

### Ingredients:

1 large watermelon  
12 ounces red Jell-O powder  
2 ounces unflavored gelatin  
4 cups vodka  
4 cups boiling water

### Method:

First, cut the watermelon into two halves.  
Carve out the flesh with a spoon or ice cream scooper.  
Scrape the inside of the melon until there is an even half inch left of the fruit flesh remaining.  
Position the melon halves in a tray or bowl in which they do not wobble.  
Place some kitchen towels around the base of the melon halves to help stabilize them.

In a mixing bowl, combine all of the Jell-O and gelatin.  
Add the boiling water, stirring constantly until the gelatin has completely dissolved.  
Next, add the vodka and mix well.  
Pour equal amounts of this mixture into each of the watermelon halves and chill in the fridge for at least 4 hours until the Jell-O is completely set.

Now you may cut the Jell-O melons into slices of your desired shapes and sizes.

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