

CQ Mango Orange Infused Water

1/2 pouch recipe will fill our 3.5-gallon beverage dispenser twice

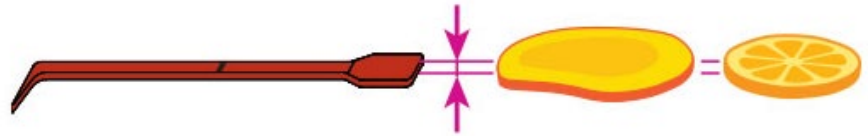
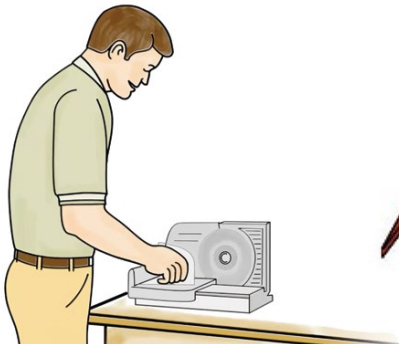


1 Ingredients

- 1/2 Pouch of CQ Mango Puree
- 3 Hard Navel Oranges - 20 slices
- 2 Hard Mangoes - 8 slices
- 3 Gallons of Filtered Water

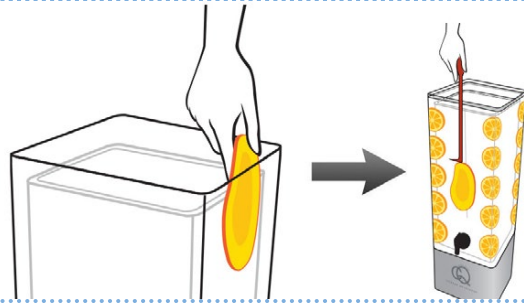
2 The Perfect Slice: Put away your chef knife

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.



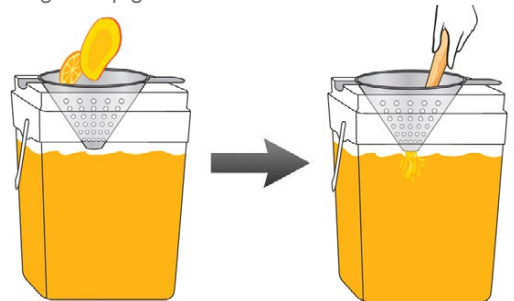
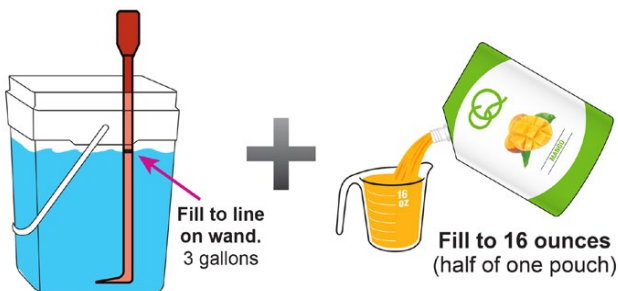
3 Decorating the Beverage Dispenser

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 Water

Using the CQ Slicer Key/Wand to measure the water level, fill the CQ Mixing Bucket with 3 gallons of cold, filtered water. Add 1/2 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 Water. To refresh, add equal amounts of ice & CQ Infused Water.

