



## [Grasshopper Jello Shots](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 10 minutes

Cook Time: 10 Minutes

Total Time: 2 Hours 20 Minutes

### Ingredients:

- $\frac{3}{4}$  cup Crème de Cacao
- 2 Envelopes Unflavored Gelatin (Knox or store brand)
- 1 cup Milk
- $\frac{3}{4}$  cup Green Mint Liqueur (or crème de menthe)
- 3 drops Green Food Coloring

### Directions:

- Pour the crème de cacao liqueur into a small bowl.
  - Sprinkle the gelatin over the liqueur; mix well and set aside.
  - Bring milk to a low boil on the stove over medium heat.
  - Pour the gelatin mixture into the milk; stir until the gelatin is completely dissolved.
  - Remove from heat.
  - Pour in green mint liquor; mix.
  - Add 3-4 drops green food coloring; mix well.
  - Carefully pour into 2 ounce soufflé cups. Allow some headroom and do not fill to the top.
  - Remove any bubbles that may form.
  - You may cap your soufflé cups, or wait until the gelatin has set before capping.
  - Place in refrigerator to set, approximately 2 hours.
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- Makes 12 servings Grasshopper Jello Shots