

GLOSSARY

Muddling

Muddling is extracting juice and flavor from fruits by pressing and twisting them with a muddler in batches before & after adding the liquid. Muddled fruit adds flavor quickly. Remove all muddled fruit as leaving them in liquid over 7 minutes may cause them to get bitter.

USE & SAFETY GUIDE

Flavor Now™ Pitcher

SAFETY INSTRUCTIONS

- Not for microwave or stove top use
- Odor, taste, stain and crack resistant
- Never use boiling water
- **Not a toy – keep away from small children and pets**
- Do not shake with carbonated beverages

USAGE INSTRUCTIONS

- Designed to fit refrigerator door
- To pour out of pitcher, open lid by turning the knob to the left until it points to the spout and is parallel with the body of the pitcher
- For muddling, use fresh fruit and herbs. Crush herbs first and muddle fruit pieces in small batches for best results
- Never use boiling water
- Do not shake with hot water in the pitcher
- Pitcher body has a fill line. When using Chill Core or Instant Infusion Core, do not fill the pitcher past the fill line

CLEANING INSTRUCTIONS

- Lid and top are top rack dishwasher safe
- Hand washing recommended for the pitcher

Crushing

Crushing is pressing herbs with the flavor wand to release their flavors. Take care not to over-crush herbs, which may cause a bitter taste. Crush herbs gently. The flavor wand and instant infusion Core have textured bottoms to crush herbs with a twisting motion. Use herbs generously.

Instant Infusion Core™ & Flavor Wand™

SAFETY INSTRUCTIONS

- Not for microwave or stove top use
- Made from food safe plastics
- Odor, taste, stain and crack resistant
- **Not a toy – keep away from small children and pets**
- Never use boiling water

USAGE INSTRUCTIONS

- Easier filling and cleaning with removable screw-off bottom
- Do not fill the pitcher past the fill line when using it with the infusion core
- **NOT INTENDED FOR HARD, DENSE FRUIT** such as apples, cucumber, etc. Hard, dense fruit should be mashed or chopped in a blender prior to use in the Instant Infusion Core
- All citrus fruit should be peeled prior to muddling
- Allow fruit to remain in core for several minutes and muddle again. To avoid releasing bitter flavor, remove fruit from core after 7 minutes. Alcohol based recipes should infuse for full 7 minutes
- Remove core before shaking the pitcher

CLEANING INSTRUCTIONS

- Top rack dishwasher safe
- Flavor Wand pulls apart for easy cleaning



Instant Infusing

Instant Infusing is combining liquid to muddled fruit and crushed herbs and pumping the beverage with a Flavor Wand. Hold the wand vertically while pumping up and down.

Chill Core™

SAFETY INSTRUCTIONS

- Non-toxic gel, permanently sealed tube
- Do not microwave
- Made from food safe plastics
- Odor and crack resistant
- **Not a toy – keep away from small children and pets**
- Do not place in boiling water

USAGE INSTRUCTIONS

- Reusable
- Do not fill the pitcher past the fill line when using it with the Chill Core
- Hand wash before freezing or refreezing
- Freeze Chill Core for at least 3 hours before use
- Chill Core may be stored in the freezer

CLEANING INSTRUCTIONS

- Hand wash only
- Do not use if punctured

In The Beginning

Pure & Simple

In the beginning there was water, the most essential element of life. Pure and simple, it has no calories and surprisingly it has no organic nutrients.

In the modern world we are now being bombarded by commercial “enhanced” waters from at least 18 different brands promising us more vitamins and flavors. The truth is the actual contents of these enhanced waters bear little health benefits, if any at all. In truth, they are not so much organic as they are man-made.

Introducing real organic fruits, herbs & spices is a great way to take advantage of all our “low hanging fruit” along with the natural benefits that come with them.

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FOLLOW THIS RECIPE FOR FRUIT & WATER INFUSIONS

Insert the Instant Infusion Core in the pitcher. In batches, place the ingredients into the core and insert the wand. Press and muddle ingredients with wand to release juice. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. **SHAKE & ENJOY**

NOTE: Sweeteners, like honey and simple syrup, can be also added.

Try the following fruit combinations and experiment with your own:

LEMON WATER

Ingredients:

- 2 whole lemons, peeled & sliced
- 64 oz. water

LIME WATER

Ingredients:

- 3 whole limes, peeled & sliced
- 64 oz. water

ORANGE WATER

Ingredients:

- ½ orange, peeled & sliced
- 64 oz. water

STRAWBERRY WATER

Ingredients:

- 8 large strawberries, hulled & sliced
- 64 oz. water

RASPBERRY WATER

Ingredients:

- 2 cups fresh raspberries
- 64 oz. water

WATERMELON WATER

Ingredients:

- 2 cups watermelon, mashed
- 64 oz. water

BLUEBERRY WATER

Ingredients:

- 2 cups fresh blueberries
- (See “Simmering Blueberries” Pg. 3)
- 64 oz. water

CITRUS WATER (Lemon/Lime/Orange)

Ingredients:

- 1 orange, peeled & sliced
- 1 lemon, peeled & sliced
- 1 lime, peeled & sliced
- ¼ cup cilantro leaves (optional)
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. First place sliced orange into the core and insert the wand. Press and muddle orange with wand to release the juice. Repeat the process with the lemon and lime. Add cilantro leaves and gently twist the wand into the leaves. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

Tip:

Simmering Blueberries

For a stronger blueberry flavor, follow this simple recipe. Place 2 cups of blueberries in a small saucepan. Add 2/3 of a cup of sugar and stir to combine. Bring this mixture to a simmer over medium heat. After simmering for 3-4 minutes, remove the saucepan from the heat, then allow the mixture to cool to room temperature. The fruit softens and the juices become thick and syrupy!



RASPBERRY LIME WATER

Ingredients:

- 1 cup fresh raspberries
- 1 lime, peeled & sliced
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place sliced lime first into the core and insert the wand. Press and muddle lime with wand to release the juice. Add ½ of the raspberries and muddle lightly. Add the rest of the raspberries and repeat. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

The above recipe also works for the following fruit combinations:

STRAWBERRY KIWI WATER

Ingredients:

- 6 large strawberries, hulled & sliced
- 1 kiwi, peeled & sliced

CRANBERRY CITRUS WATER

Ingredients:

- 1 cup cranberries
- 1 orange, peeled & sliced
- 64 oz. water

PEACH PAPAYA WATER

Ingredients:

- 1 cup papaya, chopped
- 1 cup peach, mashed
- 64 oz. water

PEACHES ORANGE WATER

Ingredients:

- 1 peach, pitted & sliced
- 1 orange, peeled & sliced
- 64 oz. water

WATERMELON KIWI WATER

Ingredients:

- 1 cup watermelon, mashed
- 1 kiwi, peeled & sliced
- 64 oz. water

STRAWBERRY PEACH WATER

Ingredients:

- 6 strawberries, hulled & sliced
- 1 peach, pitted & sliced
- 64 oz. water

STRAWBERRY LEMON WATER

Ingredients:

- 6 strawberries, hulled & sliced
- 1 lemon, peeled & sliced
- 64 oz. water

CUCUMBER MELON WATER

Ingredients:

- 1 cup melon chunks (honeydew or cantaloupe), mashed
- ½ cucumber, mashed
- 64 oz. water

LEMON CUCUMBER ORANGE STRAWBERRY WATER

Ingredients:

- ½ lemon, peeled & sliced
- ½ cucumber, mashed
- ½ orange, peeled & sliced
- 2 large strawberries, hulled & sliced
- 64 oz. water

WATERMELON LIME WATER

Ingredients:

- 1 cup watermelon, mashed
- 2 limes, peeled & sliced
- 64 oz. water

BLUEBERRY LEMON WATER

Ingredients:

- 1 cup fresh blueberries
(See "Simmering Blueberries" Pg. 3)
- 1 lemon, peeled & sliced

Spice It Up!

Add some herbs

A hint of mystery, a tinge of the exotic and a whole new taste experience.

PINEAPPLE MINT WATER

Ingredients:

- 24 mint leaves
- 1 ½ cups pineapple, mashed
- ½ tsp. sugar or to taste

Insert the Instant Infusion Core into the pitcher. Mash/chop pineapple in a blender. Place mashed pineapple into the core and insert the wand. Press and muddle gently with wand to release the juice. Add mint leaves. Gently twist the wand into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add sugar. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

The above recipe also works for the following fruit and mint combinations:

WATERMELON MINT GINGER WATER

Ingredients:

- 24 or more mint leaves
- 1 ½ cups watermelon, mashed
- ¼ cup ginger, grated
- ½ tsp. sugar or to taste
- 64 oz. water

HONEYDEW MELON MINT WATER

Ingredients:

- 8 mint leaves
- 1 ½ cups watermelon, mashed
- ½ tsp. sugar or to taste
- 64 oz. water

BLACKBERRY MINT WATER

Ingredients:

- 1 ½ cups blackberries
- 8 or more mint leaves
- ½ tsp. sugar or to taste
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Add ½ the blackberries into the core and insert the wand. Press and muddle blackberries with wand to release the juice. Add mint leaves. Gently twist the wand into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add the rest of the blackberries and muddle with wand. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

The above recipe also works for the following fruit and mint combinations:

GRAPEFRUIT CITRUS MINT WATER

Ingredients:

- 1 grapefruit, peeled & sliced
- 24 or more mint leaves
- 1 orange, peeled & sliced
- 1 lime, peeled & sliced
- 64 oz. water

LEMON MINT WATER

Ingredients:

- 8 or more mint leaves
- 2 lemons, peeled & sliced
- 64 oz. water

STRAWBERRY MINT WATER

Ingredients:

- 8 or more mint leaves
- 2 cups strawberries, hulled & sliced
- 64 oz. water

CUCUMBER LIME MINT WATER

Ingredients:

- 1 cup cucumber, mashed
- 8 or more mint leaves
- 3 limes, peeled & sliced
- 64 oz. water





LEMON BASIL WATER

Ingredients:

- 2 large lemons, peeled & sliced
- 6 basil leaves
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place the basil leaves and several slices of lemon into the core and insert the wand. Gently press and twist the wand into the lemons and basil. Muddle lightly, just enough to release the juice. Insert the remaining lemons and muddle lightly. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

The above recipe also works for the following fruit and basil combinations:

STRAWBERRY BASIL WATER

Ingredients:

- 6 large strawberries, hulled & sliced
- 6 basil leaves
- 64 oz. water

ORANGE BASIL WATER

Ingredients:

- 2 oranges, peeled & sliced
- 6 basil leaves
- 64 oz. water

GINGER LEMON WATER

Ingredients:

- 2 lemons, halved
- 1 large lemon, peeled & sliced
- 3" ginger root, peeled & sliced
- 64 oz. water

Squeeze the juices of the halved lemons into the pitcher. Insert the Instant Infusion Core into the pitcher. Place half the sliced lemon into the core and insert the wand. Press and muddle lemon with wand to release the juice. Place ginger into the core with the lemon and insert the wand. Gently press and twist the wand being careful not to shred the ginger. Insert the remaining lemon and muddle lightly. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

GINGER BLUEBERRY WATER

Ingredients:

- 1 ½ cups fresh blueberries (See "Simmering Blueberries" Pg. 3)
- 3" ginger root, halved & sliced
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Add the blueberries ¼ cup at time, into the core and insert the wand. Press and muddle blueberries with wand to release the juice. Add ginger and gently press and twist the wand into the ginger taking care not to shred the ginger. Add remaining blueberries and muddle. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

CUCUMBER MINT ROSEMARY

Ingredients:

- 8 mint leaves
- 2 rosemary sprigs
- 1 lemon, sliced
- ½ cucumber, mashed
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place sliced lemon into the core and insert the wand. Press and muddle lemon with wand to release the juice. Add mint leaves. Gently twist the wand into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Mash/chop cucumber in a blender. Place mashed cucumber into the core and insert the wand. Press and muddle gently with wand to release the juice. Add rosemary and muddle. Pour mashed cucumber into core and muddle with wand. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

WATERMELON ROSEMARY WATER

Ingredients:

- 2 rosemary sprigs
- 1 ½ cups watermelon, mashed
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Mash/chop watermelon in a blender. Place mashed watermelon into the core and insert the wand. Press and muddle gently with wand to release the juice. Place rosemary sprigs into the core and gently muddle with wand. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

LEMON LAVENDER WATER

Ingredients:

- 2 large lemons, peeled & sliced
- 4 sprigs fresh lavender
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place 1 sliced lemon into the core and insert the wand. Press and muddle lemon with wand to release the juice. Add the lavender and gently press and twist the wand. Add remaining lemon and muddle gently. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

ORANGE LAVENDER WATER

Same recipe as above but substitute 2 sliced oranges for lemons.

ROSEWATER LEMON WATER

Ingredients:

- 2 large lemons, peeled & sliced
- 8 tablespoons rosewater
- 5 fennel seeds, crushed
- 64 oz. water

TIP: Look for rosewater in Middle Eastern or specialty grocery stores.

Crush fennel seeds with a mortar and pestle and place into a saucepan with a ¼ cup of water. Bring to a simmer. Turn off heat and allow to cool. Insert the Instant Infusion Core into the pitcher. Place 1 sliced lemon and fennel seeds into the core and insert the wand. Press and muddle lemon and seeds with wand to release the juice. Add remaining lemon and muddle gently. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

CHILE PEPPER BLACKBERRY WATER

Ingredients:

- 1 ½ cups fresh blackberries
- 2 teaspoons ground Ancho chile pepper (or to taste)
- 1 teaspoon ground cinnamon
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Add ½ the blackberries, Ancho chile and cinnamon into the core and insert the wand. Press and twist the wand to release the juice. Add remaining blackberries and muddle. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

CILANTRO CUCUMBER DILL WATER

Ingredients:

- ¼ cup cilantro leaves
- 1 cucumber, peeled & mashed
- 2 sprigs of dill
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place ½ the mashed cucumber into the core and insert the wand. Press and twist the wand into the cucumber. Add the cilantro and dill into the core. Insert wand and gently twist to release flavors. Add remaining cucumber and muddle with wand. Pour cool water into the pitcher. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

WATERMELON CILANTRO WATER

Ingredients:

- 2 cups watermelon, mashed
- 12 cilantro leaves
- 64 oz. water

Insert the Instant Infusion Core into the pitcher. Place 1 cup watermelon and cilantro into core and insert wand. Press and twist the wand to release the juice and muddle the cilantro. Be careful not to shred the cilantro. Add remaining watermelon and muddle with wand. Pour cool water into the pitcher over the fruit. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

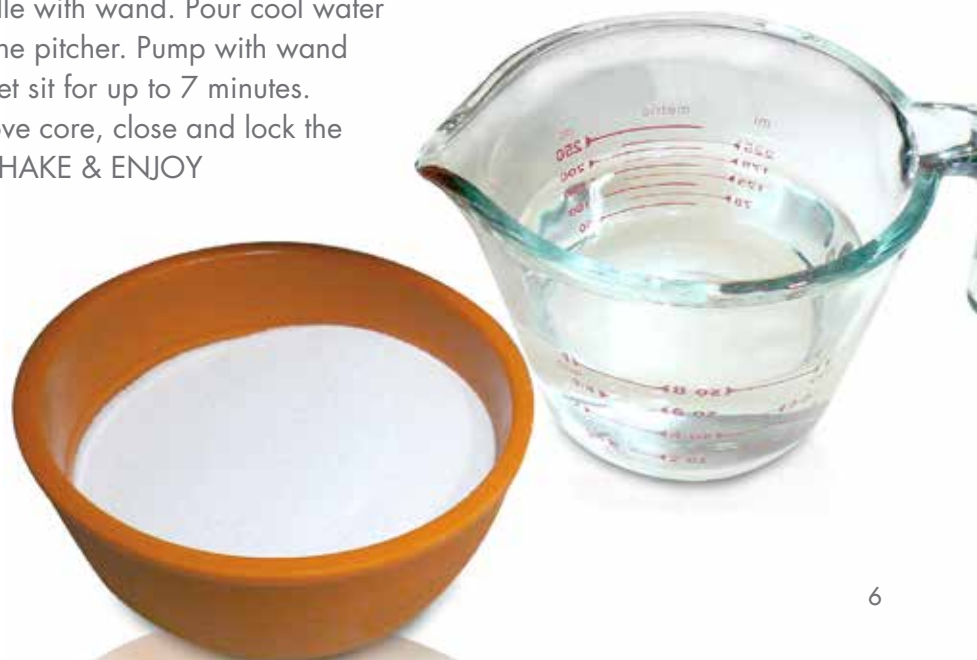
Tip:

Simple Syrup

Ingredients:

- 2 parts sugar
- 1 part water

Bring the water to a boil. Dissolve the sugar into the boiling water, stirring constantly. Once dissolved, remove pan from the heat. Let cool. (Note: Do not allow the syrup to boil for too long or the syrup will be too thick.)



Kid's Stuff!

Flavors for the young at heart

Children really love infused water, and it is so good for them. Instead of the sugary fruit drinks available at the store, these are all natural and do not promote tooth decay. The following recipes are tried and true. You may also use any of the fruit infused water recipes.

CHAMOMILE WATER

Ingredients:

- 1½ cups dried chamomile flowers
- 64 oz. water

Fill pitcher half way with cool water. Insert the Instant Infusion Core into the pitcher. Place the chamomile into the core and insert the wand. Gently press and twist wand down being careful not to shred the herbs. Add cool water to fill pitcher. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

NOTE: Chamomile will taste bitter if it sits too long.

The previous recipe also works for the following:

LEMON BALM WATER

Ingredients:

- 2 cups lemon balm leaves
- 64 oz. water

MINT WATER

Ingredients:

- 2 cups mint leaves
- 64 oz. water

SPEARMINT WATER

Ingredients:

- 2 cups spearmint leaves
- 64 oz. water

PEPPERMINT WATER

Ingredients:

- 2 cups peppermint leaves
- 64 oz. water

ROSE HIPS WATER

Ingredients:

- 1½ cup rose hips
- 64 oz. water

OAT STRAW WATER

Ingredients:

- 2 cups oat straw
- 64 oz. water



Tea Infusions

Sweet & Soothing

The Instant Infusion Core for the Flavor Now Pitcher, is lined with a fine mesh screen that allows you to steep your tea leaves directly in the core. Now you can take your favorite tea or blends and create wonderful tea infusions. The standard amount of tea for 64 oz. of water would be 24 oz./680g of loose tea, or 8 tea bags. When done, remove and clean core. Core bottom is removable. For stronger infusions, let tea steep 6-24 hours.

FOLLOW THIS RECIPE FOR COLD TEA INFUSIONS

Insert the Instant Infusion Core into the pitcher. Add the tea into the core. Pour cool water into the pitcher. Pump with wand and let steep for 12 hours. Remove core, close and lock the lid. SHAKE & ENJOY

GREEN TEA

Ingredients:
24 oz./680g loose green tea
64 oz. water

BLACK TEA

Ingredients:
24 oz./680g loose black tea
64 oz. water

WHITE TEA

Ingredients:
24 oz./680g loose white tea
64 oz. water

TEA & FRUIT INFUSIONS

After making your favorite tea, remove and clean core, bottom is removable for easy cleaning. Re-insert core and start adding fruit. Create your own infusions or follow these suggestions.

BLUEBERRY LEMON TEA

Ingredients:
64 oz. brewed tea in pitcher
1 cup blueberries
(See "Simmering Blueberries" Pg. 3)
1 lemon, peeled & sliced
sugar to taste

Insert the Instant Infusion Core into the pitcher. Place sliced lemon first into the core and insert wand. Press and twist wand into the fruit just enough to release the juices. Do not pulverize the fruit into pieces. Add the blueberries ¼ cup at a time and muddle lightly. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

RASPBERRY TEA LEMONADE

Ingredients:
64 oz. brewed tea in pitcher
2 cups raspberries
1 lemon, peeled & sliced
sugar to taste

Insert the Instant Infusion Core into the pitcher. Add raspberries ¼ cup at a time and insert wand. Muddle lightly as you go along. Repeat for lemon. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY



BLACKBERRY TEA

Ingredients:

- 64 oz. brewed tea in pitcher
- 2 cups blackberries
- sugar to taste

Insert the Instant Infusion Core into the pitcher. Add blackberries $\frac{1}{4}$ cup at a time and insert wand. Muddle lightly. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

BASIL PEACH SWEET TEA

Ingredients:

- 64 oz. brewed tea in pitcher
- $\frac{2}{3}$ cup sugar
- 1 cup basil leaves
- 2 cups peaches, mashed

Stir in and dissolve sugar into pitcher with tea. Insert the Instant Infusion Core and add 1 cup peaches to core. Insert wand and muddle. Place basil into core and gently press and twist with wand. Add remaining peaches and muddle. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

MANGO TEA

Ingredients:

- 64 oz. brewed tea in pitcher
- 2 cups mango, peeled & mashed
- sugar to taste

Add brewed tea and sugar to taste into the pitcher. Insert the Instant Infusion Core. Add mango $\frac{1}{4}$ cup at a time and insert wand. Muddle lightly as you go along. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

MINT TEA PUNCH

Ingredients:

- 64 oz. brewed tea in pitcher
- 1 cup sugar
- 1 lemon, peeled and sliced
- 12 mint sprigs
- 1 orange, peeled & sliced

Stir in and dissolve sugar into pitcher with tea. Insert the Instant Infusion Core into the pitcher. Add lemon into the core and insert the wand. Press and muddle lemon to release the juices. Add mint and gently twist the wand into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add orange and muddle. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

HONEY GINGER TEA

Ingredients:

- 64 oz. brewed tea in pitcher
- $\frac{1}{2}$ cup honey
- 4 tablespoons sliced ginger

Pour honey and tea in the pitcher and stir gently. Insert the Instant Infusion Core into the pitcher. Add ginger and insert wand. Gently press and twist wand into the ginger. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

PEACH TEA PUNCH

Ingredients:

- 36 oz. brewed tea in pitcher
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 1 cup mint leaves
- 1 lemon, peeled & sliced
- 1 peach, mashed
- 1 cup peach wedges
- 12 oz. ginger ale
(See "Carbonation" Pg.11)
- 12 oz. club soda
(See "Carbonation" Pg.11)

Pour the syrup into pitcher with tea and hand mix. Insert the Instant Infusion Core into the pitcher. Add the mint leaves and insert the wand. Gently twist the wand into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add lemon and muddle followed by muddling the peach. Before serving remove core, add peach wedges, ginger ale, club soda and stir. Close lid, DO NOT SHAKE

BERRY BERRY GOOD TEA

Ingredients:

- 64 oz. brewed tea in pitcher
- 4 teaspoons honey
- 1 cup raspberries
- 1 cup strawberries, hulled & sliced

Pour honey into pitcher with tea and stir. Insert the Instant Infusion Core into the pitcher. Add the berries a $\frac{1}{4}$ cup at a time and insert wand. Press and twist wand into the fruit to release the juices. Pump with wand and let sit for up to 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY



Alcohol Mixes

A bit o' the bubbly

During the Roman times, Sangria was comprised of wine, water & fruit. In the 18th century, new cocktails were introduced mixing hard spirits with fruit and mints. These combinations became so popular that bartenders all over the world became their own "mixologists", experimenting with all kinds of liquors, fruits and spices. Robust and flavorful, there are so many favorites reaching around the globe. Here are some suggestions that we recommend. Go ahead and become your own mixologist at home.

RASPBERRY ARNOLD PALMER

Ingredients:

- 48 oz. brewed tea in pitcher
- 2 cups fresh raspberries
- 1 lemon, peeled & sliced
- 12 oz. raspberry flavored vodka
- mint leaves for garnish

Add vodka to the brewed tea in the pitcher. Insert the Instant Infusion Core. Place raspberries into the core and insert wand. Press and twist wand into the fruit just enough to release the juices. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

ROSE PETAL LEMON PUNCH

Ingredients:

- 32 oz. water/pink lemonade mix
 - 12 oz. citrus flavored vodka
 - 8 oz. Monin rose syrup
 - ½ cup rose petals
 - 2 cups lemon, peeled & sliced
 - 8 oz. 7-Up or Sprite
- (See "Carbonation" Pg.11)

Pour lemonade, vodka and syrup into the pitcher and stir. Insert the Instant Infusion Core into the pitcher. Place rose petals into the core and insert wand. Gently press and twist wand into rose petals. Add lemon slices into the core a few at a time, muddling as you go. Pour in the 7-Up and let it seep through fruit into the pitcher. Pump with wand and let sit for a full 7 minutes. Remove core and stir gently. Close lid, DO NOT SHAKE

SAKE CITRUS

Ingredients:

- ½ cup honey
- 2 stalks fresh lemon grass, split in half and cut into 4-inch pieces
- 4" piece of ginger, thinly sliced
- 1 lemon, peeled & sliced
- 1 plum, pitted and sliced
- 1 tangerine, peeled & sliced
- 2 (750ml) bottles of sake

Pour honey into the pitcher and add lemon grass. Insert the Instant Infusion Core and place ginger and a few lemon slices into the core. Insert the wand and twist into ginger and lemons to release the juices but not enough to shred the ginger. Place the remaining lemon in core and muddle gently. Repeat for the plum and tangerine. Pour the sake into the pitcher. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY



RASPBERRY CITRUS SORBET

Ingredients:

- 1/3 cup orange, peeled & sliced
- 1/3 cup pineapple, peeled & mashed
- 1/3 cup lemon peeled & sliced
- 48 oz. ginger ale
(See "Carbonation" this page)
- 2 cups raspberry sorbet, softened
- 500ml. rum or vodka

Insert the Instant Infusion Core into the pitcher. Add orange to core and insert the wand. Press and twist muddler into the oranges to release the juice. Repeat for the pineapple and lemon. Pour vodka into the pitcher. Prior to serving, remove lid and core. Add sorbet and ginger ale. Stir gently. Close lid, DO NOT SHAKE

STRAWBERRY LEMON VODKA

Ingredients:

- 12 oz. citrus vodka
- 48 oz. water
- 2 cups lemon, peeled & sliced
- 2 cups strawberries, hulled & sliced
- 12 whole basil leaves

Insert the Instant Infusion Core into the pitcher. Add lemons 1/4 cup at a time into the core and insert wand. Press and twist wand into fruit to release juices. Remove core and pour muddled lemons into pitcher. Add water. Rinse core and replace into pitcher. Place basil into core and muddle lightly. Add strawberries 1/4 cup at a time, muddling as you go. Pour vodka through core into pitcher. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

WHISKEY A GO-GO

Ingredients:

- 12 oz. blended whiskey
- 48 oz. ginger ale
(See "Carbonation" this page)
- 2 lemons, peeled & sliced
- 1 cup pineapple, mashed

Pour whiskey into the pitcher. Insert the Instant Infusion Core into the pitcher. Place the lemon into the core and insert the wand. Press and twist muddler into the lemon to release the juice. Add the pineapple and muddle. Pour in ginger ale and let it seep through fruit. Remove core and stir gently. Close lid, DO NOT SHAKE

FRUITILICIOUS PUNCH

Ingredients:

- 20 oz. water
- 1 cup orange, peeled & sliced
- 1 cup lemon, peeled & sliced
- 1 cup pineapple, cubed
- 1 oz. grenadine
- 16 oz. ginger ale
(See "Carbonation" this page)
- 2 cups strawberries, hulled & sliced
- 12 oz. citrus vodka
- 1 pint lemon sorbet

Insert the Instant Infusion Core. Add oranges 1/4 cup at a time into the core and insert wand. Press and twist wand into fruit to release juices. Remove core and pour used oranges into the pitcher. Repeat the process for the lemons and pineapples. Replace the core and add water. Add strawberries 1/4 cup at a time and muddle. Pour in the vodka and grenadine. Close, lock lid and shake. Prior to serving, remove core, add ginger ale and sorbet. Stir gently. Close lid, DO NOT SHAKE.



Tip:

Carbonation

Carbonation or fizz is carbon dioxide gas in a liquid that is under pressure when in a capped container. The gas collects at the top of the container. When shaken, the gas mixes with the liquid. When the cap is removed, the gas will expand. Any gas trapped in the liquid will force liquid out of the bottle in a very explosive and messy fashion. We highly recommend stirring and not shaking carbonated mixtures.

Sangrias

Festive fare

Over 2,000 years ago the Romans planted vineyards along the Iberian peninsula. As water at that time was considered unsafe for drinking, it was common to fortify it with alcohol to kill off any bacteria. They created the first sangrias, mixes of wine, water and herbs to kill off the bacteria.

SANGRIA BLANCO

Ingredients:

- 1 (750ml) bottle white wine (Sauvignon Blanc, Pinot Grigio or other)
- 12 oz. citrus flavored vodka
- 12 oz. club soda, Sprite or sparkling wine (See "Carbonation" Pg. 11)
- 6oz. triple sec or orange flavored liqueur
- 4 oz. orange juice
- 4 oz. lemon juice
- ½ cup sugar
- 2 oranges, peeled & sliced
- 2 lemons, peeled & sliced

Pour the vodka, liqueur and fruit juices into the pitcher. Add sugar and stir until sugar is dissolved. Place one each of the sliced orange and lemon into the pitcher. Leave the center area open so the core can be inserted. Insert the Instant Infusion Core into the pitcher. Place one sliced orange into the core and insert the wand. Press and twist muddler into the orange to release the juice. Repeat the process for the lemon. Pour the wine into the pitcher over the fruit. Add club soda, Sprite or sparkling wine. Pump with wand and let sit for a full 7 minutes. Before serving, remove core. Stir gently. Close lid, DO NOT SHAKE.

CLASSIC SANGRIA

Ingredients:

- 2 oz. simple syrup (See "Simple Syrup" Pg. 6)
- 4 oz. cognac
- 2 oranges, peeled & sliced
- 2 lemons, peeled & sliced
- 2 peaches, peeled & mashed
- 2 (750ml) bottles red wine
- 4 oz. orange curaçao

Pour syrup and cognac into the pitcher. In batches, place 1 each of the sliced orange, lemon and peach into the Instant Infusion Core. Press and twist wand into the fruit to release the juice. Pour the wine followed by the orange curaçao into the pitcher. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY .

SANGRIA LOCO

Ingredients:

- 1½ (750ml) bottles red wine
- 2 chile or jalapeno peppers, diced/no seeds
- 1 lime, peeled & sliced
- 1 lemon, peeled & sliced
- 1 orange, peeled & sliced
- 1 mango, peeled & cubed
- ½ cup honey or sugar
- 4 shots of rum
- 2 cups club soda (See "Carbonation" Pg. 11)

Place half the fruit into the pitcher. Add half the wine, rum and sugar into the pitcher and stir until sugar is dissolved. Insert the infusion core. Place pepper into the core and muddle. Add remaining fruit ¼ at time and insert the wand. Muddle as you go. Add remaining wine. Add club soda. Pump with wand and let sit for a full 7 minutes. Before serving, remove core. Close lid, DO NOT SHAKE.

Margaritas

South of the Border

In 1938 while visiting the Rancho Del Gloria Bar in Rosarita Beach, Mexico, a woman named Marjorie King asked one of the bartenders to mix her a cocktail with tequila.

The bartender poured tequila over shaved ice then added lemon and triple sec. He translated Marjorie's name to Spanish and thus the name, Margarita.

The Margarita has developed into one of the most popular cocktails today and has been modified in many different ways over the century. Many established Mexican restaurants all over the world serve the famous Margarita. At home consumers came to enjoy their own easy-mixing Margaritas. Enjoy these recipes and variations right in your home.

CLASSIC MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 12 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 2 limes, peeled & sliced

Insert the Instant Infusion Core into the pitcher. Place one lime into the core and insert the wand. Press and muddle lime with wand to release the juice. Repeat the process with the remaining lime. Pour the tequila, triple sec and lime juices into the pitcher over the fruit. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid.

SHAKE & ENJOY

Optional: Rub glass rim with lime wedge and dip in coarse salt.

The previous recipe may be used for the following fruit margaritas.

WATERMELON MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 16 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 2 cups watermelon, mashed

MANGO MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 10 oz. mango juice
- 10 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 2 cups mango, peeled & sliced

PINEAPPLE MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 10 oz. pineapple juice
- 10 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)

RUBY RED GRAPEFRUIT

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 10 oz. grapefruit juice
- 10 oz. sweetened lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 1 ruby red grapefruit, peeled & sliced



BLOOD ORANGE SAGE

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 12 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 2 blood oranges, peeled & sliced
- 1 dozen sage sprigs

Insert the Instant Infusion Core into the pitcher. Place the sage sprigs and a few orange slices into the core and insert the wand. Press and muddle orange and sage with wand to release the juice. Do not shred the sage. Repeat the process with the remaining oranges. Pour the tequila, triple sec, lime juice and simple syrup into the pitcher over the fruit. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

Optional: Rub glass rim with lime wedge and dip in coarse salt.

TAMARIND MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 12 oz. cointreau
- 12 oz. fresh lime juice
- 12 oz. orange juice
- 1 orange, peeled & sliced
- 1 lime, peeled & sliced
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 8 oz. tamarind concentrate

Note: Tamarind concentrate may be acquired in Mexican or Latino specialty grocery stores.

Pour the orange and lime juice into the Instant Infusion Pitcher and insert the core. Place the oranges and limes in batches into the core and muddle. Pour the tequila, cointreau, syrup and tamarind into the pitcher over the fruit. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

Optional: Rub glass rim with lime wedge and dip in coarse salt.

MINT LIME MARGARITA

Ingredients:

- 1 (750ml) bottle tequila
- 16 oz. triple sec
- 12 oz. fresh lime juice
- 4 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 2 limes, peeled & sliced
- 20 mint leaves

Insert the Instant Infusion Core into the pitcher. Place the mint with several lime slices into the core and insert the wand. Press and twist muddler into the mint and lime to release the juice. Do not shred the mint leaves. Repeat the process with the remaining lime. Pour the tequila, triple sec and lime juice into the pitcher over the fruit. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

Optional: Rub glass rim with lime wedge and dip in coarse salt.

Envision, Experiment, Enjoy!



Mojitos

Mint n' more

The Mojito is a Cuban cocktail, which consists of five main ingredients: white rum, sugar (traditionally sugar cane juice), lime juice, sparkling water and mint. It was commonly known by seafarers from around the world as a cure for dysentery. Today, although a little messy to make, it is a favorite summertime drink and the drink bartenders love to hate.

CLASSIC MOJITO

Ingredients:

- 1 (750ml) bottle rum
- 12 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 12 oz. lime juice
- 12 oz. club soda
(See "Carbonation" Pg. 11)
- 2 limes, peeled & sliced
- 15 mint leaves

Pour simple syrup and lime juice into the pitcher. Place mint into core and insert core into pitcher. Insert the wand and gently press into the mint. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add the limes one at a time and press to release the juice. Pour the rum into the pitcher over the fruit. Add club soda. Pump with wand and let sit for 7 minutes. Before serving, remove core. Close lid, DO NOT SHAKE.

WATERMELON MOJITO

Ingredients:

- 1 (750ml) bottle rum
- 12 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 12 oz. lime juice
- 3 oz. watermelon schnapps
- 12 oz. club soda
(See "Carbonation" Pg. 11)
- 2 cups watermelon, mashed
- 12 basil leaves

Pour simple syrup and lime juice into the pitcher. Place basil into core and insert core into pitcher. Insert the wand and gently press into the basil. Add the watermelon a bit at a time and press to release the juice. Pour the rum and schnapps into the pitcher over the fruit. Add club soda. Pump with wand and let sit for 7 minutes. Before serving, remove core. Close lid, DO NOT SHAKE.

CUCUMBER CILANTRO

Ingredients:

- 1 (750ml) bottle citrus flavored rum
- 12 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 12 oz. lime juice
- 16 oz. club soda or 7-Up (if you prefer sweeter)
(See "Carbonation" Pg. 11)
- 1 cucumber, mashed
- 16 sprigs cilantro

Pour simple syrup and lime juice into the pitcher and insert the Instant Infusion Core. Place the cilantro into the core and insert the wand. Press and twist wand into the cilantro leaves. Add cucumber and press with the muddler. Pour the rum into the pitcher over the fruit. Add club soda. Pump with wand and let sit for 7 minutes. Before serving, remove core. Close lid, DO NOT SHAKE.

MANGO MANDARIN MOJITO

Ingredients:

- 1 (750ml) bottle rum
- 10 oz. simple syrup
(See "Simple Syrup" Pg. 6)
- 6 oz. lime juice
- 6 oz. orange juice
- 12 oz. club soda or 7-Up (if you prefer sweeter)
(See "Carbonation" Pg. 11)
- 2 cups mandarin orange wedges
- 12 mint leaves

Pour simple syrup, orange and lime juice into the pitcher. Insert the Instant Infusion Core into the pitcher. Insert the wand and gently press into the mint. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Add the mandarin a few wedges at a time and press with the muddler. Pour the rum into the pitcher over the fruit. Add the club soda/7-Up. Pump with wand and let sit for 7 minutes. Remove core. Close lid, DO NOT SHAKE.



Julep & Cobbler

The term “julep” is generally defined as a sweet drink, particularly one used as a vehicle for medicine. Originating in the southern United States, probably during the eighteenth century, Americans enjoyed not only bourbon-based juleps during the nineteenth century, but also juleps made with genever, an aged gin. Recently, however, bourbon-based juleps have decisively eclipsed gin-based juleps.

The mint julep has been associated with the Kentucky Derby since 1938 and each year almost 120,000 juleps are served at Churchill Downs over the two day period.

The “cobbler” is an old form of mixed drink that consists of a base spirit, sugar and fresh fruit. It dates from at least the 1830’s. Extravagant with fine ice, it bewitched Charles Dickens on his first tour of our great nation; in American Notes, the novelist declared it a refreshment “never to be thought of afterwards, in summer, by those who would preserve contented minds.”



MINT JULEP INFUSION

Ingredients:

- 2 (750ml) bottles bourbon
- 12 oz. simple syrup
(See “Simple Syrup” Pg. 6)
- lots of mint leaves

Pour bourbon and syrup into the pitcher. Insert the Instant Infusion Core into the pitcher. Place the mint leaves into the core and insert the wand. Gently press and twist muddler into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. Pump with wand. Let sit for a full 7 minutes. Remove core. Close lid, DO NOT SHAKE.

Serve over crushed ice.
Garnish with mint leaves.

BOURBON COBBLER

Ingredients:

- 30 oz. club soda
(See “Carbonation” Pg. 11)
- 3 tablespoons, superfine sugar
- 1 orange, peeled & sliced
- 1 lemon, peeled & sliced
- 1 (750ml) bottle bourbon

Pour club soda and sugar into the pitcher. Mix with spoon to dissolve sugar. Insert the Instant Infusion Core into the pitcher. Place the lemon into the core and insert the wand. Press and twist wand into the lemons to release the juices. Repeat process for the oranges. Pour bourbon in over fruit. Pump with wand. Let sit for a full 7 minutes. Remove core. Close lid, DO NOT SHAKE.

Serve over ice.
Garnish with mint leaves and serve with a straw.

Infusing Spirits

The Instant Infusion Pitcher is designed to give you instant flavor in 7 minutes. You may also follow these suggested steeping times for deeper flavors:

1-2 hours: Hot peppers, though test it more often as different peppers will add their spicy flavor faster and the spirit can easily be burned and unpalatable.

3-4 days: Intense flavors such as basil, cucumber (3 days, skinless), dill, garlic, grapefruit, lemon, lime, mint, orange, oregano, peppers, tarragon, thyme and vanilla.

1 week: Moderate flavors such as blackberries, blueberries, cantaloupes, lavender, mangoes, peaches, pitted cherries, raspberries, rosemary and strawberries.

The Instant Infusion Pitcher can accommodate 64 oz./1893ml of liquid. The following recipes are designed to accommodate one standard bottle of liquor (25oz./750ml). These recipes can be doubled in the pitcher.



ORANGE VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 4 oranges, peeled & sliced (3 for pitcher/1 for Instant Infusion Core)

Place 3 sliced oranges into the pitcher, leaving room to insert the Instant Infusion Core. Insert the core and place remaining orange in a few slices at a time. Insert wand and muddle the orange. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

The above recipe also works for the following fruits.

LEMON VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 4 lemons, peeled & sliced (3 for pitcher/1 for Instant Infusion Core)

BLUEBERRY VODKA

Ingredients:

- 1 (750ml) bottle vodka
 - 2 cups blueberries (1 for pitcher/1 for Instant Infusion Core)
- (See "Simmering Blueberries" Pg. 3)

BLACKBERRY VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 2 cups blackberries. (1 for pitcher/1 for Instant Infusion Core)

CHERRY VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 2 cups cherries, pitted & sliced (1 for pitcher/1 for Instant Infusion Core)

ARBOL CHILE STRAWBERRY CUCUMBER VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 1 arbol chile pepper
- 1 pint strawberries, hulled & sliced
- ½ cucumber, peeled & sliced
- ½ cucumber, peeled & mashed

Pour vodka into pitcher. Place half the strawberries and sliced cucumber into the pitcher, leaving room to insert the Instant Infusion Core. Insert the core and place the pepper in the core. Insert the wand and muddle lightly. Add and muddle strawberries mashed cucumbers. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

SPICY CRANBERRY VODKA

Ingredients:

- 1 (750ml) bottle vodka
- ½ vanilla bean
- 6 allspice berries, cracked
- 1 cup cranberries
- 5 cloves
- 1 nutmeg, cracked
- 1 teaspoon coriander seed, cracked

Pour vodka into pitcher. Place vanilla bean, allspice berries and half the cranberries into the pitcher, leaving room to insert the Instant Infusion Core. Insert the core and place the cloves, nutmeg and coriander in the core. Insert wand and muddle lightly. Do not shred. Add remaining cranberries and muddle. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

HABENERO GARLIC VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 1 medium garlic bulb, separated and skinned
- 1 small habenero pepper, halved and de-seeded

Pour vodka into pitcher. Insert the Instant Infusion Core. Place the garlic and pepper into the core. Insert wand and press lightly into garlic. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

HABENERO BASIL VODKA

Ingredients:

- 1 (750ml) bottle vodka
- 2 sprigs basil
- 1 small habenero pepper, halved and de-seeded

Follow recipe above.

GINGER LEMON GRASS TEQUILA

Ingredients:

- 1 (750ml) bottle tequila
- 2 stalks lemon grass, peeled & cut
- 4" piece of fresh ginger, sliced

Pour tequila into pitcher. Insert the Instant Infusion Core. Place the ginger and lemon grass into the core. Insert wand and muddle lightly. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

CRANBERRY LIME RUM

Ingredients:

- 1 (750ml) bottle rum
- 2 cups cranberries, sliced
- 2 limes, peeled & sliced

Pour rum into pitcher. Place half the cranberries and lime into the pitcher leaving room to insert the Instant Infusion Core. Insert the core. Place the remaining cranberries and limes into the core. Insert wand and muddle. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

GINGER CITRUS RUM

Ingredients:

- 1 (750ml) bottle rum
- 1 orange, sliced
- 1 lime, peeled & sliced
- 1 lemon, peeled & sliced
- 2" piece of fresh ginger, sliced

Pour rum into pitcher. Place half the orange, lemon and lime into the pitcher leaving room to insert the Instant Infusion Core. Insert the core. Place the ginger and some fruit into the core and insert wand. Muddle fruit to release the juice. Add remaining fruit and muddle. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY

JALAPENO TEQUILA

Ingredients:

- 1 (750ml) bottle tequila
- 3 jalapeno peppers, sliced

Pour tequila into pitcher. Insert the Instant Infusion Core. Place the pepper into the core. Insert wand and press lightly into pepper. Pump with wand and let sit for a full 7 minutes. Remove core, close and lock the lid. SHAKE & ENJOY



Cube-icles

A typical ice cube trays holds 16 ounces of water. The following recipes are recommended for a 64 oz. volume. That would be the equivalent to 4 typical ice cube trays.

MINT CUBES

Ingredients:

- 2 cups mint leaves
- 64 oz. water

Fill pitcher with water. Insert the Instant Infusion Core. Place the mint leaves into the core and insert the wand. Gently press and twist muddler into the mint leaves. Do not shred the leaves as the flavor compounds are actually on the leaves and not in them. When you smell the stronger mint aroma, you are done. When finished, remove core and pour contents into the pitcher with the water. Close lid, lock & shake. Pour contents into ice cube trays and freeze.

GINGER TANGERINE CUBES

Ingredients:

- 4 1" pieces ginger, peeled & chopped
- 2 tangerines, peeled & sliced
- 64 oz. water

Fill pitcher with water. Insert the Instant Infusion Core. Add ginger to core and insert wand. Twist and muddle gently. Add tangerines to core ¼ at a time and muddle. When finished, remove core and pour contents into the pitcher with the water. Close lid, lock & shake. Pour contents into ice cube trays and freeze.

GRAPE CUBES

Ingredients:

- 2 cups grapes, sliced
- 64 oz. water

Fill pitcher with water. Insert the Instant Infusion Core. Add grapes ¼ cup at a time into core and insert wand. Press wand into fruit to release juices. When finished, remove core and pour contents into the pitcher with the water. Close lid, lock & shake. Pour contents into ice cube trays and freeze.

