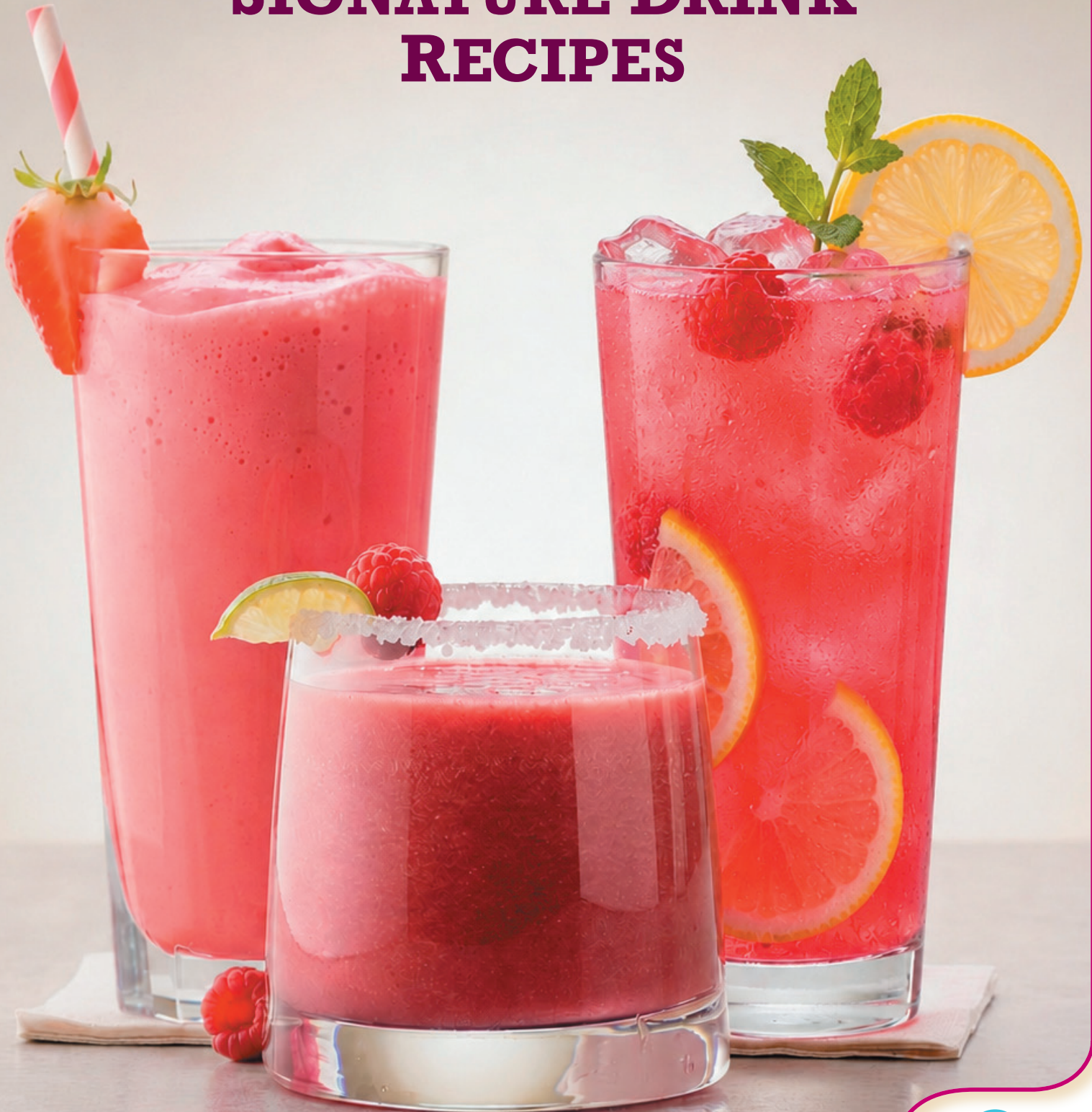




SIGNATURE DRINK RECIPES



Serving Suggestions



With their high margins, adding a signature flavored beverage to the menu can meaningfully increase your profits. Use this list of tested recipes as a guide in choosing which specialty beverages best fit your operation and concept.

NONALCOHOLIC BEVERAGES:

Berry Milkshake – Place 3/4 cup of the Mix, 1 cup vanilla ice cream and 1/2 cup milk in a blender. Blend until smooth. Garnish with fresh berries and whipped cream, if desired.

Berry Soymilk Shake (Vegan) – Place 1 cup of the Mix, 1 cup vanilla or berry frozen soy dessert (ice cream substitute) and 2/3 cup soymilk in a blender. Blend until smooth. Garnish as desired.

Berry Chocolate Chip Milkshake – Blend or mix 8 oz. vanilla ice cream with 3 oz. milk, 2-1/2 oz. of the Mix and 1 oz. semi-sweet mini chocolate chips.

Smoothie and Power Drinks – Blend ingredients such as apple juice, frozen sliced peaches, the Mix, ice and optional banana. Whirl and serve in a tall glass. For Power Drinks, add 1/4 cup of protein powder mix.

Berry Yogurt Smoothie – Blend 1 cup of the Mix, 1 cup yogurt, 2 cups milk, 1/4 cup cream in blender until smooth and creamy. Makes 2 servings.

Fruit Smoothie/Fortified Smoothie – Blend 1 cup of the Mix, 1/2 banana, 1/4 cup orange juice concentrate and 1 cup crushed ice in a blender until smooth. For a Power Drink, add 1/4 cup protein powder mix and 1/2 cup water.

Berry Lemonade – Place 1 to 2 tbsp. of the Mix in a tall glass. Add ice and gently fill with prepared lemonade (do not mix together). Garnish with lemon slices and/or fresh berries, and two slim straws.

Berry Cremosa – Blend 1/2 cup of the Mix, 1/2 cup club soda and 1/2 cup crushed ice. Serve in a tall glass and swirl in a touch of cream.

Summer Teas – Stir 1-1/2 tsp. of the Mix into 8 oz. herbal mint or chamomile tea and pour over ice. Or, add 1/3 cup of the Mix into a glass of regular iced tea.

Berry Mousse – Stir together equal parts by weight of the Mix and whipped topping. Serve in parfait glasses with fresh berries.

BEVERAGE MIXES THAWING INSTRUCTIONS

Thaw in refrigerator for 36 hours.

For quick thaw (2 hours), immerse container in hot tap water to within 1 inch of top of container. Stir occasionally. As water cools, replace with hot tap water to speed thawing process.

Product must be refrigerated after thawing (5 days max).

Sorbets – Blend 2 oz. of the Mix with 4 oz. frozen mango and 8 oz. apple juice or lemonade. Add 4 oz. ice and whirl to a slushy consistency. In a large wine glass, spoon 4 oz. sorbet over 4 oz. cold zabaglione cream or Marsala whipped cream. Top with fresh berries and crushed amorette cookies.

Berry Tropicana Sorbet – Place 1 cup of the Mix, 1/4 cup mango/passion fruit, or mango/orange juice concentrate and 1 cup crushed ice in a blender. Blend until smooth. Spoon into frosted dessert cups and garnish with speared tropical fruit.

ALCOHOLIC BEVERAGES:

Specialty Champagne – Fill a champagne flute with 3 oz. cold champagne. Gently spoon in 2 oz. of the sorbet (*following sorbet directions*), and garnish with a fresh berries on the edge of the glass.

The Cosmo Craze (aka COSMOPOLITAN) – In a shaker, combine 2 oz. vodka, 2 tsp. orange liqueur, 2 tsp. fresh lime juice or sweet and sour, 1-1/4 tsp of the Mix and a few pieces of ice. Shake and strain into a tall martini glass.

Blush Martinis or Berry Lemon Drops – In a shaker, combine 1-1/2 oz. lemon vodka, 1-1/2 tsp. dry vermouth, 1 tsp. of the Mix and a few pieces of ice. Shake and strain drink into chilled martini glass. To garnish, float a twist of lime.

House Cocktail Hour Punch – Stir together 8 oz. lemonade with 2 oz. vodka and 1 tbsp. of the Mix. Fill a tall glass with ice, add punch mixture and garnish with sliced lemon and fresh berries.

Berry-Mango Margarita – Just add the Mix to blended margarita recipes with a little fresh or frozen mango.

Sangria – In a large pitcher, combine a bottle of dry red wine (such as a velvety Merlot) with 9 oz. orange juice, 9 oz. of the Mix and 4 oz. fresh lime juice. Stir and chill. To serve, fill a wine glass with ice; pour in 8 oz. of the sangria and 1 oz. club soda. Garnish with fruit. *When serving a pitcher of sangria, stir in 6 oz. club soda, and 6 orange slices.*

NOTE: The "Mix" in these recipes refers to FLAV-R-PAC® Strawberry or Raspberry Beverage Mix.

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