



AFTER WORKOUT PUNCH

INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- ¼ cup sugar
- ¼ tsp salt
- ¼ cup hot water
- ¼ cup fresh-squeezed orange juice (not concentrate)
- 2 tbsp fresh-squeezed lemon juice
- 3 ½ cups water (remainder from tea kettle)

DIRECTIONS

1. For water that is practically free from impurities, fill a tea kettle with Brilliance Gourmet Ice cubes.
2. Place over medium-high heat and bring to a boil. Let sit for a moment or two.
3. To a pitcher, add the sugar, the salt and ¼ cup of the hot water and stir well.
4. Add juices and remaining water.
5. Stir well.
6. Chill for 30 minutes.
7. For pure hydration, serve over crystal-clear Brilliance Gourmet Ice cubes.

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APPLE BUTTER OLD FASHIONED

INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 2 oz bourbon
- 2 oz apple cider
- 2 tbsp apple butter
- 3 – 4 dashes of bitters
- Coarse sugar & cinnamon mixture to rim glass
- Apple slices and cinnamon stick for garnish

DIRECTIONS

1. Rim an Old Fashioned glass with the sugar/cinnamon mixture. Set the glass aside.
2. In a cocktail shaker, add a few of the clear Brilliance Gourmet Ice cubes, bourbon, apple cider, apple butter and bitters.
3. Shake well – about a minute.
4. Add a few of the clear Brilliance Gourmet Ice cubes to the rimmed Old Fashioned glass, then strain the bourbon/apple mixture into the glass.
5. Garnish with an apple slice and cinnamon stick.
6. Take a sip and enjoy a new take on an Old Fashioned – knowing the crystal-clear cubes are practically free from impurities and minerals that can affect the taste of your beverage like refrigerator ice can.

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BLUE SKY

INGREDIENTS

- Scotsman Brilliance® Gourmet Cuber Ice
- 1 oz vodka
- 1 oz blue curaçao
- 6 oz lemonade
- Lemon slice or wedge as garnish.
Other common garnishes include maraschino cherries or an orange slice.

DIRECTIONS

1. Fill a cocktail shaker with Scotsman Brilliance Gourmet Ice cubes and add the vodka, blue curaçao and lemonade.
2. Shake. Shake. Shake.
3. Strain into a glass filled with crystal-clear Cuber Ice.
4. Serve with straw and garnish with lemon or cherry.

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DANIEL PATRICK'S OLD FASHIONED

INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 2 oz bourbon
- 1 oz amaretto
- 3 – 4 dashes of bitters
- Orange peel and amaretto cherries as garnish

DIRECTIONS

1. Rim an Old Fashioned glass with orange peel. Then add the orange peel, amaretto cherry and a couple of crystal-clear Brilliance Gourmet Ice cubes.
2. Set glass to the side.
3. In a cocktail shaker, add a few of the clear Brilliance Gourmet Ice cubes, bourbon, amaretto and bitters.
4. Stir well and strain into the prepared Old Fashioned glass.
5. Take a sip and enjoy a new take on an Old Fashioned – knowing the crystal-clear cubes are practically free from impurities and minerals that can affect the taste of your beverage like refrigerator ice.

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SIMPLE ICED MATCHA LATTE

INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 3 tsp matcha green tea powder
- 4 oz hot water
- 1 teaspoon honey, or sweeten to taste
- $\frac{3}{4}$ cup almond milk (or milk of choice)

DIRECTIONS

1. For water that is practically free from impurities, fill a tea kettle with Brilliance Gourmet Ice cubes.
2. Place over medium-high heat and bring to a boil. Let sit for a moment or two.
3. Sift matcha powder into a small bowl, eliminating all the clumps.
4. Add hot water and vigorously swish the matcha side-to-side, creating bubbles, until matcha powder has completely dissolved – about 30 seconds.
5. Pour matcha in a tall glass over Brilliance Gourmet Ice cubes.
6. Add almond milk – or milk of choice.
7. Sweeten to taste with a little honey.
8. Take your time to enjoy a smooth pick-me-up. The crystal-clear Brilliance Gourmet Ice cubes are denser and melt slower than refrigerator ice. So, bottoms up; the true matcha taste doesn't get watered down.

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WATERMELON MINT DELIGHT

INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 2 – 4 mint leaves
- 1 ½ cup fresh watermelon, cubed
- 2 oz vodka (tequila or gin, if you prefer)
- 1 lime, juiced
- 2 tbsp simple syrup
(1:1 sugar/hot water. If you prefer sweeter, increase the amount of sugar to a 1 ½:1 sugar/hot water ratio.)

DIRECTIONS

1. In a cocktail shaker, muddle the mint leaves and half the watermelon cubes.
2. Add the remaining watermelon to the cocktail shaker and muddle well.
3. Add the vodka, lime juice and simple syrup to the cocktail shaker.
4. Fill the shaker with Gourmet Cuber Ice and shake vigorously.
5. Strain into a glass filled Scotsman Gourmet Ice cubes.
6. Garnish with a watermelon wedge.
7. Take your time to enjoy. The Gourmet Cuber Ice is denser than refrigerator ice, so it melts slower to not dilute the punch of the watermelon mint.

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NASHVILLE HONEY ICE TEA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 1/2 oz Tennessee honey whiskey or bourbon
- 4 oz iced tea
- 1 lemon, wedges
- Lemon honey spoon garnish

DIRECTIONS

1. Combine all ingredients in Mason jar over Scotsman Gourmet Cuber Ice.
2. Garnish with a lemon wedge and honey spoon.
3. Stir and Enjoy!

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SPICEY ICEY

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 oz whiskey
- 2 oz apple juice
- 2 oz unsweetened ice tea
- 1 lemon, wedges

DIRECTION

1. Fill a glass with Scotsman Gourmet Cuber Ice.
2. Add the whiskey, apple juice and unsweetened tea to the glass.
3. Stir.
4. Add lemon wedge and enjoy.

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HOLIDAY PUNCH

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 4 cups cranberry juice
- 1 cup grapefruit juice
- 2 cups red blend wine
- 2 1/2 oz blood orange or grapefruit spiked seltzer
- 1/2 cup fresh cranberries
- 4 sprigs of rosemary

DIRECTIONS

1. In a pitcher combine the juices, wine and seltzer. Stir well.
2. Fill glasses with Scotsman Gourmet Cuber Ice.
3. To the glass, add a few cranberries and pour in the punch.
4. Top with rosemary sprig and let's bring on the holiday's.

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ASPEN MARSHMALLOW MULE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 1/2 oz of your favorite spirit (vodka, whiskey, or rum)
- 1 1/2 oz marshmallow and ginger syrup
- Splash of soda water
- 1 lime, wedges
- 1 marshmallow topper

DIRECTIONS

1. Fill your glass with Scotsman Gourmet Cuber Ice.
2. Add your favorite spirit and flavored syrups.
3. Top with soda water and gently stir.
4. Squeeze in lime wedge and add a toasted marshmallow garnish for a visual kick.

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PEPPERMINT BARK COCKTAIL

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 oz candy cane vodka
- 2 oz white creme de cacao
- 1 oz vanilla simple syrup
- Candy canes, garnish
- Cinnamon stick, garnish
- Crushed candy cane sugar

DIRECTIONS

1. Rim a glass with a drop of water and dip it in crushed candy canes.
2. Fill a cocktail shaker with Scotsman Gourmet Cuber Ice.
3. Add the vodka, creme de cacao, and simple syrup.
4. Shake well. Pour into glass.
5. Garnish with a candy cane and cinnamon stick. Enjoy!

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APPLE CIDER PUNCH

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 gallon apple cider
- 1 tbsp pumpkin pie spice
- 1 apple, sliced
- 1 orange, sliced
- Cinnamon sticks, garnish

DIRECTIONS

1. Combine the cider and pumpkin pie spice in a pitcher. Stir well.
2. Pour over Scotsman Gourmet Cuber Ice.
3. Top with apple and orange slices.
4. Add a cinnamon stick garnish and enjoy!

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SEASIDE SPRITZER

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2-5 gummy fish
- 2 tbsp Nerds® Candy
- 1 lime wedge
- 2 tsp lime juice
- 1 tbsp pineapple juice
- 3 oz fruit punch, blue
- 2 oz lemon-lime soda

DIRECTIONS

1. Add Nerds® Candy to the bottom of a glass.
2. Fill the glass with Scotsman Gourmet Cuber Ice.
3. Top with the juices and lemon-lime soda.
4. Garnish with gummy fish, a lime wedge and make a splash... "Cannonball!" is optional.

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EMPIRE SKYLINE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 1/2 oz rye whiskey
- Couple of dashes of bitters
- 1 apple, sliced

DIRECTIONS

1. Combine rye whiskey and bitters.
2. Stir softly.
3. Pour in a glass containing Scotsman Gourmet Cuber Ice.
4. Garnish with apple slice and be a part of it. New York. New York.

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McCONNELL'S SWEET & SOUR APPLE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 oz Irish whiskey
- 1 1/2 oz sour apple vodka
- 1 can of tonic water
- 1/2 cup of cinnamon and sugar mix
- 1 green apple, sliced

DIRECTIONS

1. Mix the Irish whiskey, sour apple vodka, and Scotsman Gourmet Cuber Ice in a cocktail shaker.
2. Strain into a cinnamon and sugar-rimmed, glass filled with Scotsman Gourmet Cuber Ice.
3. Top off with tonic water.
4. Garnish with apple slice and bí sásta i gcónaí

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SPRING BREAK SANGRIA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 bottle Pinot Grigio
- 1 cup citrus vodka
- 1 - 12 oz can of soda water
- 1 orange, sliced
- 1 lemon, sliced
- 1/2 grapefruit, sliced
- Strawberries, sliced

DIRECTIONS

1. Fill a pitcher halfway with Scotsman Gourmet Cuber Ice.
2. Mix the wine and fruit slices together, stirring lightly.
3. Top off with soda water.
4. Garnish with fruit slices and enjoy!

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CINNAMON HARD CIDER

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 oz apple cider
- 1 oz bourbon
- 2 oz ginger ale
- 1 apple, sliced
- 1 cinnamon stick, garnish

DIRECTIONS

1. Fill a glass with Scotsman Gourmet Cuber Ice.
2. Stir in cider, bourbon, and ginger ale.
3. Garnish with apple slice and a cinnamon stick.
4. Enjoy!

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A clear glass filled with a golden-brown coffee drink. Several large, clear ice cubes are floating on top. A thick layer of white cream is being poured or has just been poured, creating a marbled effect with the coffee. The background is a soft, out-of-focus grey.

SLEEPLESS IN SEATTLE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1/2 oz hazelnut syrup
- 1/2 oz chocolate syrup
- 3 oz dark roast coffee
- 1 1/2 oz heavy whipping cream

DIRECTIONS

1. Add Scotsman Gourmet Cuber Ice to a glass.
2. Mix in hazelnut syrup, chocolate syrup and coffee.
3. Top it off with heavy whipping cream.
4. Stir well and enjoy!

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CINNAMON BROWN SUGAR ICED LATTE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 tsp. of brown sugar
- 1 tsp. of cinnamon
- Espresso, double-shot
- 6 oz. of milk
- Smoked cinnamon
- 1 cinnamon stick, garnish

DIRECTIONS

1. Fill a glass with Scotsman Gourmet Cuber Ice.
2. Mix the espresso, milk, brown sugar and cinnamon, then pour in glass over ice.
3. Garnish with smoked cinnamon and a cinnamon stick.
4. Enjoy a sweet and spicy addition to your day.

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TAILGATE TEA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 gallon sweet tea
- 1 liter bourbon
- 1 cup lemon juice
- 4 cups pineapple juice
- 4 cups orange juice
- 2 lemons, sliced
- 2 oranges, sliced
- 1/2 pineapple, sliced and quartered

DIRECTIONS

1. Fill a pitcher with Scotsman Gourmet Cuber Ice.
2. Stir in fruit juices, sweet tea, and bourbon.
3. Pour into individual glasses.
3. Garnish with fruit slices and enjoy!

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A clear, faceted glass filled with a light-colored beverage and large, clear ice cubes. Garnishes include a cinnamon stick, a slice of orange, and fresh mint leaves. The glass sits on a reflective surface.

PUMPKIN SPICE ON ICE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 bottle white wine
- 1 bottle sparkling cider
- 1/2 cup pumpkin pie vodka
- Cinnamon sticks, garnish

DIRECTIONS

1. Combine wine with sparkling cider and pumpkin pie vodka.
2. Add in Scotsman Gourmet Cuber Ice.
3. Stir well and pour into glasses.
4. Garnish with a cinnamon stick and tell your pumpkin spice latte you have a new best friend.

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CARAMEL APPLE PIE

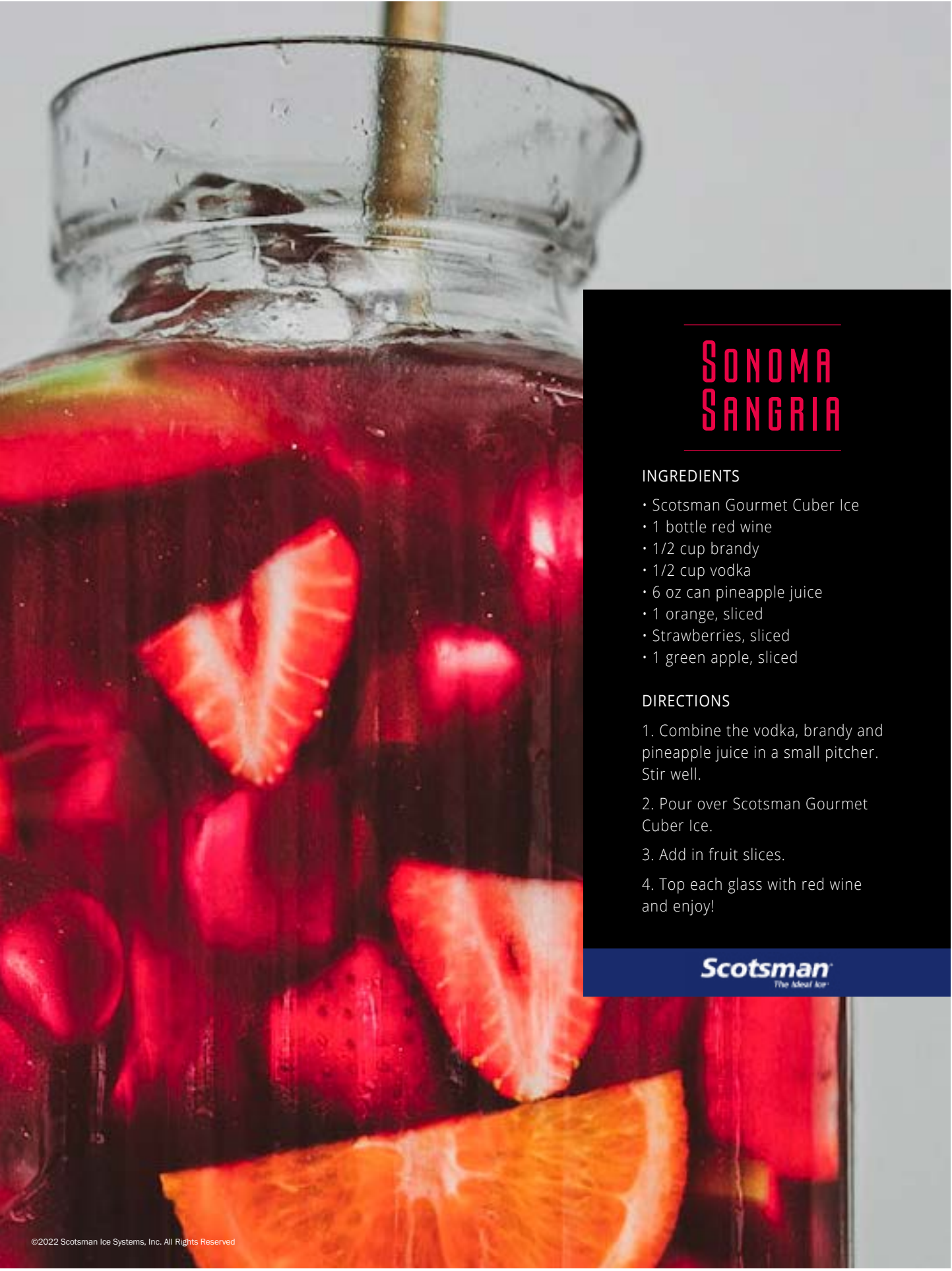
INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 oz apple pie flavored whiskey
- 1/2 oz caramel vodka
- 1 gallon apple cider
- 1 apple, sliced
- Cinnamon and sugar mix
- Cinnamon sticks, garnish

DIRECTIONS

1. Rim the glass with a drop of water and then dip the glass into the cinnamon and sugar mixture.
2. Fill with Scotsman Gourmet Cuber Ice.
3. Add whiskey and vodka. Fill 3/4 full.
4. Top with apple cider.
5. Add cinnamon stick and apple slice garnish.
6. Enjoy!

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SONOMA SANGRIA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 bottle red wine
- 1/2 cup brandy
- 1/2 cup vodka
- 6 oz can pineapple juice
- 1 orange, sliced
- Strawberries, sliced
- 1 green apple, sliced

DIRECTIONS

1. Combine the vodka, brandy and pineapple juice in a small pitcher. Stir well.
2. Pour over Scotsman Gourmet Cuber Ice.
3. Add in fruit slices.
4. Top each glass with red wine and enjoy!

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LEMON DROP MOCKTAIL

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- Scotsman Nugget Ice
- 1 $\frac{1}{4}$ oz lemon juice
- $\frac{3}{4}$ oz simple syrup
- 2 $\frac{1}{2}$ oz club soda, chilled

DIRECTIONS

1. Rim a martini glass with sugar.
2. In a cocktail shaker, add Gourmet Cuber Ice, simple syrup, and lemon juice.
3. Shake the mixture for 10-15 seconds.
4. Add Nugget Ice to the martini and then strain the mixture into the glass.
5. Top with club soda and add lemon peel garnish.

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MANGO PEACH SANGRIA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 750 ml bottle of dry white wine
- 1 ¼ cups mango rum
- 1 ¼ cups peach schnapps
- 3 tbsp lemon juice
- 3 tbsp orange juice
- 1 ½ cups lemon-lime soda
- Mango and peach slices for garnish

DIRECTIONS

1. In a large pitcher, mix all liquid ingredients.
2. Add Scotsman Gourmet Cuber Ice and stir.
3. Pour into wine glasses and garnish.

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MANGO MOCKTAIL MULE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 4 – 5 slices of cucumber
- 1 oz honey simple syrup
(1:1 honey and warm water)
- 1 ½ oz mango puree
- 1 ½ oz fresh lime juice
- 1 ½ oz ginger ale

DIRECTIONS

1. In a cocktail shaker, muddle the cucumber and honey simple syrup.
2. Add the mango puree and lime juice and shake. Shake. Shake.
3. Strain into copper mug over Gourmet Cuber Ice and top with ginger ale.
4. Add lime or cucumber as garnish.

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PUMPKINTINI

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 4 oz whipped cream vodka
- 2 oz coffee liquor
- 2 – 3 tbsp pumpkin puree
- ½ cup milk
- Honey
- Graham crackers – finely crushed
- Pinch of pumpkin pie spice
- Cinnamon stick for garnish

DIRECTIONS

1. Rim a martini glass with honey and crushed graham crackers.
2. In a cocktail shaker, add pumpkin puree and milk. Shake. Shake. Shake until frothy.
3. Add the vodka, coffee liquor and Gourmet Cuber Ice to the cocktail shaker.
4. Shake well, then strain into martini glass.
5. For a fun twist, add Nugget Ice to the martini glass for an enjoyable crunch.

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PUMPKIN SPICE COLD BREW

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- ½ cup strongly brewed cold brew coffee – store bought will work as well
- ½ cup milk – dairy, almond, oat, etc.
- 1 tbsp pure pumpkin puree
- 1 tbsp maple syrup
- 1 tsp vanilla extract
- ¼ tsp pumpkin spice

DIRECTIONS

1. Place all ingredients, except the ice, in a blender.
2. Blend until frothy and creamy.
3. Pour over Gourmet Cuber Ice, sprinkle top with additional pumpkin pie spice.

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BOURBON ORANGE ZEST

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- ¼ cup sugar
- 1 tbsp orange or lemon zest
- 4 oz bourbon
- 2 oz orange liquor
- 1 ½ oz lemon juice
- Orange or lemon twist for garnish

DIRECTIONS

1. On a plate, combine the orange zest and sugar then rim the glasses.
2. In a cocktail shaker, combine the bourbon, orange liquor, lemon juice and Gourmet Cuber Ice.
3. Shake. Shake. Shake the mixture for 10-15 seconds.
4. Strain the mixture into a couple of glasses.
5. Garnish with lemon and orange twist.

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CLASSIC MARGARITA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 ½ oz tequila
- 1 oz orange liquor
- ¾ oz fresh lime juice
- Sea salt on a plate to rim glass
- Lime wedge for garnish

DIRECTIONS

1. Notch the lime wedge, then run around the rim of a glass. Dip the edge of the glass into a plate of sea salt. For a fun twist, add lime or orange zest to the salt.
2. In a cocktail shaker, add the tequila, orange liquor, lime juice and 4 or 5 Gourmet Ice cubes.
3. Shake vigorously.
4. Strain into a glass over a couple Gourmet Cuber Ice cubes.

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SKINNY MARGARITA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 oz tequila
- 1 ½ oz fresh orange juice
- 1 oz fresh lime juice
- ½ tsp maple syrup
- Sea salt on a plate to rim glass
- Lime wedge for garnish

DIRECTIONS

1. Notch the lime wedge, then run around the rim of a glass. Dip the edge of the glass into a plate of sea salt.
2. In a tall glass, combine the tequila, orange juice, lime juice, maple syrup and 4 or 5 Gourmet Cuber Ice cubes.
3. Stir lightly.
4. Strain into a glass over a couple of Gourmet Cuber Ice cubes.

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DENNEHY'S EYE OPENER

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 ½ oz Irish whiskey
- 1 ½ oz Irish cream liqueur
- 5 oz strong coffee

DIRECTIONS

1. Fill glass with clear, clean Gourmet Ice cubes.
2. Pour the Irish whiskey, Irish cream liqueur, and coffee over the ice.
3. Stir slightly.
4. Sit for a spell. Chat with your neighbors and enjoy the start of a beautiful day.

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CARAMEL SUNRISE COLD BREW

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 8 oz brewed coffee
- 1 oz caramel syrup
- Pinch of sea salt
- 1 oz creamer – dairy, oat milk, almond milk, etc., if desired.
- Toppings:
 - Whipped cream
 - Caramel sauce

DIRECTIONS

1. Fill a tall glass with clear, clean Gourmet Ice cubes.
2. Pour the coffee and caramel syrup over the ice.
3. Stir until syrup is dissolved.
4. Add a pinch of sea salt and creamer.
5. Lightly mix.
6. Add whipped cream and caramel sauce if desired.

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PINEAPPLE ICED TEA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 4-5 cups of your favorite tea
- 1 cup unsweetened pineapple juice
- 1/3 cup lemon juice
- 2 tbsp sugar – if desired
- Pineapple and lemon for garnish

DIRECTIONS

1. If desired, add the sugar to the tea and stir until dissolved.
2. Pour the tea into a pitcher, then add the lemon juice and unsweetened pineapple juice.
3. Cover and refrigerate overnight.
4. Serve over clear, clean Gourmet Ice cubes and garnish with pineapple, lemon, anything you think is fun.

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AUTUMN FIZZ

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 oz gin
- ¼ oz lemon juice
- Agave nectar, to taste
- Sparkling apple cider
- Garnish with apple wedge and thyme.

DIRECTIONS

1. In a cocktail shaker, combine the gin, lemon juice and agave nectar.
2. Shake well.
3. Pour mixture into glass over clear, clean Gourmet Ice cubes.
4. Top off with sparkling apple cider.
5. Garnish with apple wedge and fresh thyme.

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CARAMEL APPLE MULE

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 1 ½ oz vodka
- 1 oz apple cider
- ½ oz caramel syrup
- Ginger beer
- Apple slice or cinnamon stick as garnish.

DIRECTIONS

1. In a cocktail shaker, add Gourmet Cuber Ice along with the vodka, apple cider and caramel syrup.
2. Vigorously shake until cold.
3. Strain into mug over Gourmet Cuber Ice and top with ginger beer.
4. Add apple slice and/or cinnamon stick as garnish.

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APPLE DUMPLING

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 oz hard apple cider
- 1 ½ oz bourbon
- ½ oz simple syrup
- Dash Peychaud's Bitters
- Amarena cherries for garnish

DIRECTIONS

1. In a cocktail shaker filled with clear, clean Gourmet Cuber Ice, add the hard apple cider, bourbon, simple syrup, and bitters.
2. Vigorously shake until cold.
3. Strain into a glass over 2 – 3 Gourmet Cuber Ice cubes.
4. Garnish with Amarena cherries.

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VANILLA-PEAR HOLIDAY PUNCH

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 3 cups pear juice
- 1 ½ cups reposado tequila (you can also use bourbon rather than tequila)
- 1 cup club soda
- ½ cup lemon juice
- 1 ½ tbsp honey simple syrup (1:1 water/honey)
- ½ tsp vanilla extract
- ¼ tsp ground cinnamon
- Garnish with lemon slices, fresh rosemary sprigs and/or cranberries.

DIRECTIONS

1. In a pitcher, add the ground cinnamon and a little pear juice. Mix well.
2. To the pitcher, add the remaining pear juice, tequila, club soda, lemon juice, honey simple syrup, and vanilla extract. Stir lightly.
3. Pour into glass filled with clear, clean Gourmet Cuber Ice and garnish.

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WINTER APEROL SPRITZ

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 3 oz Aperol
- 1 oz pomegranate juice
- 3 oz prosecco
- 1 oz club soda
- Grapefruit slice as garnish
- Pomegranate arils as garnish
- Sprig of rosemary as garnish

DIRECTIONS

1. Fill a cocktail glass with clear, clean Gourmet Cuber Ice.
2. Gently layer the liquids in order:
 - i. Aperol
 - ii. Pomegranate juice
 - iii. Prosecco
 - iv. Club soda
3. Garnish with grapefruit slice, pomegranate arils and rosemary sprig.

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CITRUS ELECTROLYTE DRINK

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 to 3 oranges
- ½ lemon
- 1 tbsp raw honey
- Pinch of Pink Himalayan salt

DIRECTIONS

1. Juice the oranges and lemon.
2. Pour the juice into a glass over clear, clean Gourmet Cuber Ice.
3. Add the raw honey and Himalayan salt.
4. Stir well until honey is dissolved.
5. Enjoy rehydrating knowing the clear, clean Gourmet Cuber Ice has less total dissolved solids than refrigerator ice cubes.

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MINTY LIME ICED GREEN TEA

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 cups hot water
- ¼ cup mint leaves
- 1 tsp lime juice or lemon juice
- Fresh lime as garnish

DIRECTIONS

1. In a deep bowl, mix the mint leaves, lime juice and hot water.
2. Mix well.
3. Cover and set aside for 15 minutes.
4. Pour over clean, clear Gourmet Cuber Ice when ready to serve.
5. Take your time enjoying. The Gourmet Cuber Ice is denser than refrigerator ice, so it melts slow to not dilute the taste of your tea.

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HOMEMADE VITAMIN WATER

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 cups watermelon, cut into 1-inch cubes
- 1 lime, sliced
- 1 lemon, sliced
- ½ red grapefruit, sliced and quartered
- 1 medium cucumber, sliced
- 12 mint leaves
- 2 quarts' water, sparkling if desired

DIRECTIONS

1. In a large pitcher, combine the fruit, cucumber, mint leaves, and water.
2. Refrigerate overnight.
3. To serve, pour over clear, clean Gourmet Cuber Ice and add a few pieces of fruit.
4. Enjoy the true, refreshing flavor. The Gourmet Cuber Ice is clear and clean. Cloudy refrigerator ice contains dissolved solids that can trap the refrigerator taste.

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CUCUMBER PICK-ME-UP

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 medium size cucumbers
- 1 lemon
- Fresh mint leaves
- Sparkling water (optional)
- Lemon ring and mint leaf for garnish

DIRECTIONS

1. Peel all the skin from the cucumbers and cut into 1-inch cubes.
2. Juice the lemon.
3. In a blender, add the cucumbers, lemon juice, and a few fresh mint leaves. Blend for about 2-minutes.
4. Strain the mixture through a mesh sieve into a tall glass filled with clean, clear Gourmet Cuber Ice. For a bubbly kick, feel free to add a splash of sparkling water.
5. Savor the true flavor of clean rehydration knowing Gourmet Cuber Ice has less total dissolved solids than refrigerator ice.

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TART CHERRY EXPLOSION

INGREDIENTS

- Scotsman Gourmet Cuber Ice
- 2 cups tart cherry juice
- ½ cup pomegranate arils
- 1/3 cup fresh basil leaves
- 2 Tbs orange juice

DIRECTIONS

1. In a blender, add the cherry juice, pomegranate arils, basil, and orange juice.
2. Blend on high until everything is mixed well.
3. Strain the mixture through a mesh sieve into a tall glass filled with clean, clear Gourmet Cuber Ice.
4. Jump start your wellness goals with a healthy explosion of flavor. The Gourmet Cuber Ice is clear and clean. Cloudy refrigerator ice contains dissolved solids that can trap the refrigerator tastes.

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The Ideal Ice®