

# BEVERAGE BREWING PROCEDURES

**Procedure: Water must be at 200 degrees to create proper concentration**

Drink	Setting	Brew Basket	#of Bags	Additional Ingredients/Recipe	
Unsweetened Tea	A	Square	1	N/A	
Sweet Tea	A	Square	1	Sugar Water - 2 QTS Sugar & 1 QT Hot Water <u>Procedure:</u> While tea is brewing, mix sugar and hot water in a separate container and mix until sugar is dissolved. When tea is halfway done brewing, whisk sugar water into tea until fully incorporated.	
Strawberry Kiwi Tea	C	Round w/ large filter	1	N/A	
Coffee	B	Round w/ Large Filter	1	N/A	
Lemonade	N/A	N/A	N/A	<b>SMALL (SUN - THU)</b> 6 QTS Water 4 Cups Sugar 3 Cups <b>Natalie's</b> Lemon Juice	<b>LARGE (FRI &amp; SAT)</b> 12 QTS Water 8 Cups Sugar 6 Cups <b>Natalie's</b> Lemon Juice
Strawberry Lemonade	N/A	N/A	N/A	<b>INDIVIDUAL GLASS</b> 2 oz Strawberry Puree 8 oz Lemonade	<b>SMALL BATCH</b> 3 QTS Water 2 Cups Sugar 1.5 Cups <b>Natalie's</b> Lemon Juice 2 Cups Strawberry Puree
<b>Lemonade Procedure</b>	Measure all ingredients into a tea urn and whisk until fully incorporated. MUST BE REFRIGERATED,				