



MAKE A SPLASH

FRUITS & VEGGIES

- Lemon
- Cucumber
- Lime
- Strawberry
- Orange
- Blueberry
- Raspberry
- Blackberry
- Grapefruit
- Apple
- Pear
- Jalapeño
- Pineapple
- Watermelon
- Peach

HERBS

- Mint
- Basil
- Rosemary
- Thyme
- Cilantro
- Ginger

BUBBLE WATER

- Club soda
- Sparkling water

SPICES

- Pumpkin Pie Spice
- Cardamom
- Vanilla Extract

SUPPLIES

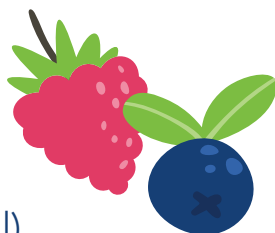
- Gallon Ziploc bags

RECOMMENDED

SHOPPING LIST & GIFT CARD

RECIPE INSPIRATION

Berry Lemon Fizz



- 4 cups blueberries
- 4 cups raspberries
- 8 lemons
- 12 mint leaves (optional)
- Ice cubes to fill dispenser
- 2 ¹/₂ gallons (about 10 liters) of sparkling water / club soda

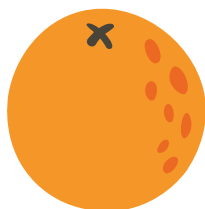
1. Place ice in chilling cylinder of dispenser.
2. Cut the lemons into large chunks.
3. Place 1/2 of lemon pieces and berries in a large ziploc (add torn mint leaves if using).
4. With the palm of your hand, press down, crush (muddle) lemon pieces and berries until juicy and smashed.
5. Repeat steps 3 & 4 for second half of fruit.
6. Place all crushed fruit, juice and all into serving pitcher and top up with 5 - 2 liters of sparkling water, stir.

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RECIPE INSPIRATION

Orange Vanilla Crush

- 8 oranges
- 8 tsp vanilla extract
- Ice cubes to fill dispenser
- 2 ¹/₂ gallons of water



1. Place ice in chilling cylinder of dispenser.
2. Cut the oranges into large chunks, DO NOT PEEL.
3. Place orange pieces, ¹/₂ at a time into large ziploc bag.
4. Add vanilla over orange pieces.
5. With the palm of your hand, press down, crush (muddle) orange pieces until juicy and smashed.
6. Repeat step 3-5 for second half of oranges.
7. Place crushed oranges, juice and all into serving pitcher and top up with 2 ¹/₂ gallons of water.

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RECIPE INSPIRATION

Autumn Apple Spice



- 8 apples
- 8 tsp pumpkin or apple pie spice
- 1 tsp cardamom (optional)
- Ice cubes to fill dispenser
- 2 ¹/₂ gallons of water

1. Place ice in chilling cylinder of dispenser.
2. Cut the apple into medium sized pieces, about the size of your pointer fingernail.
3. Place cut apples, 1/2 at a time into large zip lock.
4. Sprinkle the measured amount of pie spice and cardamom over apple pieces in bag.
5. With the palm of your hand, press down, crush (muddle) apple until juicy and all spices look wet.
6. Repeat step 3-5 for second half of apples.
7. Place crushed apples, juice and all into serving pitcher and top up with 2 ¹/₂ gallons of water.

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