



Tupperware®

COLD BREW CARAFE

Recipes

COFFEE

A COARSE GRIND COFFEE IS ALWAYS PREFERABLE FOR A COLD BREW.

Fine grounds often produce more harsh or bitter flavors as a result of being over-extracted and can become sludge in the bottom of the carafe.

Choosing between a dark or a light roast coffee is largely a matter of personal preference. *Your best bet is to experiment.* Don't assume that your roast preference for hot coffee will hold true for cold coffee. The majority of experts tend to be in favor of darker roasts for cold brew.

Experts are divided on the question. Some suggest light to medium roasts, which are naturally more acidic, because the cold brewing process eliminates much of the acidity of the beans. Other cold brewers recommend dark roasts because cold brew has a tendency to taste of darker, richer flavors, like chocolate, nuts and earthiness.

TO MAKE THE MOST OF THE SHORT TIME YOUR COFFEE IS AT ITS FRESHEST:

- Buy only what you know you can use in a few weeks
- Brew within 30 minutes of grinding.
- Keep your whole beans in a cool, dry place (a good storage container)

COFFEES TO TRY:

Tiny Footprint Coffee Organic Cold Press Elixir
Cafe Du Monde Coffee With Chicory
Stone Street Coffee Cold Brew Reserve Colombian Supremo Coffee
Cold Buzz Coffee Hazelnut
Metropolis Coffee Cold Brew Blend
Peet's Baridi Blend
Costa Rica El Encino Natural
Bizzy's organic Smooth & Sweet Blend

FOR EACH DRINK

Handful of ice cubes
1-2 oz. cold brew coffee
2 Tbsp. simple syrup
Milk or creamer

Add ice to a large glass, then pour cold brew coffee and milk or creamer, if desired over top. Add in 1-2 tbsp syrup of your choice.

**FILL METAL FILTER WITH
AMOUNT OF COFFEE NEEDED
FOR DESIRED STRENGTH, ADD
WATER TO THE TOP, ALLOW TO
STEEP FOR 8-12 HOURS**



Dimensions (US):H 26.5 x 10.3 inch
Volume (US):1¼ qt.

LOOSE LEAF TEA

The ratio for cold brew is 1½ tsp. of loose leaf tea (or 1 heaping tsp.) to one cup of water, or 1 tea bag per cup of water. It doesn't need to be precise and you can adjust if you like stronger or weaker tea.

- Cold-brewing tea is a slow and gentle steeping process that creates a sweeter and smoother tasting tea.
- Tannins, which can make tea bitter or astringent, aren't steeped out of the tea in cold water the way it does in hot water. No more harsh or bitterness in your iced tea anymore!
- Because cold brewing doesn't involve heating up anything on the stovetop, it's nice and easy to make in the hot summer months.
- Making cold brew tea is also the fool-proof way of making iced tea. You can cold steep it for 8 hours or 20, it'll still be delicious.

Black Tea - Organic Assam, Orange Pekoe, Earl Grey, Mango Black

Green Tea - Hojicha, Jasmine, Sencha

White Tea - Silver Needle, Mutan White, White Peach

Herbal Tea - Chrysanthemum, Chamomile, Peach Fruit Tea

The best tea to cold brew is Taiwanese oolong tea like formosa oolong.



CREAMERS

BASE RECIPE

1 cup sweetened condensed milk
1¾ cup milk or cream (*whole, lowfat, skim, almond, soy, coconut, goat's milk, heavy cream, half & half etc – whatever your preference, however the more fat, the more creaminess*)

Mix the ingredients together well. Add them to a Tupperware Quick shaker and shake until well blended.

If you use heavy cream be aware that shaking it too much will make it thick so be careful!!

ALMOND JOY

1-2 tsp. coconut extract (or sub coconut milk or cream of coconut if you heat it first, strained, in place of the milk & extract)
1 tsp. almond extract
2 Tbsp. chocolate syrup

CHOCOLATE RASPBERRY

2 tsp. cocoa powder
2 Tbsp. raspberry syrup

CHOCOLATE

2-3 Tbsp. chocolate syrup
1 tsp. vanilla extract, optional

CHOCOLATE ALMOND

1 Tbsp. cocoa powder
1 tsp. almond extract

CHOCOLATE HAZELNUT

2 Tbsp. chocolate syrup
2 tsp. hazelnut extract

CHOCOLATE ORANGE

2 Tbsp. chocolate syrup
1-2 tsp. orange extract

CINNAMON CAKE

2 tsp. cinnamon
2 tsp. vanilla extract

CINNAMON VANILLA

2 tsp. cinnamon
2 tsp. vanilla extract

COCONUT

2 tsp. coconut extract

EGGNOG

Replace milk in base recipe with equal amount of heavy cream

1 tsp. vanilla extract
2 tsp. rum extract
1 tsp. ground nutmeg

FRENCH VANILLA CREAMER

2 tsp. vanilla extract OR vanilla coffee syrup

HAZELNUT

2 tsp. hazelnut extract

HONEY VANILLA

¼ cup honey
2 tsp. vanilla extract

IRISH CREAM

2 Tbsp. chocolate syrup
1 tsp. instant coffee
1-2 tsp. vanilla extract
1 tsp. almond extract

PEPPERMINT PATTY

2 Tbsp. chocolate syrup
1 tsp. peppermint extract

PUMPKIN SPICE

3 Tbsp. pureed pumpkin
1 tsp. pumpkin pie spice
4 Tbsp. maple syrup
1 tsp. vanilla extract

CREAMERS

VANILLA BEAN COFFEE CREAMER

2 tsp. vanilla bean paste

STRUDEL

1 Tbsp. cinnamon

1 tsp. vanilla extract

1 tsp. almond extract

VANILLA CARAMEL

2 Tbsp. caramel ice cream topping

2 tsp. vanilla extract

SALTED CARAMEL

2-3 Tbsp. caramel ice cream topping

½ tsp. salt

SAMOA (like the Girl Scout Cookies)

2 tsp. coconut extract (or sub coconut milk or cream of coconut, heated & strained, for the milk/cream)

2 Tbsp. chocolate syrup

2 Tbsp. caramel ice cream topping

SWEET CREAM

1¾ cups of heavy cream *instead of the milk in the base recipe*

2 tsp. vanilla extract OR the inside of a vanilla bean, scraped

1 tsp. almond extract

TOASTED ALMOND

2 tsp. almond extract

NON DAIRY CREAMER

1 cup unsweetened almond milk

1 Tbsp. extract (hazelnut, coconut, cinnamon, or any other flavor)

2 Tbsp. sugar or 1 Tbsp. sugar substitute

Add all ingredients in the Quick Shake Container and shake well to combine.



CREAMERS, LOW CARB - LOW FAT - FP - THM

3 cups unsweetened almond milk or cashew milk
1 cup heavy cream or coconut cream
¼ tsp. (8 doonks) pure stevia powder (I recommend the THM brand), more or less to taste
flavor of choice, more or less to taste, optional

1. Mix together all of the ingredients.
2. Store in an airtight Tupperware container in the fridge.

THM NOTE: Each Tbsp. of this creamer (when made with unsweetened almond milk and heavy cream) contains about 1.25 grams of fat and negligible carbs (flavoring options listed below are neutral). Therefore, on THM, you can enjoy up to 4 Tbsp. (¼ cup) in an E or FP setting and a whole lot more in an S setting!

ALMOND COCONUT

1 Tbsp. almond extract
2 tsp. coconut flavor

ALMOND JOY

1 Tbsp. almond extract
2 tsp. coconut flavor
2 tsp. cocoa powder* or 1 tsp. chocolate extract

BUTTER PECAN

2 tsp. butter flavor
2 tsp. pecan flavor

CARAMEL MACCHIATO

1 Tbsp. caramel extract

CARAMEL CHOCOLATE

1 Tbsp. caramel extract
1 Tbsp. cocoa powder* or 2 tsp. chocolate extract

CARAMEL DELIGHT

1 Tbsp. caramel extract
2 tsp. coconut flavor

CHEESECAKE

1 Tbsp. cheesecake flavor

CHOCOLATE

1 Tbsp. chocolate extract OR cocoa powder

CHOCOLATE HAZELNUT

1 Tbsp. hazelnut extract
1 Tbsp. chocolate extract OR cocoa powder

CHOCOLATE ORANGE

1 Tbsp. chocolate extract OR cocoa powder*
2 tsp. orange extract

CHOCOLATE RASPBERRY

1 Tbsp. chocolate extract OR cocoa powder*
2 tsp. raspberry extract

CINNAMON

2 tsp. cinnamon flavor OR 1 tsp. ground cinnamon*

CINNAMON BUN

1 Tbsp. pure vanilla extract
2 tsp. cinnamon flavor OR 1 tsp. ground cinnamon*
1 tsp. almond extract

CINNAMON VANILLA

1 Tbsp. pure vanilla extract
2 tsp. cinnamon flavor OR 1 tsp. ground cinnamon*

COCONUT CRÈME

1 Tbsp. coconut flavor

COOKIES AND CREAM

1 Tbsp. Cookies and Cream flavor

CRÈME BRULÉE

1 Tbsp. pure vanilla extract
1 Tbsp. unsulphured blackstrap molasses

DULCE DE LECHE

1 Tbsp. caramel extract
1 tsp. butterscotch flavor

FRENCH VANILLA

1 Tbsp. pure vanilla extract
beans from 1 vanilla pod

CREAMERS, LOW CARB - LOW FAT - FP - THM

HAZELNUT

1 Tbsp. hazelnut extract

IRISH CREAM

1 Tbsp. Irish cream flavor

ITALIANO CREAM

1 Tbsp. pure vanilla extract
1 tsp. almond extract

MOCHA

1 Tbsp. chocolate extract OR cocoa powder*
1 tsp. coffee flavor OR 2 tsp. instant coffee granules

PEANUT BUTTER CUP

1 Tbsp. chocolate extract OR cocoa powder*
1 Tbsp. peanut butter flavor

PEPPERMINT

2 tsp. peppermint extract

PEPPERMINT MOCHA

1 Tbsp. chocolate extract OR cocoa powder*
2 tsp. peppermint extract
1 tsp. coffee flavor OR 2 tsp. instant coffee granules

PUMPKIN SPICE

1 Tbsp. pumpkin spice extract
OR 1½ tsp. pumpkin pie spice

S'MORE

1 Tbsp. marshmallow flavor

1 Tbsp. chocolate extract OR cocoa powder*

TOASTY ALMOND

1 Tbsp. almond extract

VANILLA

1 Tbsp. pure vanilla extract

VANILLA CARAMEL

1 Tbsp. pure vanilla extract
1 Tbsp. caramel extract

NOTE 1: For creamers with cocoa powder or ground spices (cinnamon, pumpkin pie spice), you will need to either mix the ingredients in a blender or heat up the milk first then stir in the cocoa powder or ground cinnamon while it's hot. This is because neither cocoa powder nor ground cinnamon dissolves well in cold or room temperature liquid.



Frontier Co-Op Flavors <https://www.frontiercoop.com/cooking-baking/extracts-and-flavors/all-extracts-and-flavors/>

Olive Nation Flavorings https://www.olivenation.com/extracts-flavorings.html?gclid=Cj0KQCjw2efrBRD3ARiAEnt0ei601nYQkYFc6qGVzasGs4sx7K3GJFEQ0wd8oACjy0zoDxK0DjS0fiaAkqyEALw_wcB

Watkins Flavorings <https://www.watkins1868.com/Extracts.aspx>

SYRUPS & IDEAS

MAKING SIMPLE SYRUP BASE

- 1 cup water
- 1 cup sugar or brown Sugar

Bring water and sugar to a boil in a Chef Series II Saucepan, stir until sugar is dissolved, turn off heat. Add flavor add in if desired. Chill for 30 minutes to an hour in the fridge (or freezer if you're in a rush!) Syrups can be kept in the fridge up to 4 weeks.

ICED VANILLA LATTE SYRUP

- 1 Tbsp. vanilla extract
- 1 cup simple syrup

ICED MOCHA SYRUP

- 1 cup simple syrup
- 2 Tbsp. cocoa powder

ICED CARAMEL MACCHIATO SYRUP

- 1 cup simple syrup
- ¼ cup dulce de leche

ALMOND SYRUP

- 1 cup simple syrup
- 2 tsp. almond extract

OPTIONAL FLAVOR ADD INS

- Almond extract
- Mint extract
- Vanilla extract
- Coconut extract
- Coconut milk
- Almond milk
- Frangelico
- Sweetened condensed milk
- Vanilla ice cream
- Coffee ice cubes
- Nutella
- Chocolate milk
- Chocolate syrup
- Kalua Liquor
- Bailey's Liquor
- Torani Syrups
- Citrus Zest*
- Cinnamon Sticks
- Ginger
- Herbs
- Pumpkin Spice
- Nutmeg
- Star anise
- Cardamom pods
- Dried chili pepper powder
- Instant espresso powder

**Citrus fruit, juice or zest will leave the carafe looking cloudy and lose the glass like appearance.*



COLD BREW IDEAS

- Top your cold brew with vanilla ice cream, chocolate sauce, and a dollop of homemade whipped cream for a Coffee Float.
- Want a totally undiluted coffee experience? Make coffee ice cubes in the Fresh N Pure Ice Trays.
- Coffee Granite, freeze coffee in the Freezer Mates PLUS, then use the Ice Shaver Cone in the Grate Master system.

COLD BREW CARAFE RECIPES

10. Blackberry Mint Iced Tea
11. Brown Sugar Milk Tea
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34. Homemade Oat Milk
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37. Lemon Lime Iced Tea Cocktail
38. Mocha Cold Brew
39. Mocha Mint Cold Brew
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41. Peppermint Coffee
42. Pineapple Tea
43. Plum Iced Tea
44. Pumpkin Spice Cold Brew Coffee
45. Raspberry Chamomile Cold Brew Tea
46. Raspberry Cold Brew Tea
47. Red Eye BBQ Pork Tenderloins
48. Shredded Beef Tacos
49. S'mores Cold Brew with Marshmallow Creamer
50. Spiced Cider Coffee
51. Strawberry Cold Brew Tea
52. Toasted Coconut Coffee
53. Vanilla Maple Cold Brew Coffee
54. Vietnamese Style Iced Coffee
55. White Chocolate Syrup

Blackberry Mint ICED TEA



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INGREDIENTS

- Loose Earl Grey tea leaves
- 6 oz. fresh blackberries, rinsed
- 4 sprigs of fresh mint
- Filtered water, room temp or cold

DIRECTIONS

1. Place metal filter into **Cold Brew Carafe**. Fill with loose leaf tea up to first line on filter.
2. Place blackberries and mint in **SuperSonic Chopper Tall**, pull cord until roughly chopped. Transfer to metal filter.
3. Pour filtered water to maximum fill line.
4. Cover and place in fridge to steep for 8–12 hours*.
5. At the end of steeping time, remove the filter and discard tea mixture.
6. If desired, add up to 1-cup of water to dilute tea to your liking. Sweeten to taste.
7. Serve over ice and garnish with additional mint and blackberries.

*Do not steep for more than 12 hours.

Brown Sugar MILK TEA



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INGREDIENTS

- 8 bags of black tea
- 4 cups filtered water
- ½ cup brown sugar
- ½ cup water
- ½ cup heavy cream
- cinnamon, for garnish

DIRECTIONS

1. Make ready to drink black tea by snipping off the tags of the tea bags and adding them to the filter of the **Cold Brew Carafe**. Add filtered water up to maximum fill line, cover and let it steep for at least 8 hours. At the end of this, remove filter, let it strain out the tea and discard tea bags.
2. Add brown sugar and ½ cup water in the **2 cup Micro Pitcher**, stir and microwave at full power for 30 seconds at a time until fully dissolved.
3. To serve: In the **Quick Shake Container** add 1 cup of prepared tea, heavy cream and as much brown sugar syrup as desired (about ½ cup). Add blender wheel, cover and shake vigorously until well combined. Divide between two cups with ice and add cinnamon.

Buckeye BROWNIES

INGREDIENTS

2 cups milk or semi-sweet
chocolate chips
½ cup heavy cream
3 Tbsp. unsalted butter
1 Tbsp. vanilla extract
2 Tbsp. cold brew coffee
concentrate or espresso
¼ tsp. coarse kosher salt
4 eggs

2 cups creamy peanut butter
1 cup powdered sugar
2 tsp. vanilla extract
¼ tsp. coarse kosher salt
1 cup milk or semi-sweet
chocolate chips
3 Tbsp. heavy cream
1 cup chopped peanuts

DIRECTIONS

1. If Baking, Preheat oven to 325° F/162° C. Place **Silicone Rectangular Form** on a baking sheet.
2. In the ¾ **Qt. Stack Cooker Casserole**, stir together chocolate chips, heavy cream, butter, vanilla, coffee, and salt. Microwave 45 seconds. Remove from microwave, let stand 2 minutes; stir until smooth.
3. In the **SuperSonic Chopper Extra** with paddle attachment, add eggs. Cover and pull cord until well beaten. Remove cover, add 2 spoonfuls of chocolate mixture to eggs, cover and pull cord until well mixed. Add remaining chocolate mixture and pull cord until well mixed.
4. Transfer chocolate mixture to the **Silicone Rectangular Form**.
5. If baking, place in oven for 25 minutes. If Microwaving, place in microwave on high for 10 minutes. Remove pan from microwave; let stand.
5. Meanwhile, make the Buckeye toppings. In the ¾ **Qt. Stack Cooker Casserole** stir together peanut butter, powdered sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft. Spread mixture over brownies.
6. In the **2 Cup Micro Pitcher** add chocolate chips and cream. Microwave 45 seconds; let stand 1 minute, stir until smooth. Pour over peanut butter, spread evenly. Sprinkle top with peanuts, gently press into chocolate.
7. Refrigerate 20 minutes to set. Cut into 16 pieces, serve chilled or at room temperature.



Caramel Cold Brew

AFFOGATO



INGREDIENTS

Cold brew concentrate
2 cups coarse coffee
Filtered water

Serves 8

Per serving

3 oz. cold brew coffee concentrate
2 tsp. Torani salted caramel syrup
½ tsp. ground cinnamon
2 scoops vanilla ice cream

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to second fill line for coffee concentrate.
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker**, pour 3 oz. cold brew concentrate, Torani Salted Caramel Syrup and cinnamon. Seal and shake vigorously until well combined.
6. Scoop ice cream into bowl and pour contents of **All-in-One Shaker** over ice cream. Serve immediately.

Caramel Mocha

COLD BREW



INGREDIENTS

Cold brew concentrate

Serves 8

2 cups coarse coffee

Filtered water

Per serving

2 oz. cold brew coffee concentrate

1 Tbsp. Torani salted caramel

Syrup

1 Tbsp. chocolate syrup

¼ cup milk of choice

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to second fill line for coffee concentrate.
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker**, pour 2 oz. cold brew concentrate, Torani salted caramel syrup, chocolate syrup and milk. Seal and shake vigorously until well combined. Pour over ice and serve.



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Chamomile Strawberry Orange TEA



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INGREDIENTS

- 4 chamomile tea bags
- 1 orange, peeled, cut into slices, and seeded
- 10 strawberries, halved
- 2 tsp. honey

Strawberries sliced for garnish

DIRECTIONS

1. Insert metal filter in the **Cold Brew Carafe**, add tea bags and fruit.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77° F) into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard filter contents.
5. Stir honey into the tea.
6. Serve in ice-filled glasses with fresh strawberries sliced.

Chili Beef SHORT RIBS



INGREDIENTS

4 dried ancho chilis, stems and seeds removed
1 cup hot water
1 cup cold brew coffee concentrate
2 large onions, cut into ½-inch wedges, divided
6 garlic cloves, minced
1 Tbsp. tomato paste
1-2 cup beef broth
½ tsp. salt

½ tsp. pepper
3 pounds bone-in beef short ribs
4 fresh thyme sprigs
1 bay leaf
4 medium carrots, cut into 1-inch pieces

2 Tbsp. cornstarch
3 Tbsp. cold water

DIRECTIONS

1. Place dried ancho chiles in a bowl and cover with hot water. Let steep for around 20-30 minutes until soft. Drain liquid.
2. Add your softened ancho chilis, cold brewed coffee, one onion, garlic cloves, tomato paste and beef broth, in your **SuperSonic Chopper Extra** with blade attachment and puree.
3. Sprinkle ribs with salt and pepper and place in the **Microwave Pressure Cooker**, add thyme bay leaf, one onion and carrots.
4. Pour chili sauce over meat, seal **Microwave Pressure Cooker** and microwave on high power for 30 minutes.
5. Remove from microwave and allow pressure to release naturally until pressure indicator fully lowers, about 10–15 minutes.
6. Remove cover, in a small bowl mix corn starch and water and stir into sauce in the **Microwave Pressure Cooker** to thicken.



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Chocolate Hazelnut **COLD BREW**

INGREDIENTS

1 cup coarse coffee grounds

Filtered water, between 33° F/1° C 77° F/25° C

For 1 serving:

1 cup ready to drink cold brew

⅓ cup milk of choice

2 Tbsp. hazelnut spread, plus extra for garnish

Whipped cream, slivered almonds and chocolate shavings for garnish

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe** and fill with coffee grounds. Slowly pour filtered room temperature or cool water (between 33° F/1° C–77° F/25° C) into carafe. Allow the water to filter down before adding more; this will prevent the coffee grounds from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
2. Refrigerate for 8–12 hours.
3. Remove filter and discard coffee grounds.
4. To serve, place coffee, milk, and hazelnut spread in the **All-In-One Shaker**, cover and shake vigorously until well combined.
5. Serve over ice and garnish with additional hazelnut spread and desired toppings.



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Coffee **BUTTERCREAM ICING**

INGREDIENTS

- ½ cup butter
- 1⅔ cups confectioner's sugar
- ⅛ tsp. salt
- 2 Tbsp. cold brew coffee concentrate
- 1 tsp. vanilla extract
- 1 tsp. almond extract

DIRECTIONS

1. In the **SuperSonic Chopper Extra** with paddle or whip attachment, cream butter until soft, then gradually add the confectioner's sugar.
2. Add salt, coffee concentrate, vanilla extract, and almond extract.
3. Beat for 3 minutes until smooth.
4. Let rest for 5 minutes.
5. Mix well immediately before spreading.



Tupperware

Coffee **BUTTERCREAM MOCHA ICING**

INGREDIENTS

- ½ cup butter
- 1½ cups confectioner's sugar
- 2 Tbsp. cocoa
- ⅛ tsp. salt
- 2 Tbsp. cold brew coffee concentrate
- 1 tsp. vanilla extract
- 1 tsp. almond extract

DIRECTIONS

1. In the **SuperSonic Chopper Extra** with paddle or whip attachment, cream butter until soft, then gradually add the confectioner's sugar and cocoa.
2. Add salt, coffee concentrate, vanilla extract, and almond extract.
3. Beat for 3 minutes until smooth.
4. Let rest for 5 minutes.
5. Mix well immediately before spreading.



Cold Brew Coffee **AFFOGATO** With Homemade Ice Cream



INGREDIENTS

- 2 cups heavy cream
- 1 (14 oz.) can condensed milk
- Pinch of salt
- 1 tsp. vanilla extract
- 1 cup cold brew coffee*

DIRECTIONS

1. Pour heavy cream in the **Whip N' Mix Chef**, cover and turn handle on gear I until soft peaks form. Transfer to medium bowl.
2. Add condensed milk, salt and vanilla to the bowl. Fold until fully combined.
3. Pour into **Freezer Mates PLUS Medium Shallow**, seal and freeze for 6 hours or overnight.
4. To serve: In small serving bowl or cup, using the **Ice Cream Scoop** add 2-3 scoops of ice cream, pour $\frac{1}{4}$ cup cold brew over ice cream and serve

*See Cold Brew Concentrate Recipe made in the **Cold Brew Carafe**

Cold Brew COFFEE CONCENTRATE

INGREDIENTS

Cold brew concentrate

1½-2 cups coarse ground coffee

Filtered water

Serves 8

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, fill with coarse ground coffee until concentrated fill line.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77° F) into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the coffee grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, add dairy of your choice, water, or ice.

TIP: It is best to dilute coffee per cup and not the entire carafe. This will allow the coffee to stay fresh longer.

TIP: Freeze leftover cold brew concentrate in **Freezer Mate Ice Cube Trays** for future drinks.



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Cold Brew
HOT TODDY

INGREDIENTS

- 1 oz. cold brew coffee concentrate
- 1 oz. bourbon whiskey
- 6 oz. hot water
- 1 Tbsp. honey
- Juice of ½ lemon

DIRECTIONS

1. In the **Quick Shake Container** add the ingredients, shake to combine, and pour into a coffee mug.



Cold Brew **MARTINI**

INGREDIENTS

- 2 oz. Cold brew coffee concentrate
- ½ oz. simple syrup
- 2 oz. vodka
- 1 oz. coffee liqueur
- 3 coffee beans as garnish

DIRECTIONS

1. In the **Quick Shake Container** add the cold brew concentrate, simple syrup, vodka, and liqueur with ice and shake vigorously.
2. Then strain the drink into a martini glass and immediately top with three whole coffee beans.





Cold Brew **PEACH TEA**

INGREDIENTS

4-5 Tbsp. black tea leaves
2 medium ripe peaches, peeled and pitted, sliced
Ice cubes

Serves 1

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, fill with tea and peaches.
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the water from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard tea grounds.
5. Serve over ice or as desired.



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Cold Brew PINEAPPLE TEA



INGREDIENTS

- 6 Tbsp. Earl Grey loose-leaf tea
- 1 cup pineapple chunks
- Filtered Water (cold or room temp.)
- ½ cup granulated sugar
- ½ cup water

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Add tea and pineapple chunks.
2. Slowly pour filtered water into the **Cold Brew Carafe**. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
3. Cover and place in fridge for 12 hours. At the end of steeping time, remove the filter and discard tea mixture.
4. Make simple syrup by mixing sugar and water in **2 Cup Micro pitcher**. Cover and microwave for 30 seconds at a time until sugar has dissolved. Let cool.
5. To serve, pour cold brew tea over ice, add 1-2 tbsp of sweetener and stir. Serve cold



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Cold Brew **RUM SOUR**



INGREDIENTS

- 2 oz. cold brew coffee concentrate
- ½ oz. brown sugar simple syrup
- 2 oz. dark rum
- ½ lemon, juiced
- Ice
- Lemon zest as garnish

DIRECTIONS

1. In the **Quick Shake Container** add the cold brew concentrate, simple syrup, rum, and lemon juice with ice and shake vigorously.
2. Then strain the drink into a glass and immediately top with lemon zest.



Cold Brew **SWEET TEA**



INGREDIENTS

- 6 Tbsp. Earl Grey loose-leaf tea
- Filtered Water (cold or room temp.)
- ½ cup granulated sugar
- ½ cup water
- Lemon slices, if desired

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Add tea.
2. Slowly pour filtered water into the **Cold Brew Carafe**. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
3. Cover and place in fridge for 12 hours. At the end of steeping time, remove the filter and discard tea mixture.
4. Make simple syrup by mixing sugar and water in **2 Cup Micro pitcher**. Cover and microwave for 30 seconds at a time until sugar has dissolved. Let cool.
5. To serve, pour cold brew tea over ice, add 1-2 tbsp of sweetener and stir. Serve cold



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Cranberry **MOCKTAIL**

INGREDIENTS

- 2 cups cranberry juice
- 1 cup pineapple juice
- 2 cups sparkling white grape juice

DIRECTIONS

1. Remove metal filter from Cold Brew Carafe and set aside for later use.
2. Add all ingredients to Cold Brew Carafe and cover until ready to serve. Serve cold.



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Creamy Salted Caramel **COLD BREW COFFEE**



INGREDIENTS

1 cup coarse ground coffee
Filtered water

Per serving

4 oz. ready to drink cold brew coffee
1 Tbsp. Torani salted caramel syrup
2 Tbsp. evaporated milk

Serves 8

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to first fill line (ready to drink fill line).
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker** pour 4 oz. ready to drink cold brew coffee, Torani salted caramel syrup and evaporated milk. Seal and shake vigorously until well combined. Pour over ice and serve.



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Gingerbread PANCAKES



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INGREDIENTS

- ¾ cup milk
- ½ cup cold brewed coffee concentrate
- ½ cup butter, melted and cooled to lukewarm
- 4 eggs
- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 1½ cups light brown sugar
- 1½ tsp. baking soda
- 1 Tbsp. baking powder
- 1 tsp. salt
- 1½ tsp. ground cinnamon
- 1½ tsp. ground ginger
- ¼ tsp. ground nutmeg
- ⅛ tsp. ground cloves

DIRECTIONS

1. In the **Mix N Stor Pitcher** whisk together the milk, coffee, butter, and eggs until evenly blended. Set aside.
2. In a **Thatsa Bowl**, stir together the all-purpose flour, whole wheat flour, sugar, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and cloves. Pour the egg mixture into the flour mixture and stir until combined. Set aside for 10-15 minutes.
3. Place the **Chef Series Griddle** over medium heat. Scoop large spoonfuls of batter onto the hot pan. Fry until bubbles appear on the surface. Flip and cook until browned on the other side. Continue with remaining batter.

Glazed Donut COLD BREW

INGREDIENTS

- 1 cup medium coarse ground coffee
- Filtered water, room temperature
- 1 cup powdered sugar
- 4 tsp. milk of choice
- 1 tsp. vanilla extract
- Pinch salt
- 1½ Tbsp. heavy cream
- Optional: Chocolate syrup, donuts and whipped cream as garnishes

DIRECTIONS

1. Add coffee grounds to metal filter of **Cold Brew Carafe**. Slowly pour filtered water into **Cold Brew Carafe** to water fill line. Allow the water to filter down before adding more. This prevents the coffee grounds from over flowing.
2. Refrigerate for 8-12 hours. Remove filter and discard coffee grounds.
3. Make donut glaze by combining powdered sugar, milk, vanilla and salt in small bowl. Whisk until smooth.
4. To serve, drizzle chocolate syrup, optional, in the glass, pour ¾-cup cold brew over ice, add heavy cream and 1 ½ tbsp of donut glaze. Garnish with donuts and whipped cream as desired.



Green Tea **MOJITO**

INGREDIENTS

7 mint leaves
4 Tbsp. green tea leaves
Cold water

2 limes
8 Tbsp. granulated sugar
Ice cubes

DIRECTIONS

1. Chop mint leaves in the **SuperSonic Chopper Compact**, mix with tea leaves.
2. Insert metal filter into the **Cold Brew Carafe**, add mint tea mixture to first fill line (ready to drink fill line).
3. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
4. Cover and refrigerate for 8-12 hours.
5. Remove filter and discard grounds.
6. To serve, pour 2 cups of green tea in the **Quick Shake Container**, squeeze one lime and add 4 Tbsp. sugar, cover and shake until well blended.
7. Pour over glass filled with ice, repeat with remaining tea.



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INGREDIENTS

8 hibiscus tea bags
Filtered water

2½ cup cold brew hibiscus tea*
1 oz. lemon juice
1½ oz. simple syrup
2 oz. white rum

DIRECTIONS

1. In the **Cold Brew Carafe** add 8 hibiscus tea bags to metal filter. Fill **Cold Brew Carafe** with water to maximum fill line, cover and let steep for 6-8 hours. Discard tea bags.
2. In **Quick Shake Container** add ice and 2½ cup cold brew hibiscus tea, lemon juice, simple syrup and white rum+. Add blender wheel, cover and shake well to combine.
3. Pour in two martini glasses and serve.

Homemade OAT MILK

INGREDIENTS

- 1½ cup rolled oats
- 1½ tbsp. maple syrup
- Pinch of salt
- 5 cups water

DIRECTIONS

1. Add rolled oats, maple syrup, salt and 2 cups of water to the **SuperSonic Chopper Extra** fitted with blade attachment. Cover and pull cord and process for 30 seconds.
2. Strain mixture in **Cold Brew Carafe** making sure all oatmeal is inside the metal strainer. Add remaining 3 cups of water and use bottom of **Kitchen Tool** to press oatmeal. Remove strainer and discard oatmeal or store for later use.
3. Stir milk well to combine, cover and refrigerate.

Use as desired such as with cereal, with treats or in coffee.



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Honey Cinnamon ICED LATTE



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INGREDIENTS

Honey cinnamon simple syrup

¾ cup water

¾ cup honey

3 cinnamon sticks

1 tsp. vanilla extract

For Serving

¾ cup cold brew concentrate
coffee

2 Tbsp. dairy of your choice (milk,
almond milk, heavy cream, etc...)

1 Tbsp. honey cinnamon simple
syrup

⅛ tsp. ground cinnamon

Ice cubes

Serves 1

DIRECTIONS

1. To make simple syrup place water, honey and cinnamon sticks into the **Stack Cooker ¾ Qt. Casserole** cover inverted. Stir, place cover on and microwave for 1 minute 30 seconds to 2 minutes at 900 watts. Allow for 1 minute standing time before opening. Remove cover, add vanilla extract and stir until fully combined. Remove cinnamon sticks and discard before storing. Allow to fully cool and set aside. You can store syrup in refrigerator until ready to use. For one serving latte only use 1 Tbsp. of simple syrup.
2. For serving, place all ingredients in base of the **All-In-One Shaker**, cover and shake until combined.
3. Serve over ice.

TIP: This quantity of syrup is enough for several servings, use only 1 Tbsp. per serving.

Lemon Chia COFFEE CAKE

INGREDIENTS

- | | |
|-----------------------------------|--------------------------------------|
| ½ cup unsalted butter, softened | 3 Tbsp. cold brew coffee concentrate |
| 1 cup granulated sugar | |
| 2 eggs | |
| 1 lemon, zest and juice | Icing |
| 6 oz. vanilla or plain yogurt | 1½ cups confectioners' sugar |
| 1 cup whole wheat flour | ¼ tsp. vanilla extract |
| ½ cup all-purpose flour | 5-5½ tsp. milk |
| 1 tsp. baking powder | |
| ¼ tsp. kosher salt | |
| 2 Tbsp. chia seeds or poppy seeds | |

DIRECTIONS

1. Preheat oven to 350°F. Set **Silicone Round Form** on a baking sheet.
2. In a **Thatsa Bowl**, beat butter and sugar until fluffy.
3. Add eggs one at a time. Beat in lemon zest, juice and yogurt.
4. Stir in flour, baking powder, coffee, salt and chia seeds.
5. Pour in the **Silicone Round Form**.
6. Bake at 350°F for 40 minutes. Remove and cool for 15 minutes
7. In the **SuperSonic Chopper Extra** with the paddle attachment add the icing ingredients, beat until well blended, pour over coffee cake.



Lemon Lime ICED TEA COCKTAIL

INGREDIENTS

- 2 cups cold brew tea
- 2 Tbsp. Torani lemon syrup
- 1 lime, juiced
- 1.5 oz. whiskey
- Lemon for garnish

DIRECTIONS

1. Using a carafe, prepare cold brew tea.
2. Add the lemon syrup into a glass, and fill with 2 cups of tea.
3. Squeeze the juice of 1 lime into the glass, then stir.
4. Add a shot of your favorite whiskey of choice if you're making a cocktail!
5. Top and garnish with fresh lemon and lime wedges.



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Mocha COLD BREW

INGREDIENTS

- ¼ cup cold brew concentrate coffee
- ½ Tbsp. unsweetened cocoa powder
- ½ tsp. maple syrup
- ¼ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
- Pinch of cinnamon, optional For serving
- Ice cubes

Serves 1

DIRECTIONS

1. In base of the **All-In-One Shaker** combine all ingredients, cover and shake until blended.
2. Pour over ice and serve.

TIP: If your coffee is too strong add ¼-½ cup of water to taste



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Mocha Mint
COLD BREW

INGREDIENTS

16 peppermint hard candies, unwrapped
1 cup coarse coffee
Filtered Water

For 1 serving

4 oz. peppermint cold brew
2 Tbsp. chocolate syrup
½ cup milk of choice
Crushed peppermint candies
Whipped Topping

DIRECTIONS

1. Insert metal filter in the **Cold Brew Carafe**, combine coffee grounds and peppermint candies together, place into metal filter.
2. Slowly pour filtered room temperature/cool water (min 33°F/1°C - max 77°F /25°C) into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from over flowing. Fill to water fill line (where the metal filter meets the funnel).
3. Refrigerate for 8-12 hours. Remove filter and discard coffee grounds.
4. To serve, in the **All-in-One Shaker** pour peppermint cold brew, chocolate syrup and milk. Seal and shake until well combined. Pour over ice, garnish as desired and serve.



Peach TEA



INGREDIENTS

4-5 Tbsp. black tea leaves
2 medium ripe peaches, peeled and pitted, sliced
Ice cubes

Serves 1

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, fill with tea and peaches.
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the water from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard tea grounds.
5. Serve over ice or as desired.

Peppermint COFFEE

INGREDIENTS

16 peppermint hard candies, unwrapped
1 cup coarse ground coffee
Filtered Water

Cream and/or sugar, if desired

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, combine coffee grounds and peppermint candies together, place into metal filter.
2. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8–12 hours.
4. Remove filter and discard coffee grounds.
5. Serve as is or with ice and desired cream and/or sugar.



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Pineapple TEA



INGREDIENTS

- 6 Tbsp. Earl Grey loose-leaf tea
- 1 cup pineapple chunks
- Filtered Water (cold or room temp.)
- ½ cup granulated sugar
- ½ cup water

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Add tea and pineapple chunks.
2. Slowly pour filtered water into the **Cold Brew Carafe**. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
3. Cover and place in fridge for 12 hours. At the end of steeping time, remove the filter and discard tea mixture.
4. Make simple syrup by mixing sugar and water in **2 Cup Micro pitcher**. Cover and microwave for 30 seconds at a time until sugar has dissolved. Let cool.
5. To serve, pour cold brew tea over ice, add 1-2 tbsp of sweetener and stir. Serve cold



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Plum ICED TEA



INGREDIENTS

- 4 black tea bags
- 1 large sprig lemon verbena or mint, plus more for serving
- ½ cup sugar
- 2 large red plums, cut into thin wedges
- 1 Tbsp. fresh lemon juice

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**, add tea bags and lemon verbena sprigs.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77° F) into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Bring sugar and ½ cup water to a boil in **Chef Series Saucepan**. Add plums and reduce heat; simmer 10 minutes. Remove from heat and let steep 30 minutes. Strain plum syrup into a small bowl; stir in lemon juice. Cover and chill until cold, at least 30 minutes.
5. Remove filter and discard filter contents.
6. Stir in ½ cup plum syrup to the tea.
7. Serve in ice-filled glasses garnished with more lemon verbena.

Pumpkin Spice COLD BREW COFFEE



INGREDIENTS

- 1 cup coarse coffee
- 2 Tbsp. pumpkin pie spice
- Filtered Water

To serve

- 4 oz. pumpkin pie spice coffee
- 2 Tbsp. milk
- 1 Tbsp granulated sugar*
- 1 tsp. pumpkin purée

Optional Ideas

**Maple Spiced Syrup instead of sugar and purée*

- 1 cup water
- ¾ cup dark brown sugar or pure maple syrup
- 2 Tbsp. pumpkin puree

Or coconut or almond milk creamer

Top with cool whip or ice cream, if desired

DIRECTIONS

1. In small bowl mix coffee grounds with pumpkin pie spice.
2. Insert metal filter into **Cold Brew Carafe** and fill with flavored coffee grounds.
3. Slowly pour filtered room temperature water into **Cold Brew Carafe** to max fill line. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing.
4. Cover and refrigerate 8-12 hours.
5. Remove filter and discard coffee grounds.
6. To serve, in quick shake container add 4 oz. of the pumpkin spice cold brew coffee, milk, granulated sugar and pumpkin puree. Seal and shake vigorously until well combined. Serve over ice. Top with desired toppings.

*Optional Maple Spiced Syrup: Combine all ingredients in a **Chef Series Saucepan**. Bring to a simmer over low-medium heat. Simmer for 15 minutes, stirring occasionally. Do not allow to boil. Remove from heat then let it cool to room temperature.

Raspberry Chamomile **COLD BREW TEA**



INGREDIENTS

- 6 oz. loose chamomile flowers
- 6 oz. raspberries
- 1 qt. filtered water

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Fill with Chamomile flowers up to the first fill line on filter.
2. Lightly mash raspberries slices in small bowl. Transfer to metal filter.
3. Slowly pour filtered water into the **Cold Brew Carafe**. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
4. Cover and place in fridge for 8-12 hours.
5. At the end of steeping time, remove the filter and discard tea mixture. Add 1-cup of water to dilute tea and sweeten to taste.



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Raspberry **COLD BREW TEA**

INGREDIENTS

4-5 Tbsp. black tea leaves
1 qt. filtered water

2 Tbsp. Torani raspberry syrup
1 cup brewed tea, chilled
Ice

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Fill with tea up to the first fill line on filter.
2. Slowly pour filtered water into the **Cold Brew Carafe**. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
3. Cover and place in fridge for 8-12 hours.
4. At the end of steeping time, remove the filter and discard tea mixture. Add 1-cup of water to dilute tea.
5. Combine chilled tea and Torani in a glass filled with ice and stir well.



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Red Eye BBQ PORK TENDERLOIN



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INGREDIENTS

2 pork tenderloins, silver skin removed,
If tenderloins have a thinner "tail," fold it back towards
thicker part and secure with kitchen twine or skewer
(this ensures even cooking).

*Dry Rub**

1 Tbsp. ground coffee
1 Tbsp. coarse or Kosher salt
2 tsp. sweet paprika
½ tsp. ground black pepper
1 tsp. garlic powder
½ tsp onion powder
½ tsp. ground cumin
½ tsp. ground coriander

Sauce

3 cloves garlic, peeled
1 medium onion, peeled & quartered
1½ cups cold brew coffee
1½ cups ketchup
4 Tbsp. Dijon mustard
⅓ cup brown sugar (dark or light)
½ tsp. coarse or Kosher salt
½ tsp. ground black pepper

Thickener

3 Tbsp. cornstarch
½ cup cold brew coffee

DIRECTIONS

1. Combine dry rub ingredients in small bowl. (See Note*) Rub mixture all over tenderloins then place in the **Microwave Pressure Cooker**. Set aside.
2. Add garlic and onion to the **SuperSonic Chopper Extra** and pull cord until finely chopped. Add remaining sauce ingredients, replace cover and pull cord until thoroughly blended. Remove cover and pour sauce over pork.
3. Seal the **Microwave Pressure Cooker** and microwave for 30 minutes on high, remove from microwave and allow natural depressurization. Transfer tenderloins to a cutting board. Allow to rest for 15 minutes.
4. Mix cornstarch and cold brew coffee until well-blended. Add to sauce in the **Microwave Pressure Cooker** and whisk to combine. Place base, uncovered, in microwave and cook on high power for 2 minutes. Stir thickened mixture.
5. Slice tenderloins diagonally across the grain as thickly as you prefer. Return sliced tenderloins to the **Microwave Pressure Cooker** to keep warm. Serve immediately.
6. *Note: If you want to "marinate" tenderloins, place them in a **Season Serve** and rub all over with dry rub mixture. Cover **Season Serve** and refrigerate for 3-4 hours, then proceed with recipe.

Shredded BEEF TACOS



INGREDIENTS

3 dried ancho chilis
2 dried guajillo chilis
1 cup cold brew concentrate
1 cup beef broth
¼ red onion
2 large garlic cloves
½ tsp. cumin seeds
1 tsp. dried Mexican oregano
1 cup canned diced tomatoes
1 tsp kosher salt
½ tsp. ground black pepper

2-3 lb. chuck roast, cut into 4 pieces
1 dried bay leaf

Optional Toppings:
chopped avocado, red onion, and cilantro; thinly sliced pickled jalapeños; thinly sliced radishes and crema Mexicana* or regular sour cream

DIRECTIONS

1. Place dried chiles in a bowl and cover with 1 cup hot water. Let steep for around 20-30 minutes until soft. Drain liquid.
2. Add your softened ancho chilis, cold brewed coffee, beef broth, onion, garlic cloves, cumin, oregano and tomatoes, in your **SuperSonic Chopper Extra** with blade attachment and puree.
3. Sprinkle chuck roast with salt and pepper and place in the **Microwave Pressure Cooker**, add bay leaf.
4. Pour chili sauce over meat, seal **Microwave Pressure Cooker** and microwave on high power for 30 minutes.
5. Remove from microwave and allow pressure to release naturally until pressure indicator fully lowers, about 10–15 minutes.
6. Make tacos: With a slotted spoon, transfer beef with some sauce to a bowl. Spoon beef into tortillas (double tortillas if they're thin), tuck in accompaniments, and serve with remaining sauce if you like.

S'mores COLD BREW COFFEE

with
Marshmallow Creamer



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INGREDIENTS

1 cup medium coarse ground coffee Chocolate syrup
Filtered water, room temperature Graham cracker crumbs

Marshmallow Creamer

1 cup heavy whipping cream
⅓ cup granulated sugar
½ tsp. vanilla extract
½ cup marshmallow cream

DIRECTIONS

1. Add coffee grounds to metal filter of **Cold Brew Carafe**. Slowly pour filtered water into **Cold Brew Carafe** to water fill line. Allow the water to filter down before adding more. This prevents the coffee grounds from overflowing.
2. Refrigerate for 8-12 hours. Remove filter and discard coffee grounds.
3. In the **2 Cup Micro Pitcher** add heavy cream and sugar, cover and microwave for 90 seconds or until sugar is dissolved.
4. Add vanilla extract to the cream mixture and stir in marshmallow cream until fully dissolved.
5. Dip the rim of the cup in chocolate sauce then graham cracker crumbs.
6. Add ice to glass and pour about 6 oz. of cold brew coffee in the cup. add desired amount of marshmallow creamer and garnish with marshmallows and chocolate syrup.

Spiced Cider COFFEE

INGREDIENTS

- ½ cup cold brew coffee concentrate
- ½ cup apple juice
- 1 cinnamon stick
- 1 orange slice
- ⅛ tsp. ground cloves
- ⅛ tsp. ground allspice
- 1 tsp. brown sugar
- ¼ cup rum (to taste)

DIRECTIONS

1. Combine all ingredients in a **Chef Series Saucepan** and simmer over low heat for 3 minutes, stirring occasionally.
2. Strain into a mug.
3. Top with whipped cream and sprinkle with cinnamon if desired.



Strawberry **COLD BREW TEA**

INGREDIENTS

- 1/3 cup loose leaf black tea leaves
- 1 cup strawberry puree
- Filtered Water (cold or room temp.)
- Strawberries, sliced for garnish if desired

DIRECTIONS

1. Insert metal filter into the **Cold Brew Carafe**. Add strawberry puree and tea leaves.
2. Slowly pour filtered water into the Carafe. Allow the water to filter down before adding more to prevent overflowing. Fill to water fill line.
3. Cover and place in fridge for 8 hours. At the end of steeping time, remove the filter and discard tea mixture.
4. To serve, pour cold brew tea over ice, sweeten if desired and serve.



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Toasted Coconut COFFEE

INGREDIENTS

- 1 cup coarse coffee
- Filtered water
- 1 cup coconut flakes

Serves 4

DIRECTIONS

1. Spread coconut flakes evenly in the **Stack Cooker ¾ Qt. Casserole**. Microwave on 900 watts for 30 seconds, stir and repeat two more times, until coconut flakes are toasted.
2. Insert metal filter into the **Cold Brew Carafe**, combine coffee grounds and toasted coconut together, place into metal filter.
3. Slowly pour filtered room temperature water into **Cold Brew Carafe**. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
4. Refrigerate for 8-12 hours.
5. Remove filter and discard coffee grounds.
6. Serve as is or with ice and desired cream and/or sugar.



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Vanilla Maple Frappe

COLD BREW COFFEE

INGREDIENTS

- ¼ cup cold brew concentrate coffee
- ½ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
- ½ tsp. vanilla extract
- ½ tsp. maple syrup

For serving
Ice cubes

Serves 1

DIRECTIONS

1. In base of the **All-in-One Shaker** combine all ingredients, cover and shake until fully blended.
2. Pour over ice and serve.



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Vietnamese Style COFFEE



INGREDIENTS

- 1 cup cold brew concentrate coffee
- 2-3 Tbsp. sweetened condensed milk
- Ice cubes

Serves 1

DIRECTIONS

1. Fill tumbler with ice, add cold brew concentrate coffee and sweetened condensed milk. Stir to combine.

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White Chocolate **SYRUP**

INGREDIENTS

- 1 (14 oz.) can sweetened condensed milk
- 6 oz. evaporated milk
- $\frac{1}{3}$ cup sugar
- 1 Tbsp. vanilla extract
- 6 oz. chopped white chocolate (or white chocolate candy wafers)

DIRECTIONS

1. In a **Chef Series Saucepan**, melt everything together on relatively low heat. When silky smooth, put the saucepan carefully into a bigger bowl of ice to cool the mixture as you stir to keep the mixture from crusting in the top.

