

FRUIT
INFUSION
WATER
BOTTLE

Refreshing RECIPES







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Fruit Infused Water is one of the best ways to get your daily intakes of water in a flavorful and easy way. Our bottle has convenient time markings to keep you on track throughout the day. Most people need far more water than they realize and filling up your bottle twice a day meets the requirements for mostpeople. Fully infusing your water takes some time so it's best to plan ahead and prepare your water overnight and let it fuse in the refrigerator overnight or minimally allow 2 hours for the flavors to start to blend with your water. To refill your bottle it is best to refill it before it is completely empty so the already-infused water can jumpstart the fresh water and give it a boost of flavor. Keep an eye on your fruit inside the infuser and make sure to discard it whenit starts to decay or rot. Citrus tends to last longer than berries. Also note that while leaving the rind on citrus does make it last longer in the fruit infuser bottle, it will also make your water more sour than it would be if it were removed. We have put together a collection of our favorite mixtures to make great tasting infused











water and are happy to present them to you. Enjoy!



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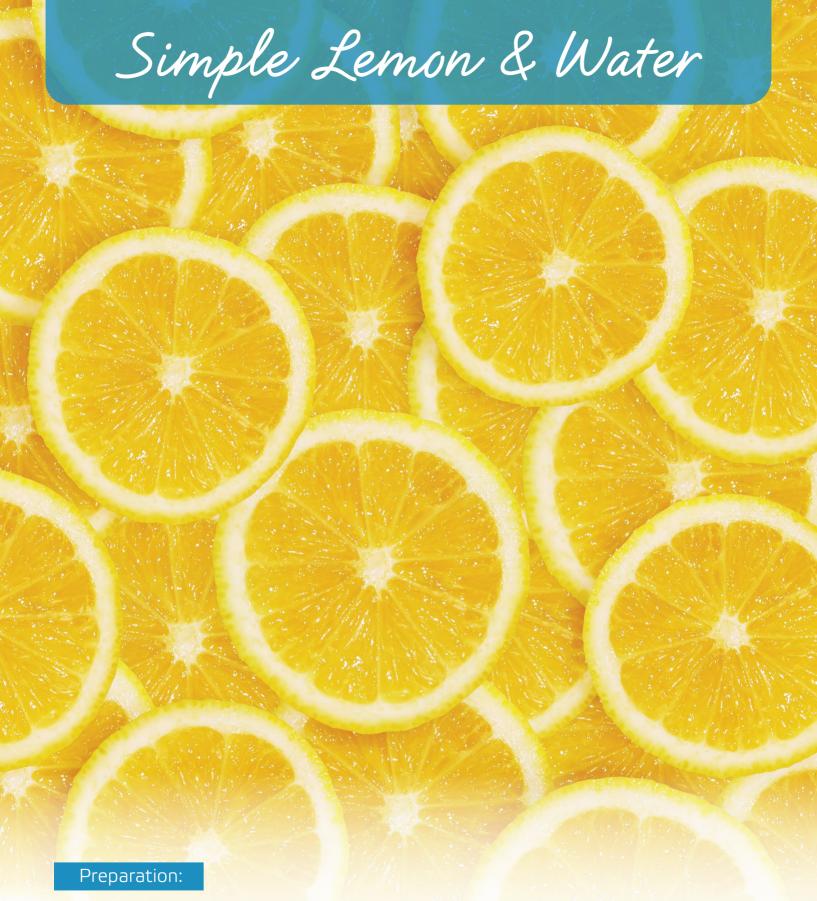




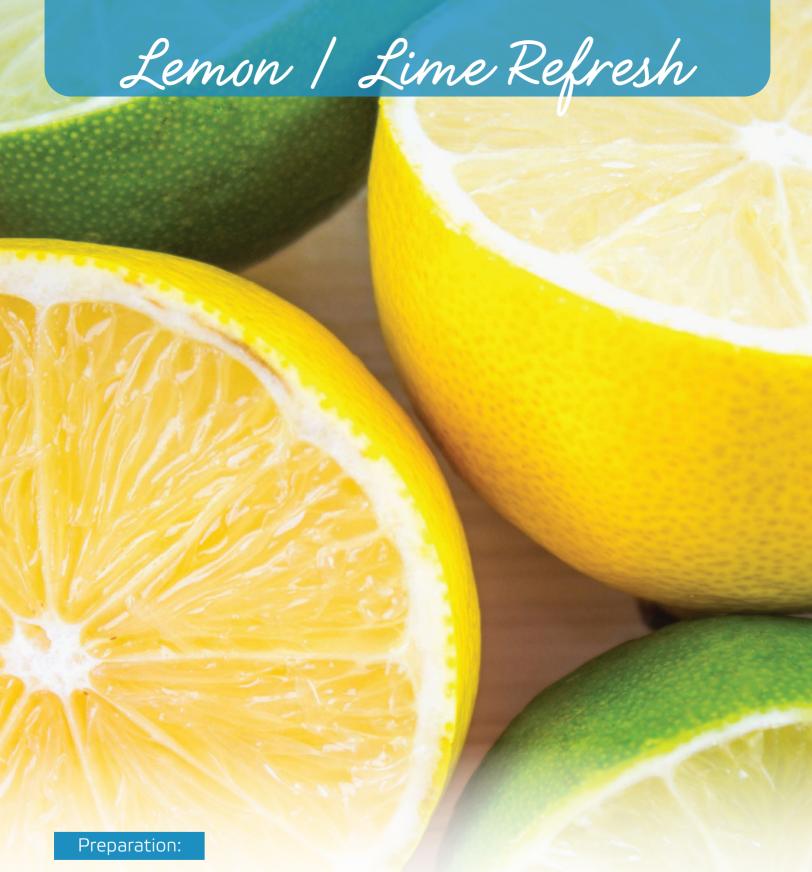








Chop up half a lemon into pieces to fit inside the Infuser Rod and allow it to fuse for at least four hours for the best flavor.



Place 2 slices of lime and 2 slices of lemon into the Infuser Rod and allow to fuse for four hours for maximum freshness. If you plan to infuse for longer than four hours, we recommend to remove the rind.

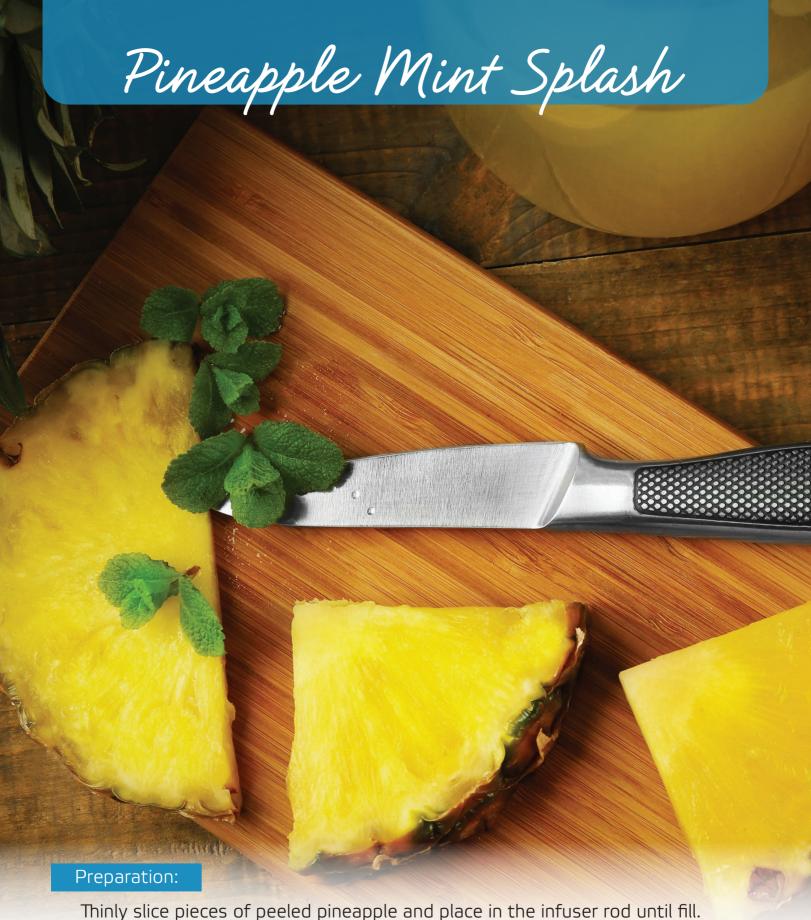


Fill the Infuser Rod with peeled Mango pieces, followed by about 5 mint leaves. Allow to infuse for at least four hours or ideally overnight in the refrigerator.

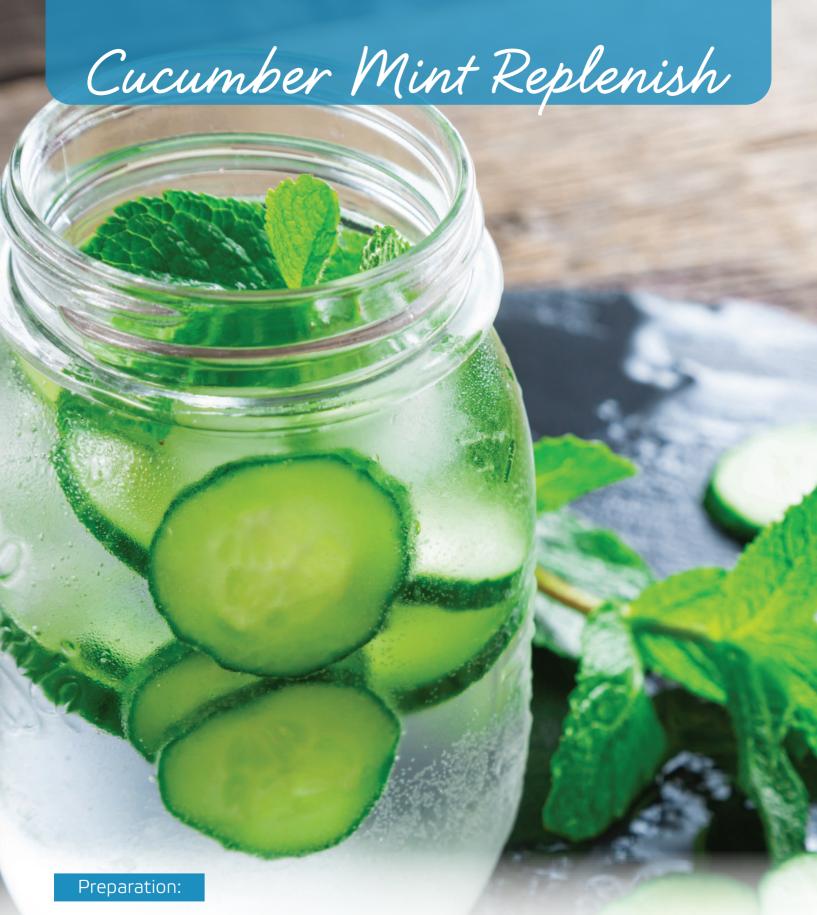
Raspherry Orange Infusion

Preparation:

Place two orange slices in the Infuser Rod and fill the remaining space with raspberries. Allow up to 6 hours for the water to fully infuse.



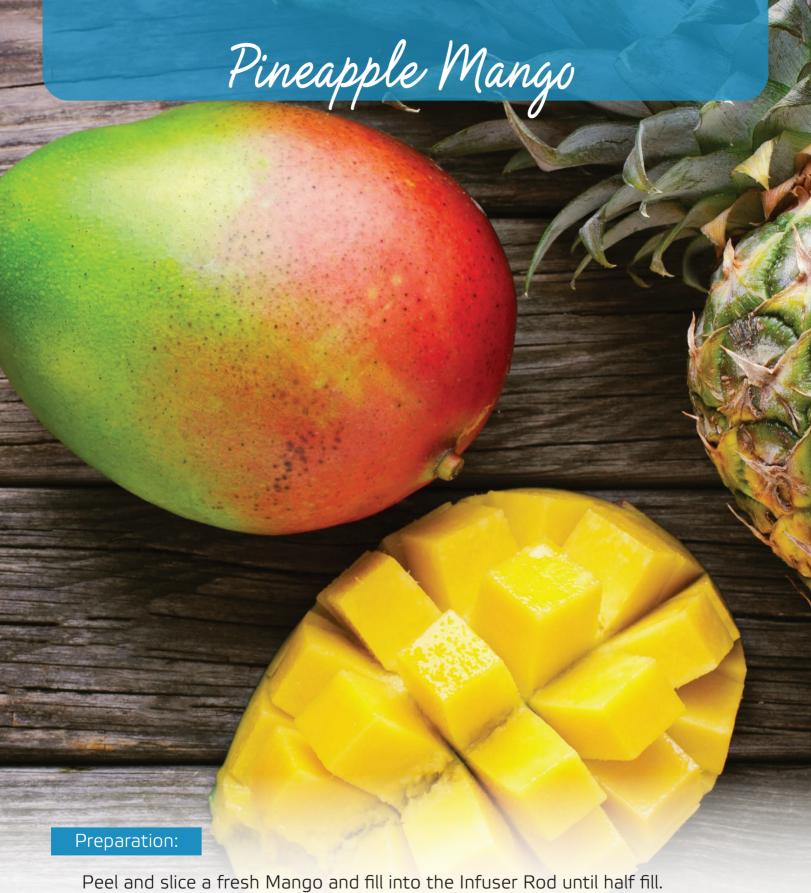
Thinly slice pieces of peeled pineapple and place in the infuser rod until fill. The more thinly sliced, the more flavor will infuse with your water. Add 5-10 leaves of mint and allow to infuse for about 3 hours.



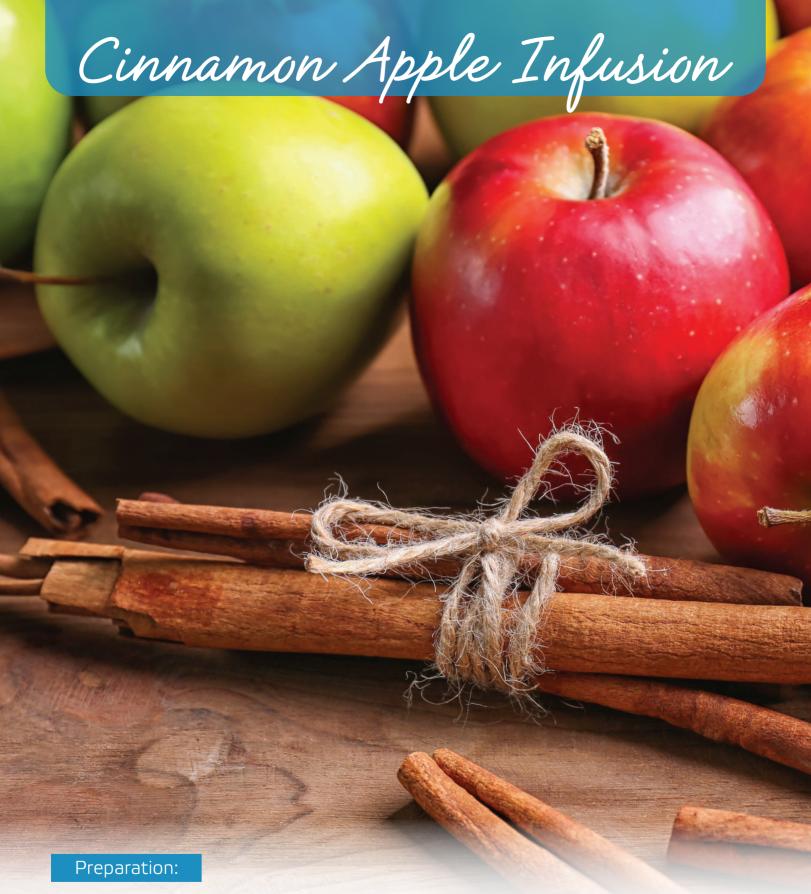
Peel and slice a cucumber and place the slices in the Infuser Rod until full. Place 5-10 mint leaves inside and infuse with water for at least 4 hours.

Strawberry Lemon (ADE) Preparation:

Chop about 1/3 of a lemon into small pieces and place in the Infuser Rod. Fill the remainder of the rod with chopped Strawberry pieces and allow to infuse for at least 2 hours.



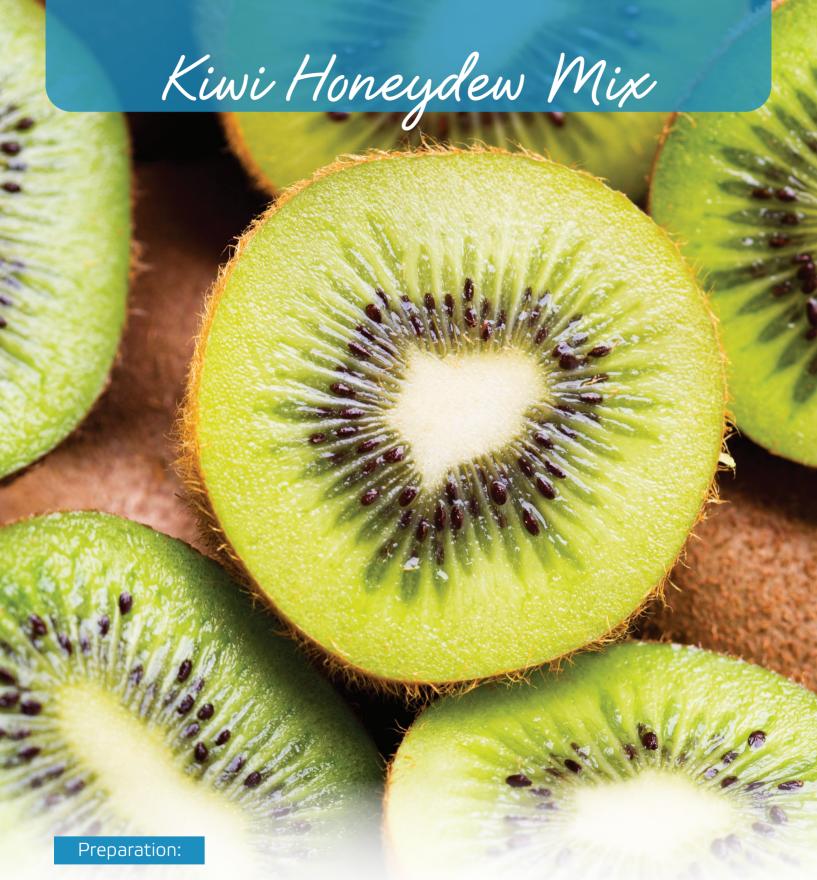
Peel and slice a fresh Mango and fill into the Infuser Rod until half fill. Thinly slice peeled pieces of pineapple and fill the remainder of the Infuser Rod. Allow to infuse for 4-6 hours.



Place one Cinnamon stick into the Infuser Rod and fill the rest with small apple pieces. Apple is slow to infuse so allow at least six hours.



Fill half of the Infuser Rod with blueberries and the remainder with thinly sliced pineapple pieces. Your drink should be ready to go in about an hour.



Peel and slice a Kiwi and about $\frac{1}{2}$ cup of honeydew and fill the Infuser Rod until full. Allow to infuse for 1-2 hours.