



Carrots in the Morning

Mix up your morning orange juice by adding delicious carrots, oats, and a touch of nutty praline. Enjoy!

Yield: 1, 12 oz. Drink

Ingredients:

- 4 oz. of Dr. Smoothie Carrot Orange 100% Crushed Smoothie Concentrate
- 1 oz. of DaVinci Gourmet Praline Syrup
- 2 oz. of Oatly Oat Milk Barista Edition
- 5 oz. of Ice

Optional Garnish: A Whole Carrot

Directions: Add all ingredients to a blender and blend until smooth.

Horchata Colada

Delight yourself in the sweet temptation of the tropical lifestyle by sipping this spinoff of a traditional pina colada. The addition of Dr. Smoothie Horchata powder to this bright and fruity smoothie combines with the sweet flavor of pineapple and is reminiscent of cinnamon. This tropical beverage is worthy of the addition of Malibu Rum if you so desire!

Yield: 1, 16 oz. Drink

Ingredients:

- 5 oz. of Dr. Smoothie Pineapple Blend 100% Crushed Fruit Smoothie Concentrate
- 2 oz. of Dr. Smoothie Cafe Essentials Horchata Powder
- 1 oz. of Monin Coconut Fruit Purée
- 4 oz. of Pacific Natural Foods Barista Series Coconut Original
- 4 oz. of Ice

Optional Garnish: Whipped Cream and a skewer of Pineapple Slices & Maraschino Cherries

Directions: Add all liquid ingredients to a clean blender, then top with powder, ice and blend. ENJOY!





Horchata Ambrosia

A classic American fruit salad with the addition of crisp green apples, toasted marshmallow syrup and Horchata powder. The result is a cinnamon influenced flavor profile adding depth to an otherwise basic recipe.

Ingredients:

- 1, 8 oz. tub of Whipped Topping
- 1 cup of Greek Yogurt
- 1, 20 oz. can of Pineapple Tidbits, drained
- 1, 15 oz. can of Mandarin Orange Segments
- 1 cup of Seedless Grapes, sliced in half
- 1 ½ cups of Sweetened Coconut Flakes
- 1 ½ cups of Mini Marshmallows
- 1, 10 oz. jar of Maraschino Cherry Halves
- ½ cup of Chopped Pecans
- 1 cup of Chopped Granny Smith Apples
- 3 tbsp. of 1883 Toasted Marshmallow Syrup
- 3 oz. of Cafe Essentials Horchata Powder

Optional Garnish: Stirling Flavors Toasted Coconut Shakable Topping

Directions: Mix together all ingredients then garnish with pecans and Stirling Flavors Toasted Coconut Shakeable Topping. Chill for 1 hour and then serve.

Tropical Skrewdriver

This is a creamy refreshing twist on the traditional brunch beverage.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 scoop of Dr. Smoothie Cafe Essentials Organic Vanilla Cream
- 1 oz. of Dr. Smoothie Guava & Passion Fruit 100% Crushed Fruit Smoothie Concentrate
- 1 oz. of Dr. Smoothie Mango 100% Crushed Fruit Smoothie Concentrate
- 4 oz. of Milkadamia Latte Da Macadamia Nut Milk - Barista Formula
- 2 oz. of Whipped Vodka
- 8 oz. of Ice

Optional Garnish: A Strawberry and Orange Wheel

Directions: Add all ingredients in the blender and blend until smooth. Pour into your favorite glass and garnish.





Spicy Bloody Mary

Brunch with a punch this Bloody Mary has some kick. A bit spicy with a serving of veggies packed right in thanks to Dr. Smoothie Veggie Blend-Ins.

Yield: 1, 12 oz. Drink

Cake Ingredients:

- 8 oz. of Clamato
- 1 tsp. of Horseradish
- 4 dashes Hot Sauce (I like Louisiana Style)
- 1 ½ oz. of Lemon Juice
- 1 oz. of Pickle Juice
- ½ oz. of Pickled Okra Juice
- ½ oz. of Pickled Jalapeno Juice
- 3 dashes of Worcestershire Sauce
- 1 scoop of Dr. Smoothie Veggie Blend-Ins

Optional Garnish: Field Trip Seasoned Pepperoni Beef & Pork Meat Stick, Celery, a Pickle and Pickled Okra

Directions: Mix all of the ingredients into a shaker, fill with ice and SHAKE! Serve over ice and load up with garnishes.

Boysenberry Waffles

Take a basic waffle mix and brighten it up with some fruity flare!

Yield: 10 waffles (or 20 mini waffles)

Ingredients:

- ½ cup of Dr. Smoothie Boysenberry & Blackberry 100% Crushed Fruit Smoothie
- 2 ¼ cups All-Purpose Flour
- ¼ cup of Granulated Sugar
- 1 ½ tsp. of Baking Powder
- ½ tsp. of Baking Soda
- ½ tsp. of Salt
- 1 cup of Cold Milk
- ¼ cup Melted Butter
- 1 tsp. of Vanilla Extract
- 2 eggs

Optional Garnish: Flavored Syrup (Mix equal parts maple syrup and Dr. Smoothie mix and the juice of a lemon.)



Boysenberry Waffles Cont.

Directions: In a large bowl, whisk all your dry ingredients together: flour, sugar, baking powder, baking soda, and salt until well combined. Create well in the center. Into the well of the dry ingredients, pour in remaining ingredients: milk, melted butter, vanilla, and eggs. Whisk until incorporated. If the batter seems thick, add in an extra splash of milk, if it is too thin, add a teaspoon of flour at a time.

Preheat your waffle maker. Brush with melted butter and pour in about ½ cup batter into the center. If you are using a mini iron, use about ¼ cup of batter. Close and cook according to waffle maker instructions. Repeat with remaining batter until all waffles have been cooked.

Serve warm with berries, powdered sugar, maple syrup and/or butter.

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Blue Bayou Breeze

A comforting backyard style cocktail that just feels made in the shade

Yield: 1, 12 oz. Drink

Ingredients:

- 2 oz. of 1883 Blueberry Syrup
- 3 oz. of Dr. Smoothie Strawberry Acai Refresher
- 1 oz. of Blueberry Moonshine
- 3 oz. of Ice
- 3 oz. of Pacific Natural Foods Barista Series Coconut Milk

Optional Garnish: Blueberries

Directions: Combine syrup, Strawberry Acai, moonshine and ice in a Shaker. Add coconut milk to the top of the ice and shake vigorously. Strain into a glass of ice, add some blueberries on top with just an extra splash of 1883 blueberry syrup and enjoy.

One in a Melon Smoothie Bowl

Take your brunch to a new level with this Smoothie Bowl that has it all. Caffeine to make sure you're energized enough to start your day with a bang, metabolism boosting ingredients to keep you going all day, and refreshing watermelon to make sure this bowl is one in a million.

Yield: 1, 16 oz. Smoothie Bowl

Ingredients:

- 4 oz. of Dr. Smoothie Watermelon Cucumber Mint Refresher
- ½ cup of Dr. Smoothie Cafe Essentials Matcha Green Tea Latte Powder
- ½ cup of Cafe Essentials Yogurt Cream
- 6 oz. of Pacific Natural Foods Barista Series Coconut Original Cubes

Optional Garnish: Fresh Fruit and Oatmeal

Directions: Blend ingredients together until smooth (texture should be thicker than a regular smoothie). Serve in a bowl and top with oats and fruit of your choice. Enjoy!





Raspberry Razzle

A refreshing, yet bold approach to berry blends—reminiscent of a chocolate covered raspberry!

Yield: 1, 16 oz. Drink

Ingredients:

- 3 oz. of Water
- 2 oz. of Dr. Smoothie Four Berry Blend 100% Crushed Fruit Smoothie Concentrate
- 1 oz. of Espresso
- ¼ oz. (1 pump) of Torani Raspberry Syrup
- 6 oz. of Ice
- 1 scoop of Dr. Smoothie Cafe Essentials Chocoholic's Choice
- 3 oz. of Milk
- ¼ oz. (1 pump) of Torani Vanilla Bean Syrup

Optional Garnish: A Dusting of Raspberry Powder & Fresh Raspberries

Directions: Combine all of your ingredients into the blender and blend until smooth. Garnish as desired and serve!

Blushing Mimosas

A bright, refreshing take on a classic brunch mimosa.

Yield: 2, 8 oz. Drink

Ingredients:

- 1 oz. of Dr. Smoothie Orange Tangerine 100% Crushed Fruit Smoothie Concentrate
- 1 oz. of Dr. Smoothie Organic Raspberry Blend Smoothie Concentrate
- 14 oz. of Champagne

Optional Garnish: A Skewer of Fresh Raspberries

Directions: Combine the Dr. Smoothie ingredients into your serving glass, top with champagne and garnish as desired!





Rasp-berry Good Cream Cheese

Raspberry-infused cream cheese.

Yield: 8 oz. of Cream Cheese

Ingredients:

- 1, 8 oz brick of Softened Cream Cheese
- 2 oz of Dr. Smoothie Organic Raspberry Blend Smoothie Concentrate
- Handful of Fresh Raspberries

Optional Garnish: Fresh Raspberries

Directions: In a mixer whip the softened cream cheese and fold in raspberry smoothie mix. Add the fresh raspberries at the very end (to avoid breaking them up too much)!

Veggie Cream Cheese

Veggie flavored cream cheese.

Yield: 8 oz. of Cream Cheese

Ingredients:

- 1, 8 oz Softened Cream Cheese
- 2 scoops of Dr. Smoothie Veggie Blend-Ins
- Splash of Monin Jalapeno Concentrated Flavor
- Fresh Chopped Dill
- Chopped Orange Pepper
- Salt
- Pepper

Optional Garnish: Sprig of Fresh Dill

Directions: Whip the softened cream cheese in the mixer. Turn the mixer on low to add in the veggie powder or poof you will be working in a cloud of Dr. Smoothie. Once you incorporate the powder, add in the rest of your ingredients! You can adjust the ingredient amounts according to your taste.

