



GOFARM MINT MOJITO JELLO BITES

NON-ALCOHOLIC

GOFARM MINT MOJITO JELLO RECIPE (NON-ALCOHOLIC)

INGREDIENTS:

1 CUP SUGAR

1 CUP WATER

$\frac{3}{4}$ CUP LIME JUICE

1 CUP GINGER BEER

3 ENVELOPES GELATIN

1 BUNCH MINT

LIQUOR OF CHOICE OPTIONAL

AMOUNT OF LIQUOR TO TASTE

*GOFARMERS YOU CAN SOURCE FROM:

MINT: AHIKI ACRES, OKUPU FARMS

LIMES: LOKOEA, HUA ORCHARDS

INSTRUCTIONS:

ADD 1 CUP SUGAR AND 1 CUP WATER TO A POT AND BRING TO A BOIL.

STIR UNTIL SUGAR IS FULLY DISSOLVED.

ADD THE $\frac{3}{4}$ CUP LIME JUICE ALONG WITH SOME MUDDLED AND FRESH MINT SPRIGS TO THE SUGAR WATER MIXTURE

SLOWLY ADD IN THE 3 ENVELOPES OF GELATIN WHILE STIRRING TO FULLY DISSOLVE.

LET MIXTURE STEEP FOR 10 MINUTES

ADD 1 CUP GINGER BEER

& LIQUOR IF DESIRED

STRAIN AND POUR INTO DESIRED MOLD

REFRIGERATE FOR 3 HOURS UNTIL SOLID

ENJOY!

