

Purple Hooter Jello Shots: The Ultimate Fun & Fruity Party Starter

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2 min

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INGREDIENTS

? Swaps and Notes:

Vodka: While red berry is my favorite for the balanced flavor profile, you can use raspberry vodka, cherry vodka, or even a plain high-quality vodka if that's what you have on hand. For a sweeter, less boozy shot, you can cut the vodka amount down to 1/2 cup and substitute the remaining 1/6 cup with cold water.

Jello Flavor: Don't love grape? You can try other "purple" flavors like Black Cherry or Berry Blue for a variation in color and taste. The ratio of liquid remains the same.

Non-Alcoholic Version: Easily make a kid-friendly or mocktail version by replacing the vodka with cold grape juice or a berry-flavored soda (like sparkling grape juice). They are still stunning and delicious!

Serving Vessels: Use small 2 oz disposable shot cups with lids for easy transport and serving. They also ensure perfect portion control.

DIRECTIONS

1. Following these steps ensures your shots set perfectly and look spectacular.
2. **Step 1: Dissolve the Gelatin:** In a heatproof mixing bowl, pour the Grape Jello powder. Add 3/4 cup of boiling water and stir continuously for about 2 minutes until the gelatin powder is completely dissolved. Ensure there are absolutely no grains remaining at the bottom.
3. **Step 2: Incorporate the Alcohol:** Allow the mixture to cool slightly for about 5 minutes. This is important: if the mixture is too hot, the alcohol will evaporate. Once slightly cooled, whisk in the 2/3 cup of red berry vodka. Mix well to ensure the alcohol is fully incorporated.
4. **Step 3: Pour and Chill:** Carefully pour the liquid mixture into your prepared shot cups. I usually use a liquid measuring cup with a spout to make pouring easier and less messy. Fill each cup about 3/4 full. Transfer the filled cups to the refrigerator.
5. **Step 4: Wait Patiently:** Refrigerate the Jello shots for a minimum of 3-4 hours, or until they are completely firm and jiggly. Overnight is even better if you have the time!
6. **Step 5: Garnish and Serve:** Just before serving, top each chilled Jello shot with a generous swirl of whipped cream. Finish it off with a sprinkle of colored sugar or sprinkles for that extra pop of color and texture. Serve cold!

SWAPS & NOTES

Grape Jello 1 box (3 oz) I prefer the standard grape flavor for the classic color and taste.

Boiling Water 3/4 cup Essential for fully dissolving the gelatin powder.

Red Berry Vodka 2/3 cup The "Hooter" in the shot!

A red berry flavor works best, but plain vodka or another berry flavor will also work.

TIPS FOR SUCCESS

The Boiling Water Trick: Use exactly 3/4 cup of boiling water to get the gelatin structure firm enough.

Too much boiling water can weaken the gelatin.

The "Cold" Component: Always use cold alcohol, not room temperature.

This helps speed up the setting process once the ingredients are combined.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/purple-hooter-jello-shots-the-ultimate-fun-fruity-party-starter/>