

Zucchini Bread Recipes

Kool-Aid Grapes Recipe

A quick, colorful snack of grapes soaked in Kool-Aid for a sweet-tart bite.

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups seedless grapes (red or green)
- [ ] 1 packet (85 g) grape-flavored Kool-Aid powder
- [ ] 1 cup warm water
- [ ] 1 tsp sugar (optional)
- [ ] 1 tsp fresh lemon juice
- [ ] Ice cubes (optional)

Instructions

1. Wash the grapes gently, pat them dry, and place them in a large bowl.



2. In a separate pitcher, combine warm water, Kool-Aid powder, sugar, and lemon juice; stir until fully dissolved.



3. Pour the pink solution over the grapes, making sure they are completely submerged; let them sit for 30-45 minutes, stirring occasionally.



4. Transfer the bowl to the refrigerator; chill for at least 10 minutes before serving, adding ice cubes if desired.



5 Serve the grapes in a clear bowl, optionally garnish with a sprig of mint for a fresh aroma.



Nutrition per serving

120 kcal	2 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using frozen grapes, let them thaw slightly before soaking.
- Adjust the amount of Kool-Aid for a more subtle or intense color.
- A tiny pinch of sea salt can heighten the sweet-tart balance.