

Cuisinart

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart Sparkling Beverage Maker

SMS-201 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using your Sparkling Beverage Maker, basic safety precautions should always be followed, including the following:

1. Read instructions thoroughly.
2. **Always properly disassemble the unit when not in use, before putting on or removing parts and before cleaning.**
3. Do not immerse the Sparkling Beverage Maker in water or other liquids.
4. Please supervise closely when in use near children.
5. If the Sparkling Beverage Maker has any damage or malfunctions, DO NOT OPERATE. Contact our Customer Service Center to return for examination, repair or adjustment. Use only Cuisinart recyclable CO₂ cartridge with the Sparkling Beverage Maker.
6. Using accessory attachments not sold or recommended by Cuisinart can cause the unit to malfunction or cause injury.
7. Do not allow the unit or its contents to come into contact with any hot surfaces, including stove, or to hang over table edge or counter.
8. Before operating, always make sure Sparkling Beverage Maker is properly positioned and securely in place. Use only as intended while unit is in operation.
9. After each use, be sure the unit is no longer under pressure before disassembling.
10. Do not put fingers or other objects into the Sparkling Beverage Maker while it is in operation.
11. Not designed for outdoor use.

12. Do not use the appliance for anything other than the intended purpose, as outlined in the instruction booklet.
13. Do not operate without the beverage bottle in place.
14. Never transport the Sparkling Beverage Maker with the recyclable CO₂ cartridge attached to the appliance.
15. Keep the Sparkling Beverage Maker away from any source of heat.
16. Never press the carbonating activation lever and release carbon dioxide into an empty beverage bottle or without a beverage bottle attached and filled with water.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

No user-serviceable parts are inside. Do not attempt to service, modify or repair this product. Doing so will void the warranty and could result in property damage, illness, serious injury.

RECYCLABLE CO₂ CARTRIDGE PRECAUTIONS

DANGER

Read instructions and warnings on the recyclable CO₂ cartridge. Separation of valve from cartridge may cause injury. Do not unscrew valve from cartridge. Compressed CO₂ can cause cartridge or valve to fly off with dangerous force. Do not use cartridge and contact Cuisinart if valve is not tightly attached to the cartridge.

WARNING

- Cuisinart shrink-wrap seal must be removed from valve by purchaser before attaching cartridge to Sparkling Beverage Maker.
- Read entire recyclable CO₂ cartridge label before using cartridge. Failure to read and heed warnings can result in malfunction of the cartridge, valve or both, resulting in property damage, serious injury, or illness from non-beverage grade CO₂.
- Improper use, storage or disposal of the recyclable CO₂ cartridge may cause property damage, serious personal injury.
- Exposure of the recyclable CO₂ cartridge to temperatures greater than 130°F (52°C) can rupture it, causing injury.
- Compressed gas can cause frostbite when released.
- Do not breathe in CO₂ gas. The gas can cause increased heart rate and may cause rapid suffocation.
- Keep out of reach of children.

CAUTION

- To avoid potential contamination and/or illness, use only factory-sealed Cuisinart recyclable CO₂ cartridges in your Sparkling Beverage Maker. Use of CO₂ that does not meet FDA beverage grade standards may cause illness.
- Recycle empty Cuisinart CO₂ cartridges by returning to Cuisinart participating retailers or exchanging an empty CO₂ cartridge for a refilled cartridge at Cuisinart Participating retailers. Please contact Cuisinart customer service for additional information 1-800-726-0190.

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PARTS AND FEATURES

- 1. Plastic housing**
- 2. Carbonating activation lever**
- 3. Removable back cover** (not shown)
- 4. Quick-connect system** (not shown)
- 5. Tilt head**
- 6. Beverage stem**
- 7. 1-liter beverage bottle**
- 8. Removable drip tray**
- 9. Beverage bottle cap**
- 10. CO₂ buzz indicator** (not shown)
- 11. Recyclable CO₂ cartridge**
That makes up to 16L of carbonated water. **NOTE:** Your Sparkling Beverage Maker works with all Cuisinart CO₂ cartridges.
- 12. Lock switch** (not shown)
on back of unit.
- 13. BPA free** (not shown)
All materials that come in contact with food and/or liquid are BPA free.



BEFORE FIRST USE

- Remove all packaging materials and any promotional labels or stickers from your Sparkling Beverage Maker. Be sure all parts (listed in Parts and Features) of your new drink maker have been included before discarding any packaging materials.
- You may want to keep the box and packing materials for use at a later date.
- Before using your Cuisinart Sparkling Beverage Maker for the first time, remove any dust from shipping by wiping the housing with a damp cloth.
- Thoroughly clean carbonating stem and beverage bottle.
- All removable parts can be submerged in water for cleaning.
- Never place the unit housing in the dishwasher or immerse it in water. Always use a damp cloth to wipe clean.

ASSEMBLY INSTRUCTIONS

Assembling the Sparkling Beverage Maker

1. Place base on a clean, flat surface (see *fig. a*).
2. Push up lock switch on back of unit and remove the back cover.
3. Remove shrink-wrap seal and protective cap from your recyclable CO₂ cartridge.
4. Insert your recyclable CO₂ cartridge into the back of the unit vertically so that the cartridge rests comfortably in the quick-connect holder area (see *fig. b*). **NOTE:** Your Sparkling Beverage Maker works with all Cuisinart CO₂ cartridges.
5. Press firmly down on the CO₂ locking lever until the system snaps into place (see *fig. c*).
6. Pick up the removable back cover with the two prongs facing down, and insert them into the base of the unit. Push the cover toward the unit to lock into place.
7. Place the removable drip tray in the base of the unit.
8. Fill your beverage bottle to the max fill



line using cold purified water or tap water.

NOTE: Cold water is recommended as it carbonates better and faster than room temperature water.

9. Tilt beverage bottle under the carbonating stem (see *fig. d*) and push beverage bottle vertically into the tilt head (see *fig. e*).
10. Rotate the bottle counter-clockwise until securely in place. **Note:** Hand tighten only. Do not use tools.

Disassembling the Sparkling Beverage Maker

1. Place base on a flat, clean surface.
2. To be sure the unit is not pressurized, pull the beverage bottle (connected to the tilt head) away from the unit. **Note:** If unit is still under pressure you will hear a "hiss" when tilting.
3. Remove the beverage bottle by rotating it clockwise until it releases from the tilt head.
4. Remove the back cover by pushing up the lock switch, and, holding the cover by the sides, pull it off of the unit.
5. Push the locking lever up and pull the recyclable CO₂ cartridge toward you to remove.
6. Remove drip tray by placing fingers in integrated finger slots, and pulling it away from unit.

OPERATING INSTRUCTIONS

1. **Make sure your Sparkling Beverage Maker is properly assembled (see Assembly Instructions).**
2. **Always operate unit with a beverage bottle. Be sure that the water level is at the max fill line. NOTE:** Never attempt to carbonate an empty or partially filled beverage bottle.
3. **Never operate with soda syrups or ingredients inside the beverage bottle during the carbonation phase.**
4. **Do not remove recyclable CO₂ cartridge if you have started the carbonation process.**
5. Gently press down on the carbonating activation lever on the top of the unit (see fig. f).
6. Release the carbonating activation lever.
7. Repeat Step 5 in two-second bursts, leaving a few seconds in between each burst, until you have reached the level of carbonation desired (See Tips & Hints pg 7). **NOTE:** When your beverage maker makes a buzzing noise, it has reached maximum carbonation.
8. Once finished, pull the beverage bottle (attached to the tilt head) away from the unit to release the pressure.
9. Rotate the beverage bottle clockwise until it releases from the tilt head.
10. Add optional soda syrups or ingredients from recipe booklet to the beverage bottle. **Note:** Be sure to tip the beverage bottle at a 45-degree angle before pouring in soda syrups or other flavorings.
11. Twist the bottle cap onto the beverage bottle. Gently rotate left to right until soda syrups or ingredients have mixed together.

Note: Never shake bottle to mix.

CLEANING AND MAINTENANCE

Use any liquid dishwashing detergent. DO NOT use any product containing ammonia or scouring powders, as these could dull, scratch or mar the unit and its contents.

Maintaining your Sparkling Beverage Maker

- Do not immerse the unit housing in water or spray it with water. Clean only by wiping with a damp sponge, cloth or paper towel.
- Do not position or store your Sparkling Beverage Maker close to a heat source.
- Always remove the drip tray for cleaning when the unit is not in use.

Maintaining your Beverage Bottle

- The beverage bottle designed for your Sparkling Beverage Maker is uniquely threaded to fit only a Cuisinart Sparkling Beverage Maker. Use only Cuisinart beverage bottles in your Sparkling Beverage Maker. The attempted use of other beverage bottles not approved by Cuisinart will damage your Sparkling Beverage Maker.
- Always check your beverage bottle and bottle cap before each use. If you discover that the bottle or cap has any defects, such as a distorted shape, scratches or cuts, or is generally worn down, stop using the defective item and replace it.
- **The beverage bottles and cap are not dishwasher safe (hand wash only).**
- Do not store near a heat source. Exposure to heat will likely damage your beverage bottle. Do not microwave.
- Each beverage bottle has an expiration date. Be sure to discontinue use and replace the bottle once the expiration date is reached.
- Always clean the beverage bottle immediately after each use. Soda syrups have a tendency to stain. Wash bottle with warm water and any liquid dishwashing detergent; rinse thoroughly.

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- Carbonate cold water only.
 - Never store bottle in the freezer.

Maintaining your Cuisinart Recyclable CO₂ Cartridge

- The Cuisinart recyclable CO₂ cartridge is designed specifically for a Cuisinart Sparkling Beverage Maker system. These cartridges are uniquely made to fit our exclusive quick-connect system. Only use Cuisinart recyclable CO₂ cartridges when carbonating water in your Sparkling Beverage Maker.
- Cuisinart recyclable CO₂ cartridges are safe and made specifically for household use only. Please follow all safety instructions.
- Never tamper with the recyclable CO₂ cartridge. Doing so could result in severe injury.
- Store only in a cool place that is not subject to frequent temperature changes or high temperatures. If subjected to heat, the pressure inside the cartridge will rise.
- All Cuisinart recyclable CO₂ cartridges are outfitted with an internal burst disk that will release/expel/discharge the CO₂ if the pressure inside the cartridge becomes too high.
- If this should happen, DO NOT touch the cartridge. Leave the cartridge alone until all the gas inside the cartridge is released. You will see the cartridge frost up and it will become exceptionally cold. DO NOT touch the cartridge until it has returned to room temperature. You will know it has returned to room temperature when the frost on the outside of the cartridge has dissipated.
- Continue to exercise caution when handling the recyclable CO₂ cartridge as it may still be cold.
- Do not transport your Sparkling Beverage Maker while the recyclable CO₂ cartridge is connected to the unit.
- Do not expose to direct sunlight or temperatures in excess of 130°F (54°C).

TIPS AND HINTS

- 3 pumps—two-second bursts of pressure on the carbonating activation lever leaving a few seconds in between each burst, are recommended to achieve an average level of carbonation. To achieve a stronger carbonation level, simply pump again to add more CO₂.
- Add your favorite soda syrups to carbonated water, create your own homemade sodas, or try the recipes in our recipe booklet!
- Use your Sparkling Beverage Maker in tandem with our Juice Extractor – mix nutritious fresh juices into your carbonated water!
- Using ingredients readily available at home, like fresh juice or low calorie/diet syrups, is a healthier alternative to popular high-fructose sodas.
- Always tightly cap your beverage bottle to hold onto the fizz in your beverage!

Make your morning fizz –

Add some carbonated water to freshly squeezed orange or grapefruit juice. Serve in a champagne glass with a citrus wedge and make the kids feel extra special.

To each their own –

You decide how much fizz you want in your drink. Some prefer water with their bubbles, while others prefer bubbles to dominate the water; you be the judge. The more times you press, the more bubbles are being forced into your water.

The Chill Factor–

To get the best bubbles, be sure to use the coldest water possible. Store the carbonating bottles filled with fresh, filtered water in the refrigerator so they are ready to go when you are!

At a moment's notice –

Simple syrup can keep in the refrigerator for up to one month. Make a big batch so you can whip up drinks at any time.

Herbal-Infusions –

Herbs lend well to carbonated drinks.

We have recipes that use mint and basil, but be creative and try your favorites, especially when your herb garden is in full force!

A Sweet Finish –

Root beer and cola floats are delicious at any age. Use our Winter Spice syrup over vanilla ice cream for another frozen treat. Strawberries and cream more your thing? Pair our strawberry syrup with soda water and some vanilla ice cream. It is all about preference, so keep trying until you find your favorite.

For the after 5 o'clock crowd –

Let the Cuisinart Sparkling Beverage Maker be a fixture on your bar at home. From fizzy mojitos with a mint syrup to big bowls of spritzzy, wine punches, carbonated cocktails make a statement.

TROUBLESHOOTING

Problem	Solution
<p>Your Sparkling Beverage Maker isn't carbonating water</p>	<p>Be sure it's in a fully upright position on a level surface.</p> <p>Your cartridge may be empty. Full and empty weights are listed on the cartridge.</p> <p>Be sure your beverage bottle is filled to the water line.</p>
<p>CO₂ is not coming out when I press the lever.</p>	<p>The cylinder could be out of gas. If so you can exchange your empty cartridge for a refilled cartridge at participating retailers. Never throw away an empty cartridge.</p> <p>The needle could be clogged.</p>
<p>I need to clean the carbonating needle</p>	<p>Using a cup of plain warm water immerse the needle into the water for a few minutes. Gently press the lever to allow a small amount of gas to enter the cup of warm water. This should loosen any residual syrup residue.</p>
<p>The unit is continuing to make a hissing noise as if CO₂ is leaking from the machine.</p>	<p>Call customer service at 1-800-726-0190.</p>
<p>The beverage bottle won't unscrew from the machine.</p>	<p>Tilt the bottle away from the a machine to engage the pressure relief valves.</p>
<p>My water is too lightly carbonated</p>	<p>Ideally (3) one-second buzzes should be sufficient carbonation. When the unit buzzes while carbonating, it is signifying that you have reached the optimal absorption of CO₂. It is recommended to make sure your water is extra carbonated when adding flavor to carbonated water.</p>
<p>Water from the beverage bottle and made a mess all over my countertop.</p>	<p>Make sure you only fill the water bottle to the water fill line. Overfilling the bottle can result in water getting drawn back into the unit.</p>
<p>My bottle is overflowing.</p>	<p>Make sure you are only carbonating water. Never add the flavor syrup before carbonating. Be sure to tilt the bottle of carbonated water at a 45 degree angle while slowing adding in the flavored syrups. All of these things could cause your bottle to overflow.</p>
<p>I hear gas escaping, but it's not making the "buzz" noise.</p>	<p>The water bottle might not be screwed in tight enough. Make sure to turn until firmly seated into the carbonating unit.</p>
<p>My beverage bottle has passed its expiration date.</p>	<p>The bottle is designed to withstand many cycles of carbonating but since nothing lasts forever its best to ensure that the bottle is not used indefinitely. As the expiration date approaches new bottles should be purchased to replace the current beverage bottles</p>
<p>I need to refill my CO2 cartridge.</p>	<p>Never attempt to refill a cartridge yourself. It must be refilled by an authorized Cuisinart retailer. Please bring your empty cartridge to a participating retailer to exchange it for a full one.</p>

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Sparkling Beverage Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart Sparkling Beverage Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be

responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart Sparkling Beverage Maker should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd. Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart Sparkling Beverage Maker has been manufactured to the strictest specifications and has been designed for use only with the Cuisinart recyclable CO₂ cartridge and with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with an unauthorized CO₂ cartridge, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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150 Milford Road
East Windsor, NJ 08520

Printed in China

12CE128983

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MOCKTAILS

Citrus Margarita

A delicious play on the classic Margarita – the mandarin syrup and orange juice add just the right amount of sweetness.

Makes 2 servings, about 6 ounces each

8	ounces soda water
1	ounce mandarin syrup
1	ounce fresh lime juice
1	ounce fresh orange juice
1½	ounces tequila

1. Put the soda water, syrup and juices together in a large pitcher, stir to combine.
2. Fill two glasses with ice. Add equal amounts of tequila to each. Top with equal amounts of citrus-soda and stir to combine.
3. Serve immediately.

Old-Fashioned

New York-Style Egg Cream

Having the coldest milk and soda water possible is key to the makings of a classic egg cream.

Makes 1 twelve-ounce serving

2	ounces chocolate syrup
4	ounces whole milk, icy*
6	ounces soda water, well chilled

1. Put the chocolate, then the icy milk in a tall glass. While stirring vigorously with a long spoon, add the soda water. Drink should be well mixed with a large foam layer on the top.
- *Portion out the amount of milk that you need, and put in a freezer-safe container for about an hour, or until the top layer of the milk is very icy.

Strawberry-Lime Rickey

Make your kids feel extra special with a glass of this at your next dinner.

Makes 1 ten-ounce serving

8	ounces soda water
1½	ounces strawberry syrup
½	ounce lime syrup
1	lime wedge

1. Put the soda water and both syrups into a tall glass and stir to combine. Pour over ice and squeeze the lime wedge over the drink.
2. Serve immediately.

COCKTAILS

Dark 'n Stormy®

Take the extra effort and have the best ingredients on hand to make this classic cocktail. We suggest sticking to the authentic Gosling's rum.

Makes 4 servings, about 10 ounces each

32	ounces soda water
4	ounces ginger syrup
6	ounces dark rum (preferably Gosling's)
	lime wedges, for serving

1. Put the soda water and syrup together in a large pitcher; stir to combine.

2. Fill four glasses with ice. Add 1½ ounces of rum to each. Top with 8 ounces each of the ginger-soda and stir to combine.

3. Serve immediately, with a squeeze of lime.

Herbal Cooler

With a squeeze of lime, this is the perfect drink to have on hand on a summer's night.

Makes 4 servings, about 10 ounces each

32	ounces soda water
4	ounces cucumber-mint-basil syrup
6	ounces gin
	lime wedges, for serving

1. Put the soda water and syrup together in a large pitcher; stir to combine.

2. Fill four glasses with ice. Add 1½ ounces of gin to each. Top with 8 ounces each of the cucumber/herb-soda and stir to combine.

3. Serve immediately, with a squeeze of lime.

Lemon-Lime Syrup*

A favorite among many, this syrup has the perfect amount of bitter and sweet to it.

Makes about 1 cup

1	cup simple syrup (Version 1)
	zest of 1 large lemon, bitter white pith removed, cut into ½-inch strips
	zest of 1 lime, bitter white pith removed, then cut into ½-inch strips

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the zests. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the zests. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

*For a straight lemon syrup, use the zest of 1 lemon and juice of ½ lemon. Follow instructions above, adding juice to the simple syrup at the same time as the zest. For lime syrup, add the zest of 3 limes, and follow instructions above.

Mandarin Syrup

If you cannot locate Mandarins, you can substitute oranges.

Makes about 1 cup

1	cup simple syrup (Version 1)
	zest of 3 mandarins, bitter white pith removed, cut into ½-inch strips

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the zest. Cover and steep for 30 minutes.

2. Strain the steeped syrup, discarding the zest. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the strawberries. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the berries. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

1 cup simple syrup (Version 1)
1 cup thinly sliced strawberries (about 8 medium berries)

Makes about 1 cup

Your kids will love this tasty syrup and its beautiful color. If you have other berries, such as raspberries or blackberries, use those in place of the strawberries for your own twist.

Strawberry Syrup

1. Put the honey, sugar and water in a small saucepan and bring to a boil over medium-high heat. Reduce heat and simmer until sugar is fully dissolved. Remove saucepan from heat and add the lavender. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the lavender. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

½ cup honey
½ cup granulated sugar
1 cup water
1 tablespoon fresh lavender flowers (from about 3 to 4 sprigs)

Makes about 1½ cups

Herbal and sweet – this syrup does not use the standard simple syrup, rather the combination of honey and sugar tames the floral lavender.

Honey-Lavender Syrup

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the split vanilla pod. Cover and steep for 30 minutes.
2. Allow to cool completely. Transfer syrup, including the vanilla pod, to an airtight container and allow to steep for 8 to 10 hours in the refrigerator. The syrup can remain in the refrigerator for up to one month.

1½ cups Simple Syrup (Version 1)
1 vanilla bean, split lengthwise

Makes about 1½ cups

Adding the vanilla syrup to a glass of soda water is reminiscent of a light cream soda. Throw in a shot of rum or vodka and then pour over ice.

Vanilla Syrup

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add the remaining ingredients. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the cucumber and herbs. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

2 cups Simple Syrup (Version 2)
½ large English cucumber, thinly sliced
⅓ cup fresh mint leaves
(about 25 medium leaves)
½ cup fresh basil* leaves (about 25 medium to large leaves)

Makes about 2 cups

This syrup screams summer, not only because these fresh herbs are abundant then, but it is very refreshing when stirred into a glass of soda water.

Cucumber-Mint-Basil Syrup

FLAVORED SYRUPS

Ginger Syrup

Use this syrup to make your own ginger ale. This is also a key ingredient to a lot of popular cocktails, such as the Dark 'n Stormy® on page 6.

Makes about 2 cups

3 cups Simple Syrup (Version 1)
¾ cup finely chopped fresh ginger

1. Bring the syrup and ginger to a boil in a small saucepan. Once it boils, reduce heat and allow to simmer for about 40 minutes.
2. Strain the steeped syrup, discarding the ginger. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Mint Syrup

In addition to being perfect for a refreshing mint soda, a bit of this syrup in a glass of iced tea or lemonade makes a wonderful summer drink.

Makes about 2 cups

2 cups Simple Syrup (Version 2)
½ cup tightly packed fresh mint leaves
(about 35 medium leaves)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add mint. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the leaves. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Lemongrass Syrup

Lemon grass can be found in many larger supermarkets, or specialty stores. It is in the produce section and is a long, brittle stalk (look for green stalks, not ones that are brown and peeling at the ends, for that means that they are past their prime). If you cannot locate it in the produce section, try looking in the frozen food aisles (and if you are lucky, it's already chopped!). Feel away the outer leaf and use the inner, fresher stalk.

Makes about 1 cup

1 cup Simple Syrup (Version 2)
3 tablespoons chopped lemongrass
(from about 1 stalk)

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add chopped lemon grass. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the lemon grass. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

Winter Spice Syrup

A delicious mixture of all of the favorite winter spices.

Makes about 2 cups

2 cups Simple Syrup (Version 1)
2 whole cinnamon sticks
(each about 4 inches)
10 allspice berries
8 whole cloves
3 star anise pods
5 whole black peppercorns

1. Bring the syrup to a boil in a small saucepan. Once it boils, remove pan from heat and add remaining ingredients. Cover and steep for 30 minutes.
2. Strain the steeped syrup, discarding the spices. Allow to cool completely before using. Syrup can be stored in an airtight container in the refrigerator for up to a month.

SUGAR SYRUPS

Simple Syrup (Version 1 – heavy)

Simple syrups are the base of most of the

flavored syrups. We have created two versions:

this one is a true simple syrup, meaning that

it is equal parts sugar to water, while the second

is a bit less concentrated. They take little time

to prepare, and are good to have on hand

to sweeten cold beverages such as iced coffee

and tea. This version is perfect for mixing

into cocktails, for it cuts the bite of the alcohol

a bit better than the lighter version.

Makes about 3½ cups

2 cups granulated sugar

2 cups water

1. Put both the sugar and water into a small

saucepan over medium-high heat. Bring to a

boil. Once it boils, reduce heat to medium to

allow mixture to simmer until the sugar has

completely dissolved. Stir occasionally.

2. Remove the saucepan from the heat and allow

to cool completely before using. Syrup can be

stored in an airtight container in the refrigerator

for up to a month.

Simple Syrup (Version 2 – light)

This is a lighter version of our simple syrup.

It's a bit less concentrated and has the perfect

amount of sweetness for regular sodas.

Makes about 2½ cups

1 cup granulated sugar

2 cups water

1. Put both the sugar and water into a small

saucepan over medium-high heat. Bring to a

boil. Once it boils, reduce heat to medium to

allow mixture to simmer until the sugar has

completely dissolved. Stir occasionally.

2. Remove the saucepan from the heat and allow

to cool completely before using. Syrup can be

stored in an airtight container in the refrigerator

for up to a month.

RECIPES

SUGAR SYRUPS

- Simple Syrup (Version 1 - heavy) 3
- Simple Syrup (Version 2 - light) 3

FLAVORED SYRUPS

- Ginger 4
- Mint 4
- Lemongrass 4
- Winter Spice 4
- Cucumber-Mint-Basil 5
- Vanilla 5
- Honey-Lavender 5
- Strawberry 5
- Lemon-Lime 6
- Mandarin 6

COCKTAILS

- Dark 'n Stormy® 6
- Herbal Cooler 6
- Citrus Margarita 7

MOCKTAILS

- Old-Fashioned New York-Style Egg Cream 7
- Strawberry Lime Rickey White Sangria 7



Cuisinart

Recipe Booklet

Instruction
Booklet
Reverse Side

Version no : SMS201 IB-11352B

Fold Size: 152MM(W)X203MM(H) 20pp

Material (Cover): 157gsm matt artpaper

(Inside): 120gsm gloss artpaper

Coating: Gloss Varnishing in cover

Color (Cover): 4C(CMYK)+0C(K)

(Inside): 1C(K)+1C(K)

Date: Nov-16-2012

Co-ordinator: Andy WS Chan

BOND FUND Descriptio

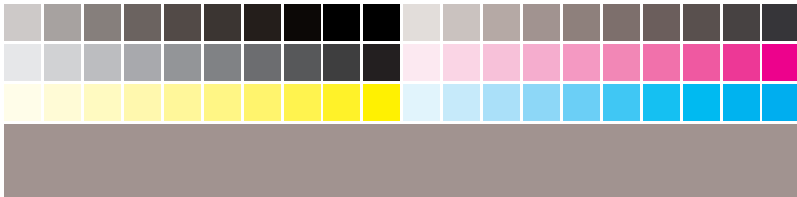
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