

CQ Hibiscus Margarita Infused Cocktail Mixer

2 pouches will fill our 3.5 gallon beverage dispenser twice

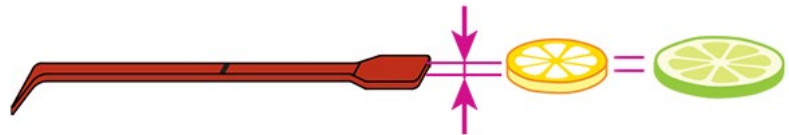
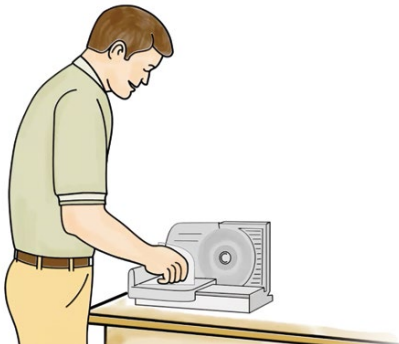


1 Ingredients

- 2 Pouches of CQ Lemon Puree
- 45oz Concentrated Lime Juice
- 35oz Concentrated Lemon Juice
- 2 Gallons Filtered Water
- 45oz of Agave Syrup
- 4 Lemons
- 6 Limes
- 2.26 oz or 64 Grams of Hibiscus Herbal Tea

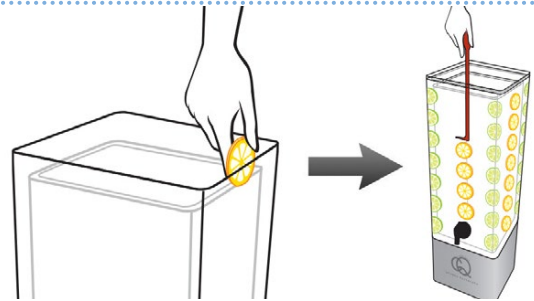
2 The Perfect Slice: Put away your chef knife

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 Water

Using the CQ Slicer Key/Wand to measure the water level, fill the CQ Mixing Bucket with 2 gallons of freshly brewed hibiscus herbal tea. Add 2 pouches of CQ Puree and stir. Add lime juice, lemon juice and agave syrup. 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 Mixer. To refresh, add equal amounts of ice & CQ Mixer.

To serve: Fill a glass with ice. Add a shot of vodka or bourbon and fill with the CQ Mixer. Stir & garnish.

