



## Sweet/Iced Tea - 1 Gallon Ready in 20 minutes, chill until cold

In a large saucepan, add 1/2 gallon of water and bring to a boil. Remove from heat. Add tea bags, dunking several times. Steep for 10-15 minutes before removing tea bags without draining. Add simple syrup and stir until dissolved. Pour hot tea mixture into a 1-gallon container; add cold water. Chill uncovered in the refrigerator until the liquid is below 41°F. Stir before serving.

RECIPES CHART	Full Recipe	Simple Syrup	OR	Agave*	OR	Yellow	Boiling Water	Cold Water	Tea Bags
<b>Sweet Iced Tea</b>	1 gallon	2 3/4 cups + 2 tbsp.		1 cup + 5 tbsp.		1/3 cup	1/2 gallon	to fill 1 gallon	1-1 oz.
<b>Iced Tea</b>	1 gallon	1 1/2 cups + 3 tbsp.		3/4 cup		4 tbsp.	1/2 gallon	to fill 1 gallon	1-1 oz.

SWEETENER OPTIONS

ONE  
GALLON  
DRINKS

## Fruit Drinks - 1 Gallon Ready in 5 minutes

In a 1-gallon container, combine simple syrup and fruit juice(s). Add cold water and stir until well blended. Pour over ice and serve immediately, or chill uncovered in the refrigerator until liquid is below 41°F. Stir before serving.

RECIPES CHART	Full Recipe	Simple Syrup	OR	Agave*	OR	Yellow	Cold Water	Lemon Juice	Lime Juice	Orange Juice	Grape Juice
<b>Lemonade</b>	1 gallon	2 3/4 cups + 2 tbsp.		1 cup + 6 tbsp.		1/3 cup	to fill 1 gallon	2 cups			
<b>Limeade</b>	1 gallon	2 3/4 cups + 2 tbsp.		1 cup + 6 tbsp.		1/3 cup	to fill 1 gallon		2 1/3 cups		
<b>Orangeade</b>	1 gallon	2 3/4 cups + 2 tbsp.		1 cup + 6 tbsp.		1/3 cup	to fill 1 gallon	2 cups		1/2 gallon	
<b>Grapeade</b>	1 gallon	2 3/4 cups + 2 tbsp.		1 cup + 6 tbsp.		1/3 cup	to fill 1 gallon		2 cups		5 1/3 cups

SWEETENER OPTIONS

\* The ratio of simple syrup to agave is 2:1.

## Simple Syrup Recipe Ready in 10 minutes

In a large pot on medium/high heat, add one 3 lb. bag of Granulated Sugar to 6 cups of warm water. Stir to dissolve. Cook for 6 minutes until the mixture appears clear and begins to boil. Reduce heat, and simmer for an additional 2 minutes. Cool to room temperature in pan. Pour into uncovered airtight plastic container. Refrigerate uncovered; cool to below 41°F before covering. Store in refrigerator for up to 3 months. Yield: 8 1/2 cups.