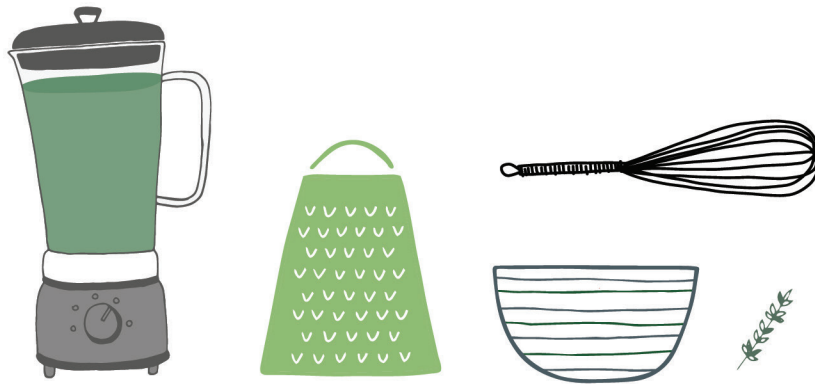




# A Taste of Flavor



# 12 Delicious Recipes For 2018



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Discover a world of flavor with 12 of  
our favorite recipes featuring Juicy  
Juice®, 100% juice. Each of these tasty  
dishes was designed to expand your  
family's palette and get everyone  
asking for seconds! Plus the first three  
recipes were created by Food  
Network star Chef Jeff Mauro!

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# *Sweet & Smoky BBQ Pulled Pork Sliders*

Courtesy of Jeff Mauro  
Makes 12 heaping servings

## Ingredients:

- 3 pounds of boneless pork shoulder
- 2 tablespoons of garlic salt
- 1 tablespoon black pepper
- 2 cups of Juicy Juice® 100% juice, tropical flavor (or Juicy Juice® 100% juice, apple flavor)
- 1 cup of your favorite smoky barbeque sauce
- 2 tablespoons of chipotle in adobo
- 2 tablespoons of apple cider vinegar
- 1 pack of Hawaiian slider buns (buttered and grilled in a non-stick pan)
- Dill pickles
- French fried onions
- Season all sides of pork shoulder with garlic salt and black pepper.

## Directions:

1. In a slow cooker, mix together Juicy Juice® 100% juice, tropical flavor, BBQ sauce, chipotle in adobo and apple cider vinegar.
2. Place seasoned pork in pot, cover and cook on low for six hours or until it is super tender.
3. Using two forks, lightly shred the pork and mix with all the residual juices. Season to taste if necessary.
4. Place pork on slider buns, top with a pickle and french fried onions. Serve with your favorite BBQ sauce for dipping!



# *White Grape Mint Spritzer*



**Courtesy of Jeff Mauro**  
Makes two Spritzers

## Ingredients:

- 6 crushed mint leaves
- ¼ cup of lime juice
- 2 cups of Juicy Juice® 100% juice, white grape flavor
- 24 oz bottle of sparkling water

## Directions:

1. Place mint and lime juice in a pitcher and stir.
2. Using a wooden spoon, lightly crush mint leaves at the bottom of the pitcher to release essence.
3. Add in Juicy Juice® 100% juice, white grape flavor and top with sparkling water.
4. If you need it a bit sweeter, simply add more Juicy Juice® 100% juice, white grape flavor. Serve this drink during family game night for extra points!

## *Kiwi Strawberry Lemon Shake Up!*



Courtesy of Jeff Mauro  
Makes 4 “shake ups”

### Ingredients:

- 3 cups of Juicy Juice® 100% juice, kiwi strawberry flavor
- ½ cup of fresh lemon juice
- 1 cup fresh strawberries, sliced
- Crushed ice

### Directions:

1. In a metal shaker or large mason jar, combine Juicy Juice® 100% juice, kiwi strawberry flavor, lemon juice and fresh strawberries.
2. Shake it like you’ll never shake again!
3. Add a ton of crushed ice and garnish with some extra slices of strawberries.
4. Extra flavor guaranteed if you drink it on a front porch in the summer sun.

# *Homemade Fruit Juice Gummies*



Makes 15-20 gummies

## Ingredients:

- 1½ cups of Juicy Juice® 100% juice – any of the flavors work great!
- 4 tablespoons of plain gelatin

## Directions:

1. Pour the Juicy Juice® 100% juice into a small pot. Gently add in the gelatin powder and allow it to absorb for a few minutes.
2. Once the gelatin has absorbed, whisk the mixture gently.
3. Turn on your stove to medium heat, getting the mixture warm but never boiling. Wait until the mixture changes from thick to runny and all of the gelatin has dissolved.
4. Once ready, pour the mixture into a shallow loaf pan and refrigerate for four hours.
5. Remove from pan and cut the gelatin into bite-sized pieces.
6. Keep in the refrigerator for up to two weeks!



# Very Berry Oat Muffins

Makes 12 muffins

## Ingredients:

- 1  $\frac{1}{4}$  cups all-purpose flour
- 1 cup rolled oats (not quick oats)
- $\frac{1}{3}$  cup sugar
- 1 tablespoon baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1  $\frac{1}{2}$  cups frozen mixed berries, unthawed, any large strawberries halved or quartered
- 1 cup Juicy Juice® 100% juice, berry flavor
- $\frac{1}{4}$  cup vegetable oil
- 2 large eggs

## Directions:

1. Preheat oven to 500°F. Grease a standard-size muffin tin.
2. Whisk together flour, oats, sugar, salt, baking powder and baking soda in a large mixing bowl. Add frozen berries, and toss with dry ingredients until well-coated (this helps prevent the berries sinking to the bottom of the tin as they bake).
3. Beat together Juicy Juice® 100% juice, berry flavor, oil and eggs in a small mixing bowl until frothy.
4. Pour wet ingredients into dry, and use a whisk to mix just until combined, being careful not to smash the berries. Some lumps in the batter are okay.
5. Fill cups of muffin tin  $\frac{3}{4}$  full, and place in oven. Immediately reduce oven temperature to 400°F. Bake 15 to 20 minutes, or until a toothpick inserted into center of muffin comes out clean (berry juice is fine, but there should be no raw batter clinging to the toothpick).
6. Cool in pan for 10 minutes, then transfer to cooling racks to finish cooling.



## *Tropical Mango Tea Smoothie*



Makes 2 smoothies

### Ingredients:

- 1 ½ cups Juicy Juice® 100% juice, mango flavor chilled
- 1 cup frozen chopped mango
- 2 tablespoons unsweetened tea
- 2 tablespoons granulated sugar

### Directions:

1. Place Juicy Juice® 100% juice, mango flavor, mango, tea and sugar in blender; cover.
2. Blend until smooth.



# *Juicy Apple Chicken*



Makes 4 servings

## Ingredients:

- 4 (about 1 ¼ pounds total) boneless, skinless chicken breast halves
- 2 tablespoons all-purpose flour
- 1 tablespoon butter
- 1 medium onion halved and thinly sliced
- 1 cup Juicy Juice® 100% juice, apple flavor
- 2 cloves garlic finely chopped
- Apple slices and fresh thyme leaves (optional)

## Directions:

1. Season chicken with salt and ground black pepper, if desired. Dust with flour.
2. Melt butter in large, nonstick skillet over medium heat. Add chicken; cook on one side until golden brown. Turn chicken over and push to side of skillet; stir in onion, Juicy Juice® 100% juice, apple flavor and garlic. Bring to a boil. Reduce heat to medium-low; cover and cook for 7 minutes or until chicken is no longer pink in center. Remove chicken from skillet and place on serving platter.
3. Increase heat to high; cook onion, stirring frequently, for an additional 1 to 2 minutes or until lightly browned and juice has reduced. Serve over chicken. Garnish with apple slices; sprinkle with thyme leaves.

# Apple-Raspberry Crisp

Makes 6 to 8 servings

## Ingredients:

- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{4}$  cup cornstarch
- 1  $\frac{1}{2}$  teaspoons cinnamon, divided
- 6 large pie apples (McIntosh, Braeburn, Granny Smith, etc.), peeled, cored and sliced
- 3 cups raspberries (fresh or frozen)
- 1 cup Juicy Juice® 100% juice, apple raspberry
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{2}$  cup rolled oats
- $\frac{1}{2}$  cup light brown sugar
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, softened and divided
- Vanilla ice cream or lightly sweetened whipped cream, for serving (optional)

## Directions:

1. Preheat oven to 350°F.
2. Whisk together sugar, cornstarch and  $\frac{1}{2}$  teaspoon cinnamon in a large mixing bowl.
3. Add fruit, tossing to coat with dry mixture. Transfer to a 9" x 13" nonreactive baking dish.
4. Pour Juicy Juice® 100% juice, apple raspberry flavor over fruit.
5. Whisk together flour, oats, brown sugar, baking powder, remaining 1 teaspoon cinnamon and salt in a medium mixing bowl. Cut butter into several large pieces, and use a pastry cutter or your fingers to work it into dry ingredients, forming large crumbs. Distribute crumble topping evenly over fruit.
6. Bake 45 minutes, until juices bubble and topping feels firm to the touch. Let cool at least 15 minutes before serving.



# *Strawberry Banana Chia Parfait*



Makes 4 servings

## Ingredients:

- 1 cup Juicy Juice® 100% juice, strawberry banana flavor
- ¼ cup chia seeds
- 2 cups sliced strawberries
- 2 cups sliced banana
- 3 cups vanilla yogurt

## Directions:

1. Whisk together Juicy Juice® 100% juice, strawberry banana flavor and chia seeds in a small bowl. Cover and refrigerate at least 4 hours, or overnight.
2. Layer chia mixture with yogurt and fruit in four juice glasses or small jars, alternating layers of chia mixture, yogurt and fruit until glasses are full.
3. Serve immediately, or refrigerate until ready to serve.

# Strawberry Rhubarb Coffee Cake

Makes: 12 servings

## Ingredients:

### **For the Streusel**

- ½ cup all-purpose flour
- ⅓ cup light brown sugar
- 4 tablespoons unsalted butter, softened
- 3 tablespoons rolled oats

## Directions:

1. Preheat oven to 350 degrees. Coat a 10-inch spring-form pan with cooking spray.
2. Make Streusel: Mix flour and light brown sugar in a small bowl. Add butter and blend with clean fingertips until the butter is completely combined into the flour and looks like crumbly sand, so that you can squeeze it into clumps (1½ – 2 minutes). Add oats and stir to combine. Set aside.

## Ingredients:

### **For the Cake**

- ½ cup Juicy Juice® 100% juice, kiwi strawberry flavor
- 1 cup unsalted butter, softened (2 sticks)
- 1 cup sugar
- 2 large eggs
- 2 cups all-purpose flour
- ¼ cup rolled oats
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 tablespoon vanilla extract
- 1 cup hulled and sliced fresh or frozen strawberries (sliced into ¼-inch pieces)
- 1 cup chopped fresh or frozen rhubarb (chopped ½-inch pieces)



(Recipe continues on next page)

## *Strawberry Rhubarb Coffee Cake (continued)*

### Directions:

1. Egg Mixture: Beat butter sticks and sugar in a mixing bowl with electric beater until smooth. Scrape bowl and add eggs. Beat until smooth, scraping the bowl once or twice and set aside.
2. Flour Mixture: In a separate bowl, whisk flour, oats, baking powder, baking soda, salt and cinnamon.
3. Juice Mixture: Stir Juicy Juice® 100% juice, kiwi strawberry flavor and vanilla extract in a glass measuring cup.
4. Beat ½ of the flour mixture into the egg mixture. Add half of the Juicy Juice mixture, and beat to combine. Repeat with the remaining flour mixture and juice mixture until batter is smooth. Add the fresh strawberries and rhubarb and stir to combine.
5. Spread the batter into the prepared pan. Sprinkle the streusel over the cake and transfer the cake to the oven. Bake until the cake is puffed and the top is golden.  
Duration: 1 hour and 10 minutes to 1 hour and 20 minutes. Let cool on a wire rack. Run a knife along the edge before removing pan sides.

### **For the Icing**

#### Ingredients:

- 1 tablespoon Juicy Juice® 100% juice, kiwi strawberry flavor, plus more if desired
- ½ cup confectioners' sugar, sifted

#### Directions:

1. Stir confectioners' sugar and 1 tablespoon Juicy Juice® 100% juice, kiwi strawberry flavor in a small bowl. Add more juice if a thinner glaze is desired.
2. Drizzle cooled cake with the glaze just before serving.



# *Juicy Juice Sorbet Sandwiches*

Makes: 14 servings

## Ingredients:

- 2 cups fresh blueberries
- 1 cup Juicy Juice® 100% juice, berry flavor
- ½ cup sugar
- 28 2-inch butter or sugar cookies, preferably soft

## Directions:

1. Bring blueberries, Juicy Juice® 100% juice, berry flavor and sugar to a simmer in a large saucepan over high heat, stirring often. Reduce heat to medium-low and simmer until the berries burst, 4 to 6 minutes.
2. Transfer berry mixture to a 9 by 13-inch glass baking dish and let cool to room temperature, about 30 minutes. Freeze until solid, 3 to 4 hours. Break up berry mixture, cutting into chunks with a chef's knife and transfer to a food processor fitted with the steel blade attachment. Process, scraping sides as necessary, until smooth and the consistency of sorbet. Transfer to a loaf pan and freeze 1 to 2 hours until firm.
3. Set 14 cookies on a baking sheet. Scoop 1 cup portions of the sorbet onto the cookies. Top with the remaining 14 cookies to make sandwiches, pressing down gently. Transfer the baking sheet to the freezer and freeze until firm before serving, at least 1 hour. For longer term storage, wrap each sandwich in plastic wrap and place in a re-sealable plastic freezer bag.





# Cherry and Cream Bomb Pops

Makes 10 Pops

## Ingredients:

- 1 ½ cup Juicy Juice® 100% juice, cherry flavor
- 1 ½ cup frozen dark cherries or pitted fresh cherries
- ½ cup vanilla Greek yogurt
- ⅓ cup half and half
- 1 tablespoon honey
- Ice pop molds
- Ice pop sticks

## Directions:

1. Puree Juicy Juice® 100% juice, cherry flavor and cherries in a blender until the cherries are slightly broken down, 10 to 20 seconds. Divide the cherry mixture in half. Take one half and pour into each pop mold, dividing evenly among them (they should each be about full), and freeze 45 minutes. Refrigerate the remaining batch of cherry mixture for step 3.
2. Whisk Greek yogurt, half and half and honey in a large glass measuring cup with a spout until the honey is completely dissolved into the yogurt mixture. Divide among the pop molds (the pop molds should be about full after). Set pop molds in freezer and allow to firm about 45 minutes. After 45 minutes, a layer of ice should form across the top, but the yogurt layer should not be solid.
3. Remove the 2nd batch of cherry mixture and stir to combine. Fill the pop molds with a final layer of the remaining cherry mixture, add pop sticks, pressing down through the partially frozen layers and freeze until solid, at least 4 hours. Run under warm water to release pops from molds and serve!

