

# CQ Black Raspberry Açai Orange Infused Iced Tea

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

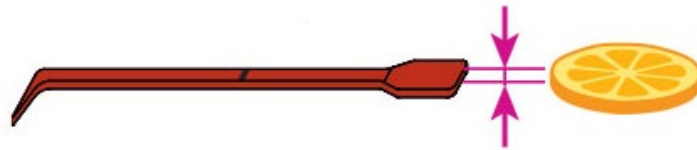


## 1 Ingredients

- 1 Pouch of CQ Black Raspberry Açai Puree
- 8 Hard Naval Oranges - 36 slices
- 3 Gallons of Freshly Brewed Iced Tea (Chilled)

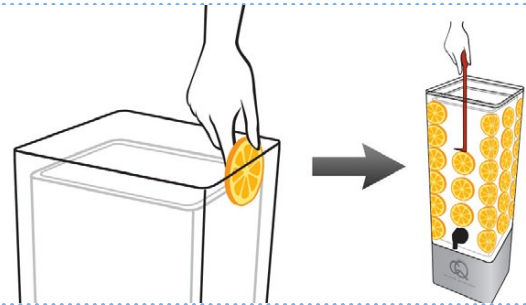
## 2 The Perfect Slice: Put away your chef knife

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.



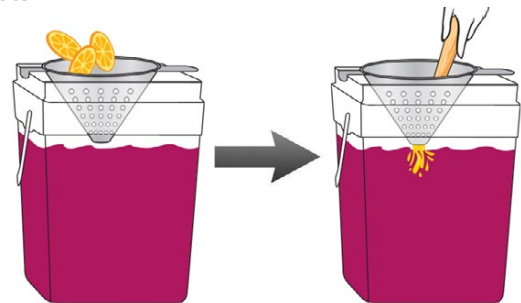
## 3 Decorating the Beverage Dispenser

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 Iced Tea

Using the CQ Slicer Key/Wand to measure, fill the CQ Mixing Bucket with 3 gallons of freshly brewed iced tea (chilled). 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 Black Raspberry Açai Orange Infused Iced Tea. To refresh, add equal amounts of ice & CQ Infused Iced Tea.

