

# Watermelon Lime Jello Shots

## Ingredients

- 10 limes, pulp removed
- 1 small box red Jello (I used cherry - does watermelon jello exist?)
- 1 cup boiling water
- 1 cup cold vodka (or if you are going non-alcoholic, just plain water)
- Mini chocolate chips (optional)

## Preparation

Cut the limes in half, then squeeze out the juice (which will make getting the rest of the pulp out easier). I then used my fingers to scrape out the rest of the pulp. This is not an easy task, and will take time, but the cleaner your limes are, the better they will look. I was actually able to get all the lime pulp out, like I was peeling an orange.

Take a mini-muffin tin, and place a couple of damp paper towels over the wholes, with slack. This will give the limes a way to sit in the tins without rolling around. Set lime halves empty side up on top of the towels, one in each muffin mold.

Add 1 cup of boiling water to the Jello powder, and stir for 2 minutes until fully dissolved. Stir in cup of cold vodka (or water, if non-alcoholic). Pour mixture into lime halves, filling all the way to the top.

Chill the jello-limes in the fridge for at least 2 hours.

One at a time, turn the jello-limes over on a cutting board, and using a sharp knife, carefully cut each lime half in half again, making wedges.

Stick in chocolate chips, if desired.