

Mint Julep Jell-o Shots

written by The Recipe Exchange | June 12, 2015

Ingredients

2 envelopes unflavored gelatin
2 cups cold water
1/2 cup firmly packed fresh mint leaves
1/2 cup sugar
1 cup bourbon

Garnishes: fresh mint sprigs, coarse sparkling sugar

Directions

Sprinkle gelatin over cold water in a medium saucepan. Let stand 5 minutes. Add mint leaves and sugar. Cook over medium-high heat, stirring often, 3 to 5 minutes or until steaming. Let stand 15 minutes. Remove and discard mint leaves. Stir in bourbon. Pour mixture into a lightly greased 9- x 5-inch loaf pan. Chill 4 hours to 1 week. Cut into squares. Garnish with fresh mint sprigs and coarse sparkling sugar.