

# CQ Mint Julep Infused Cocktail Mixer

2 pouches will fill our 3.5 gallon beverage dispenser twice

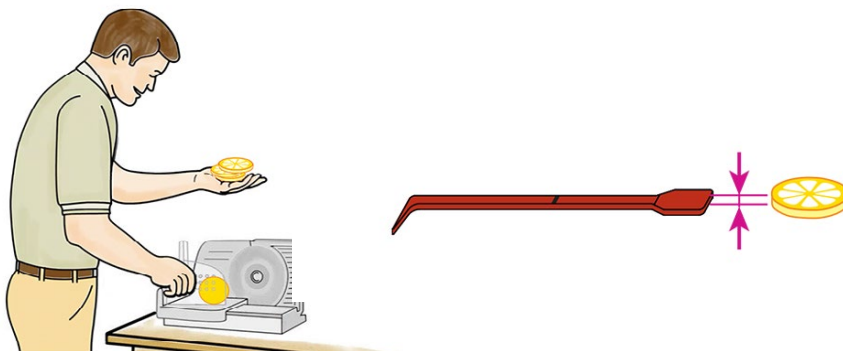


## 1 Ingredients

- 2 Pouches of CQ Lemon Puree
- 6 Hard Lemons
- 12 Fresh Mint Stalks
- 3 Gallons of Filtered Water

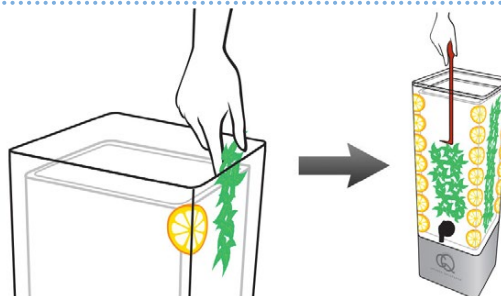
## 2 The Perfect Slice: Put away your chef knife

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 Cocktail Mixer

Using the CQ Slicer Key/Wand to measure the water level, fill the CQ Mixing Bucket with 3 gallons of cold, filtered water. Add 2 pouches 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 Mixer. To refresh, add equal amounts of ice & CQ Mixer.

**To serve:** Fill a highball glass with ice. Add a shot of bourbon and fill with CQ Mint Julep Mixer. Stir & garnish.

