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S'mores

can also be called:
Marshmallow Roast

No campfire would be complete without roasting a few marshmallows, making S'mores and watching out for bears in the woods!

What you need:

- ★ Bacardi Vanilla, Butterscotch Schnapps, Baileys Irish Cream, and Bacardi 151
- ★ Chocolate shot glass
- ★ Toothpick and miniature marshmallows
- ★ Teddy Grahams®
- ★ Matches

What you do:

- 1 Pour 1/2 shot of each spirit (except for the I5I) into the chocolate shot glass.
- 2 Drop in a coupla Teddy Grahams then gently float a little bit of the I5I on top. Light the I5I with a match.
- 3 Spear a coupla miniature marshmallows with the toothpick and roast them over the fire.
- 4 Blow out the flame and drink the shot.
- 5 Take a bite out of the chocolate shot glass then eat your roasted marshmallows.



You can buy chocolate shot glasses [here](#), but why not save some money and make your own! You will need two ounce plastic portion cups and one ounce plastic portion cups (found in restaurant supply stores), a double boiler, tray or cooking sheet, unflavored cooking spray (like Pam©), and baking chocolate (I like to use half milk chocolate and half dark chocolate).



- As the **chocolate** mixture is melting in a double boiler, spray the insides of the two-ounce portion cups and the outsides of the one-ounce portion cups with the cooking spray to prevent sticking.
- Pour **chocolate** 3/4 of the way up the two-ounce cup then place the one ounce cup

inside until the **chocolate** oozes up to the top. This molds of the inside of the **shot** glass.

- Place on a tray/sheet and put in the freezer to set up.
- Remove from the freezer and pop off the portion cups.

TIPS:

1. When buying the portion cups, the smaller ones must fit down into the larger ones, so try them at the store before buying because you will probably have to buy them in bulk. They are reusable.
2. You may have to experiment with the correct amount of **chocolate** to pour in the two ounce cups.
3. When making several, an ice cold water bath will help them start to set up while you work on the others.

More Tips for making Smores Shots:

- Don't use a lighter because lighter fluid will go in the **shot**.
- Do not drink the **shot** until the flame is blown out.
- Don't let the flame burn too long because it starts to melt the glass. Have marshmallows already on the the toothpick.
- If lighting several shots at a time then extreme organization must take place. Try to line the shots up so that everything stays orderly to avoid dangerous situations.

Party Ideas:

- Think about serving cocktail weenies next to them to pull together a miniature campfire theme. Having a miniature party would be fun! (A great recipe for the cocktail weenies is a jar of grape jelly and a jar of BBQ sauce. Cook on low in a crockpot all day.)
- Pre-mix the spirits (except for the 151 Rum). Maybe the **shot** mixture could be put into picnic-type mustard & ketchup squeeze bottles to match the theme then squeezed into the **shot glasses** when needed.



Did you know?:

S'mores stands for some-mores (gimmesome-more). The first recorded version of the recipe can be found in the Girl Scout Handbook of 1927 and the recipe has not changed since.

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