

CYBA Designer Water

Recipe Book



GOING GREEN!
To Save The Blue



Mango Ginger Mint Water

This is a delicious and refreshing water is infused with Ginger and Mint for stomach soothing properties.

4 cups of Water
½ Mango peeled and thinly sliced
½ lemon halved and thinly sliced
4 thin slices of Fresh Ginger
10-12 Fresh Mint Leaves

Place fruit and spices in pitcher, add water, let sit for 1-2 hours before serving. Serve with ice and garnish with lemon half and mint Leaf.

Watermelon Basil Water

Adding basil to water gives it a delightful fresh flavor and the fruit adds just the right amount of sweet tang.

4 cups of water
16 small watermelon slices
6-8 basil leaves

Slightly scrunch up the basil so it releases the flavor and add to water. Add 8 slices of watermelon with rinds removed. Let sit for at least 1hr. Serve with ice and garnish with a slice of watermelon.

Lavender Lemonade

The lavender adds a unique twist to this classic refreshment.

8 cups water
1 cup sugar
1/2 cup agave nectar (or honey)
3 Tbsp dried lavender
2 cups lemon juice
4 cups water
1 lemon, sliced (for garnish)

Heat 2 cups and 1 cup of sugar, stirring until sugar has dissolved. Remove from heat and stir in agave nectar and dried lavender. Cover and let steep for 15 minutes. Strain lavender. Add lemon juice and remaining water. Serve with ice and garnish with lemon slice.

Apple Cinnamon and Honey Water

This classic flavor combination creates a wonderfully delicious and refreshing beverage.

4 cups of water
4 apples, quartered, cored and sliced
4 cinnamon sticks
1/2 cup of water
2 apples, halved, cored and sliced for garnish

Heat 1 cup of water, stirring in honey till dissolved. Let cool. Combine honey water and remaining water with the quartered apple slices and cinnamon. Let sit for at least 2 hours. Serve with ice and garnish with apple slice.

Strawberry Cucumber and Thyme Water

These three wonderful water flavors work perfectly together in harmony as a refreshing beverage.

- 4 cups of water
- 16 strawberries
- 1 cucumber sliced
- 5 springs of thyme

Combine strawberries (stems removed), cucumber slices, and thyme to water. Let infuse for at least 2 hours. Serve with ice and garnish with a slice of cucumber.

Hibiscus Vanilla Water

A refreshing beverage with a boost of anti-oxidants made with local Caribbean ingredients.

- 4 cups of water
- 5 cups of fresh hibiscus flowers
- 5 thin slices of ginger
- 1 fresh vanilla pod
- $\frac{3}{4}$ cup of honey

Bring water to a boil, add the 3 cups of hibiscus flowers, and simmer for 5 minutes. Let cool to room temperature, then remove hibiscus flowers. Add honey, vanilla and ginger and bring to a boil again, let simmer for 5 minutes. Let cool. Serve with ice and garnish with hibiscus flower.

Vanilla Pear Water

This combination of flavor creates a smooth and decadent flavor.

4 cups of water
4 pears, quartered and cored
2 vanilla pods

Combine all ingredients and let infuse for at least 2 hours. Serve with ice.

Grapefruit Rosemary Water

The grapefruit is perfectly complimented with a hint of rosemary, for a lovely herbal-citrus flavor which is invigoration and refreshing.

4 cups of water
5 grapefruits quartered and sliced
3 springs of rosemary

Combine all ingredients and let sit for at least 2 hours. Serve with ice and garnish with a slice of grapefruit and a small spring of rosemary.

Blueberry Lime and Cilantro Water

This unique combination of flavors creates a delightful and distinctive flavor.

4 cups of water
2 cups of blue berries
4 limes, halved and sliced.
4 springs of cilantro

Combine all ingredients and let sit for at least 2 hours. Serve with ice and garnish with a slice of lime.

Pineapple Coconut Water

2 cups of water
2 cups of coconut water
1 pineapple peeled, quartered and sliced

Combine all ingredients and let sit for at least 2 hours. Serve with ice and garnish with a slice of pineapple.