

Tupperware®

COLD BREW CARAFE

RECIPES

The Cold Brew Container is 1¼ Quart .
It takes approximately 4 cups water when making cold brew coffee or tea.

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.



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
Pee't'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



CREAMERS

BASE RECIPE

1 cup sweetened condensed milk
1¼ 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!!

FRENCH VANILLA CREAMER

2 tsp. vanilla extract OR vanilla coffee syrup

VANILLA BEAN COFFEE CREAMER

2 tsp. vanilla bean paste

CHOCOLATE

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

CHOCOLATE ALMOND

1 Tbsp. cocoa powder
1 tsp. almond extract

STRUDEL

1 Tbsp. cinnamon
1 tsp. vanilla extract
1 tsp. almond extract

VANILLA CARAMEL

2 Tbsp. caramel ice cream topping
2 tsp. vanilla extract

CHOCOLATE RASPBERRY

2 tsp. cocoa powder
2 Tbsp. raspberry syrup

HAZELNUT

2 tsp. hazelnut extract

COCONUT

2 tsp. coconut extract

IRISH CREAM

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

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

PEPPERMINT PATTY

2 Tbsp. chocolate syrup
1 tsp. peppermint extract

CINNAMON VANILLA

2 tsp. cinnamon
2 tsp. vanilla extract

PUMPKIN SPICE

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

HONEY VANILLA

¼ cup honey
2 tsp. vanilla extract

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

SWEET CREAM

1¼ 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

CHOCOLATE ORANGE

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

CHOCOLATE HAZELNUT

2 Tbsp. chocolate syrup
2 tsp. hazelnut extract

CINNAMON CAKE

2 tsp. cinnamon
2 tsp. vanilla extract

SALTED CARAMEL

2-3 Tbsp. caramel ice cream topping
½ tsp. salt

EGGNOG

Replace milk in base recipe with equal amount of heavy cream
1 tsp. vanilla extract
2 tsp. rum extract
1 tsp. ground nutmeg

TOASTED ALMOND

2 tsp. almond extract

NON DAIRY CREAMER

1 cup unsweetened almond milk
1 tsp. 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

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=CjQKCCQiw2efBRD3ARisAEnt0ej6D1nYOkYFc6GqGVzaSg54sx7K3GJFEQ0wd8oAcjyOzoDxK0Dj50fiaAkqyEALw_w_gB

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

½ 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 CARAFE RECIPES

8. Blackberry Mint Iced Tea
9. Buckeye Brownies
10. Caramel Cold Brew Affogato
11. Caramel Mocha Cold Brew
12. Chamomile Strawberry Orange Tea
13. Chili Beef Short Ribs
14. Coffee Buttercream Icing
15. Coffee Buttercream Mocha Icing
16. Cold Brew Coffee Concentrate
17. Cold Brew Hot Toddy
18. Cold Brew Martini
19. Cold Brew Peach Tea
20. Cold Brew Rum Sour
21. Creamy Salted Caramel Cold Brew Coffee
22. Gingerbread Pancakes
23. Green Tea Mojito
24. Honey Cinnamon Iced Latte
25. Lemon Chai Coffee Cake
26. Mocha Cold Brew
27. Peach Tea
28. Peppermint Coffee
29. Plum Iced Tea
30. Pumpkin Spice Cold Brew Coffee
31. Raspberry Chamomile Cold Brew Tea
32. Red Eye BBQ Pork Tenderloins
33. Shredded Beef Tacos
34. Spiced Cider Coffee
35. Toasted Coconut Coffee
36. Vanilla Maple Cold Brew Coffee
37. Vietnamese Style Iced Coffee
38. White Chocolate Syrup



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 Smooth Chopper, 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.

BLACKBERRY MINT ICED TEA

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

BUCKEYE BROWNIES

2 cups milk or semi-sweet chocolate chips	2 cups creamy peanut butter
½ cup heavy cream	1 cup powdered sugar
3 tbsp. unsalted butter	2 tsp. vanilla extract
1 tbsp. vanilla extract	¼ tsp. coarse kosher salt
2 tbsp. brewed coffee or espresso	1 cup milk or semi-sweet chocolate chips
¼ tsp. coarse kosher salt	3 tbsp. heavy cream
4 eggs	1 cup chopped peanuts



1. If Baking, Preheat oven to 325° F/162° C. Place Silicone Rectangular Baking 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 base of the Power Chef System 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 Baking 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, granulated sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft and spreadable. Spoon mixture over brownies; using a knife spread evenly over brownies.
6. In the large 2-cup Micro Pitcher add chocolate chips and cream. Microwave 45 seconds; let stand 1 minute, stir until smooth. Pour chocolate 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

Cold brew concentrate

2 cups coarse coffee
Filtered water

Per serving

3 oz. cold brew concentrate
2 tsp. Torani Salted Caramel Syrup
½ tsp. ground cinnamon
2 scoops vanilla ice cream



Serves 8

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 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

Cold brew concentrate

2 cups coarse coffee
Filtered water

Per serving

2 oz. cold brew concentrate
1 Tbsp. Torani Salted Caramel Syrup
1 Tbsp. chocolate syrup
¼ cup milk of choice



Serves 8

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 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.

CHILI BEEF SHORT RIBS

4 dried ancho chilis, stems and seeds removed
1 cup hot water
1 cup cold brew 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



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 Power Chef System with blade attachment and puree.
3. Sprinkle ribs with salt and pepper and place in base of Microwave Pressure Cooker, add thyme bay leaf, one onion and carrots.
4. Pour chili sauce over meat, seal 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 Pressure Cooker to thicken.

COFFEE BUTTERCREAM ICING

- ½ cup butter
- 1¾ cups confectioner's sugar
- ¼ tsp. salt
- 2 Tbsp. Cold Brew Coffee Concentrate
- 1 tsp. vanilla extract
- 1 tsp. almond extract



1. In the base of the Power Chef System 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.

COFFEE BUTTERCREAM MOCHA ICING

- ½ cup butter
- 1¾ cups confectioner's sugar
- 2 Tbsp. cocoa
- ¼ tsp. salt
- 2 Tbsp. Cold Brew Coffee Concentrate
- 1 tsp. vanilla extract
- 1 tsp. almond extract



1. In the base of the Power Chef System 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.

CHAMOMILE STRAWBERRY ORANGE TEA

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

Strawberries sliced for garnish



1. Insert metal filter into the Cold Brew Carafe, add tea bags and fruit.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77°F) into 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.

COLD BREW COFFEE CONCENTRATE

- Cold brew concentrate
- 1½-2 cups coarse coffee
- Filtered water

Serves 8



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 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.

COLD BREW HOT TODDY

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



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

COLD BREW MARTINI

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



1. In the base of 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

Loose english breakfast tea leaves
2 Ripe peaches, sliced
Filtered water



1. Insert metal filter into the Cold Brew Carafe. Fill with loose leaf up to the first fill line on filter.
2. Lightly mash peach slices in small bowl. Transfer to metal filter.
3. Slowly pour filtered water into the 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. If desired, add up to 1-cup of water to dilute tea and sweeten to taste.

COLD BREW RUM SOUR

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



1. In the base of 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.

CREAMY SALTED CARAMEL COLD BREW COFFEE

1 cup coarse 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

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 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.

GINGERBREAD PANCAKES

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
¾ tsp. ground nutmeg
¼ tsp. ground cloves

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 Chef Series II 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.

GREEN TEA MOJITO

7 mint leaves
4 Tbsp. green tea leaves
cold water

2 limes
8 Tbsp. granulated sugar
ice cubes

1. Chop Mint leaves in the Chop N Prep, 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 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.

HONEY CINNAMON ICED LATTE

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
¼ tsp. ground cinnamon
Ice cubes

Serves 1

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 min. 30 sec. to 2 min. at 900 watts. Allow for 1 min. 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 15ml/1tbsp. 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 CHAI COFFEE CAKE

½ cup unsalted butter, softened
 1 cup granulated sugar or substitute
 2 eggs
 1 lemon, zest and juice
 6 oz. vanilla or plain yogurt
 1 cup whole wheat flour
 ½ cup all-purpose flour
 1 tsp. baking powder
 ¼ tsp. kosher salt
 2 Tbsp. chia seeds or poppy seeds
 3 Tbsp. Cold Brew Concentrate

Icing
 1½ cups confectioners' sugar
 ¼ tsp. vanilla extract
 5-5½ tsp. milk



1. Preheat oven to 350°F. Set Round Silicone Baking Form on a baking sheet.
2. In a large Thatsa bowl, beat butter and sugar until fluffy.
3. Add eggs one at a time. Beat in lemon zest and juice.
4. Stir in flour, baking powder, coffee, and salt.
5. Pour into Round Silicone Baking Form.
6. Bake at 350°F for 40 minutes. Remove and cool for 15 minutes
7. In the base of the Power Chef System with the paddle attachment add the icing ingredients, beat until well blended, pour over coffee cake.



MOCHA COLD BREW

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



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



PEACH TEA

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

Serves 1



1. Insert metal filter into the Cold Brew Carafe, fill with tea and peaches.
2. Slowly pour filtered room temperature water into 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

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

Cream and/or sugar, if desired



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 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.

PLUM ICED TEA

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



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 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. Meanwhile, bring sugar and ½ cup water to a boil in a medium 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.

RASPBERRY CHAMOMILE COLD BREW TEA

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



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 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.



1. In small bowl mix coffee grounds with pumpkin pie spice.
 2. Insert metal filter into Carafe and fill with flavored coffee grounds.
 3. Slowly pour filtered room temperature water into 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.
1. *Optional Maple Spiced Syrup: Combine all ingredients in a small 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.

PUMPKIN SPICE COLD BREW COFFEE

- 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

RED-EYE BBQ PORK TENDERLOINS

Recipe submitted by ChefMike McCurdy

2 pork tenderloins, silver skin/ membrane 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
- ½ 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



TUPPERWARE



1. Combine dry rub ingredients in small bowl. (See Note*) Rub mixture all over tenderloins then place in base of Microwave Pressure Cooker. Set aside.
3. Add garlic and onion to the base of the Power Chef and pull cord a few times until finely chopped. Add remaining sauce ingredients, replace cover and pull cord until thoroughly blended. Remove cover and pour sauce over pork.
4. Seal Pressure Cooker and place in microwave for 30 minutes on HIGH power, remove from microwave and allow natural depressurization. Remove cover and transfer tenderloins to a cutting board. Allow to rest for 15 minutes.
5. Mix cornstarch and cold brew coffee until well-blended. Add to sauce in the Pressure Cooker and whisk to combine. Place base, uncovered, in microwave and cook on HIGH power for 2 minutes. Stir thickened mixture.
6. Slice tenderloins diagonally across the grain as thickly as you prefer. Return sliced tenderloins to the base of Pressure Cooker to keep warm. Serve immediately.

*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

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



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 Power Chef System with blade attachment and puree.
3. Sprinkle chuck roast with salt and pepper and place in base of Microwave Pressure Cooker, add bay leaf.
4. Pour chili sauce over meat, seal 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.

SPICED CIDER COFFEE

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



1. Combine all ingredients in a Chef Series II 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.

TOASTED COCONUT COFFEE

1 cup coarse coffee
Filtered water
1 cup coconut flakes

Serves 4



1. Spread coconut flakes evenly in the Stack Cooker ¾ qt. inverted casserole cover. 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 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).
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.

VANILLA MAPLE COLD BREW COFFEE

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

For serving
Ice cubes

Serves 1



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

VIETNAMESE STYLE ICED COFFEE

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



Serves 1

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

WHITE CHOCOLATE SYRUP

1 (14 oz.) can sweetened condensed milk
6 oz. evaporated milk
¼ cup sugar
1 Tbsp. Vanilla Extract
6 oz. chopped white chocolate (I used the white chocolate candy wafers)



1. In a Chef Series II 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.