

# Domino® Batch Ready Bag®:

Perfect for today's popular batch-made beverages.

For consistent flavor and calorie-count every time, the Batch Ready Bag is ideal for these simple recipes.



## SWEET TEA (3 gallons)

In a large pot, bring 1 1/2 gallons of water to a boil. Remove from heat. Add tea bags and steep for 10-15 minutes. Remove tea bags. Add sugar OR simple syrup and stir until dissolved. Pour hot tea mixture into a large 3-gallon container. Add cold water. Pour over ice and serve immediately, or chill uncovered in the refrigerator until the liquid is below 41°F. Stir before serving.

	Batch Ready Bag® - 3 lb.	OR	Simple Syrup	Boiling Water	Cold Water	Tea Bags
Sweet Iced Tea	1 bag		1 batch	1 1/2 gallons	to fill 3 gallons	3 - 1 oz.

## FRUIT DRINKS (3 gallons)

In a 3-gallon container, combine sugar and warm water OR simple syrup with fruit juice(s). Stir until dissolved. Add cold water and stir until well blended. Pour over ice and serve immediately, or place in an airtight container. Chill uncovered in the refrigerator until the liquid is below 41°F. Stir before serving.

	Batch Ready Bag® - 3 lb.	AND Warm Water	OR	Simple Syrup	Cold Water	Freshly Squeezed			100% Cranberry Juice (no sugar added)
						Lemon Juice	Lime Juice	Orange Juice	
Lemonade	1 bag	1/2 gallon		1 batch	to fill 3 gallons	5 cups			
Limeade	1 bag	1/2 gallon		1 batch	to fill 3 gallons		7 cups		
Orangeade	1 bag	1/2 gallon		1 batch	to fill 3 gallons	6 cups		1 gallon	
Cranberry Limeade	1 bag	1/2 gallon		1 batch	to fill 3 gallons		2 cups		5 cups

## SIMPLE SYRUP RECIPE (1/2 gallon)

In a large pot on medium-high heat, add one 3 lb. Batch Ready 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. Pour into uncovered, airtight plastic container. Chill uncovered in the refrigerator until the liquid is below 41°F. Store covered in refrigerator for up to 3 months.

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