

How to Make Sour Gummy Bears With Vodka

Detail Introduction :

You can make your own gummy bears by soaking them in a solution of 150-200 ml of vodka overnight. To create sour gummies, the first step is to soak the bears in the mixture for at least eight hours. This will prevent them from sticking together. If they're not soaked for at least eight hours, the resulting gummy bears will have a slimy texture and be bitter.

After adding the gummy bears to the vodka, the mixture should soak for about seven to eight hours. Stir occasionally while soaking to prevent them from sticking together. The gummy bears can be served immediately or stored for up to 48 hours. If you don't have enough vodka on hand, you can store them in the refrigerator. When serving, keep in mind that the bears may stick together if they are left uncovered. If they do stick together, you can rinse them in a colander and separate them from one another.

After the gummy bears are completely soaked in vodka, cut them into pieces with kitchen scissors and place them on top of a shot glass. You can scale up or down the recipe if necessary. You can add a few more gummy bears to the shot glass for decoration or as a chaser. Make several glasses of this drink and enjoy! The next time you're planning to serve a drink, serve it with a cocktail that features gummy bears!

Infusing gummy worms with vodka

Infusing gummy worms is a fun way to mix alcohol and gummy treats, and they're a great party favor. While they look innocent at first, these drinks have a unique smell. To make your own boozy gummies, simply combine any kind of gummies and any kind of vodka. Then, freeze them for anywhere from one to five days, and then enjoy!

You can also make these boozy gummy worms for a party by piercing the worms and dropping them into a glass of vodka. The best way to eat them is to use a slotted metal spoon or wooden spoon, and serve them with a cocktail. If you want to keep them on hand, you can also freeze them until they lose their sourness.

To make your own boozy gummy worms, you can use any kind of gummy bear. Simply substitute sugar-coated gummy bears for the vodka-coated ones. Make sure that you don't drown the gummy bears! The alcohol-infused gummy bears will grow into their full size and soften. Don't worry if they're not ready yet, though. Simply scoop them out of their container, and enjoy!

Gummy bears and worms have different amounts of alcohol, but each bear contains approximately 0.071 ounces of vodka. So, to make a single-serving drink, you'll need about twenty bears or fourteen worms per person. Depending on the brand and type of gummy, the amount may vary. You should also remember that you should stir the gummy bears before serving.

The boozy version is a delicious addition to any picnic or party. Although they are delicious, they are best enjoyed by adults. Because they contain vodka, these bears should only be consumed by adults. They are not recommended for children, however, and they can become a bit tipsy if you eat them too quickly. So, be sure to watch your intake of these tasty treats! You may also consider serving gummy bears with vodka in a glass bowl.