

4th of July - Jell-O Fire Crackers



WHAT YOU NEED

- 1-1/3 cups boiling water, divided
- 1 pkg. (3 oz.) JELL-O Berry Blue Flavor Gelatin
- 1 pkg (3 oz.) JELL-O Cherry Flavor Gelatin
- 1 envelope KNOX Unflavored Gelatin
- 1 cup milk, divided
- 3 Tbsp. sugar
- 1/2 tsp. vanilla
- 20 maraschino cherries with stems, well drained, patted dry

How to make it:

ADD 2/3 cup boiling water to berry gelatin mix in small bowl; stir 2 min. until completely dissolved. Repeat with cherry gelatin mix. Cool.

MEANWHILE, sprinkle unflavored gelatin over 1/4 cup milk in medium bowl; let stand 5 min. Bring remaining milk to boil in saucepan. Remove from heat; stir in sugar and vanilla. Add to plain gelatin mixture; stir until gelatin is completely dissolved. Cool 10 min.

SPOON berry gelatin into 20 (1-oz.) plastic shot glasses sprayed lightly with cooking spray, adding about 2 tsp. to each. Refrigerate 15 min. or until set but not firm.

TOP with unflavored gelatin milk mixture, adding about 2 tsp. to each cup. Refrigerate 10 min. Then Insert cherry, stem end up, into white gelatin layer in each cup. Refrigerate 2 min.

COVER with cherry gelatin, adding about 2 tsp. to each cup. Refrigerate 2 hours or until firm. Remove from cups before serving. I use the tip of a paring knife to help release from the shot glasses

ADULTS ONLY ALCOHOLIC VARIATION: Prepare as directed, reducing the boiling water to 1 cup and dissolving each of the berry and cherry gelatin mixes in 1/2 cup boiling water. Stir 1/4 cup vodka into each flavor of gelatin, then continue as directed.

Spiked Cherries: (Adults Only): Place cherries in a glass jar. Add 1/2 cup vodka; cover with a tight-fitting lid. Refrigerate at least 2 hours; drain. Pat dry, then use as directed

YOU CAN ALSO SUBSTITUTE blueberries and/or small strawberries for the cherries.