

CQ Black Raspberry Açai Jalapeño Infused Lemonade

1 pouch recipe will fill our 3.5-gallon beverage dispenser twice

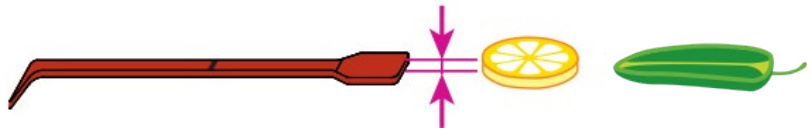
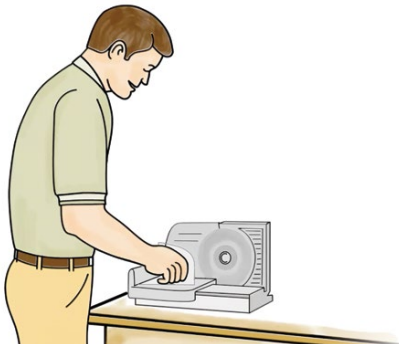


1 Ingredients

- 1 Pouch of CQ Black Raspberry Açai Puree
- 6 Hard Lemons - 24 slices
- 6 Jalapeños - 36 slices
- 3 Gallons of Fresh Lemonade (Instead of pre-made lemonade, create your own by mixing 3-gallons of filtered water with 2 Pouches of CQ Lemon Puree)

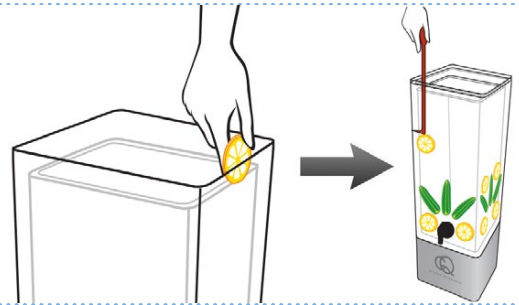
2 The Perfect Slice: Put away your chef knife

USING A SLICER OR MANDOLIN ONLY, cut a test slice and compare it to the CQ Slicer Key/Wand's handle. Adjust your slicer or mandolin until your slices match the thickness of the CQ Slicer Key/Wand. Once calibrated, slice up all ingredients as necessary.



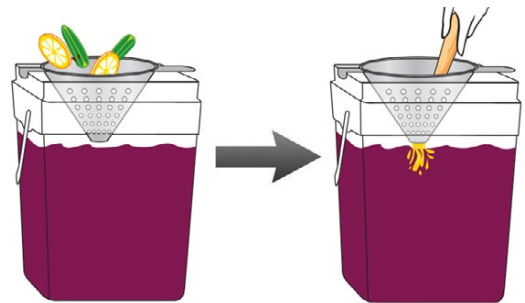
3 Decorating the Beverage Dispenser

To set the insert in place, position a slice at each corner of the jar between the insert and the jar. Use the CQ Slicer Key/Wand to push the slices all the way down. Decorate the rest of the jar using the CQ Slicer Key/Wand to position the remaining slices as shown in the picture.



4 Infusing the Lemonade

Using the CQ Slicer Key/Wand to measure, fill the CQ Mixing Bucket with 3 gallons of lemonade. Add 1 pouch of CQ Puree and stir. Next, place a metal strainer in the mixing bucket and muddle any remaining slices. This technique will ensure that no pieces end up blocking the spigot later.



5 Filling, Serving & Refreshing

Fill the beverage container to the top with ice cubes (about 10 lbs.) and add the CQ Infused Lemonade. To refresh, add equal amounts of ice & CQ Infused Lemonade.

