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RED BULL® Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
3 cans (750mL) or 3 cups	5 cans (1250mL) or 5 cups	7 cans (1750mL) or 7 cups



DIRECTIONS

- Pour the Red Bull® into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

Tequila Sprite Slush

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans SPRITE® (660mL) 1 cup tequila 2 tablespoons lemon juice	3 cans SPRITE® (990mL) 1½ cups tequila 3 tablespoons lemon juice	4 cans SPRITE® (1320mL) 2 cups tequila 1/4 cup lemon juice



DIRECTIONS

- Pour the all the ingredients one by one into the vessel through the liquid inlet.
- Tap On/Off button. Select Wine mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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ARIZONA® Green Tea Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (680mL) or 3 cups	3 cans (1020mL) or 4 cups	5 cans (1700mL) or 7 cups



DIRECTIONS

- Pour tea into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

VITA COCO® Coconut Water

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (660mL) or 3 cups	3 cans (990mL) or 4 cups	4 cans (1320mL) or 6 cups



DIRECTIONS

- Pour coconut water into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Mocha Frappuccino Slush

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
3 cans (843mL) or 3 cups	4 cans (1124mL) or 4 cups	6 cans (1686mL) or 7 cups



DIRECTIONS

- Pour mocha frappuccino into the vessel through the liquid inlet.
- Tap On/Off button. Select FRAPPE mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 2 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

MINUTE MAID® Tropical Punch Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
28 oz or 2 cups	42 oz or 5 cups	56 oz or 7 cups



DIRECTIONS

- Pour juice drink into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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CELSIUS Spike Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (600mL) CELSIUS® Sparkling Cherry Cola 1/3 cup COINTREAU® Orange Liqueur	4 cans (900mL) CELSIUS® Sparkling Cherry Cola 2/3 cup COINTREAU® Orange Liqueur	5 cans (1500mL) CELSIUS® Sparkling Cherry Cola 3/4 cup COINTREAU® Orange Liqueur



DIRECTIONS

- Pour sparkling and orange liqueur into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

Orange Sprite Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1 can (330mL) SPRITE® 2 cups Orange Juice	1½ can (495mL) SPRITE® 3 cups Orange Juice	2 can (330mL) SPRITE® 4 cups Orange Juice



DIRECTIONS

- Pour all the ingredients into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Avocado Smoothie Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 avocados	3 avocados	4 avocados
1 cup milk	1½ cups milk	2 cups milk
1/3 cup condensed milk	2/3 cup condensed milk	1 cup condensed milk
1/3 cup water	2/3 cups water	1 cups water



DIRECTIONS

1. Scoop out the avocados, blend them with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your smoothie.

Basic Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk	3 cups whole milk	4 cups whole milk
1 cup heavy cream	1½ cups heavy cream	2 cups heavy cream
3 tablespoons granulated sugar	1/3 cup granulated sugar	1/2 cup granulated sugar



DIRECTIONS

1. Mix well all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your milkshake.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Vanilla Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk	3 cups whole milk	4 cups whole milk
1 cup heavy cream	1½ cups heavy cream	2 cups heavy cream
2 teaspoons vanilla extract	3 teaspoons vanilla extract	4 teaspoons vanilla extract
3 tablespoons granulated sugar	1/3 cup granulated sugar	1/2 cup granulated sugar



DIRECTIONS

1. Mix well all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your milkshake.

Matcha Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk	3 cups whole milk	4 cups whole milk
1 cup heavy cream	1½ cup heavy cream	2 cups heavy cream
1 teaspoon vanilla extract	2 teaspoons vanilla extract	4 teaspoons vanilla extract
3 tablespoons granulated sugar	1/3 cup granulated sugar	1/2 cup granulated sugar
¼ cup warm water	½ cup warm water	¾ cup warm water
15g matcha powder	30g matcha powder	45g matcha powder



DIRECTIONS

1. Mix well all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your milkshake.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Frozen Rose Wine

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2½ cups Rose Wine	5 cups Rose Wine	7½ cups Rose Wine

DIRECTIONS

- Pour the wine into the vessel through the liquid inlet.
- Tap On/Off button. Select Wine mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

OCEAN SPRAY Cran×Grape Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 bottles (590mL) or 2½ cups OCEAN SPRAY® Cran×Grape Juice Drink	4 bottles (1180mL) or 5 cups OCEAN SPRAY® Cran×Grape Juice Drink	6 bottles (1770mL) or 7½ cups OCEAN SPRAY® Cran×Grape Juice Drink



DIRECTIONS

- Pour the juice drink into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Nutella Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar 1/4 cup NUTELLA® Hazelnut Spread	3 cups whole milk 1½ cups heavy cream 2 teaspoons vanilla extract 3 tablespoons granulated sugar 1/3 cup NUTELLA® Hazelnut Spread	4 cups whole milk 2 cups heavy cream 1 tablespoon vanilla extract 1/4 cup granulated sugar 1/2 cup NUTELLA® Hazelnut Spread

DIRECTIONS

- Mix well all ingredients until smooth and even.
- Pour the mixture into the vessel through the liquid inlet.
- Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

Mountain Dew Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (710mL) MOUTAIN DEW® Baja Blast Soda	3 cans (1065mL) MOUTAIN DEW® Baja Blast Soda	5 cans (1775mL) MOUTAIN DEW® Baja Blast Soda



DIRECTIONS

- Pour the soda into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Root Beer Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans or 3 cups Root Beer	3 cans or 5 cups Root Beer	5 cans or 7 cups Root Beer



DIRECTIONS

- Pour root beer into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

Poppi Raspberry Rose Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (710mL) POPPI® Prebiotic Soda, Raspberry Rose 2 tbsp liquid allulose	3 cans (1065mL) POPPI® Prebiotic Soda, Raspberry Rose 3 tbsp liquid allulose	5 cans (1775mL) POPPI® Prebiotic Soda, Raspberry Rose 1/3 cup liquid allulose



DIRECTIONS

- Pour the soda into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 2 bars. Tap Start/Stop button to start.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning,
DO NOT turn off preset until all frozen drink has been dispensed.

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Chocolate Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 3 tablespoons granulated sugar 1/4 cup chocolate syrup	3 cups whole milk 1½ cups heavy cream 2 teaspoons vanilla extract 1/3 cup granulated sugar 1/3 cup chocolate syrup	4 cups whole milk 2 cups heavy cream 1 tablespoon vanilla extract 1/3 cup & 1 tablespoon granulated sugar 1/2 cup chocolate syrup



DIRECTIONS

- Mix well all ingredients until smooth and even.
- Pour the mixture into the vessel through the liquid inlet.
- Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.

- Once frozen drink reaches optimal temperature, unit will beep.
- Decorate the milkshake with whipped cream and chocolate syrup. Enjoy.

Strawberry Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 3 tablespoons granulated sugar 1/4 cup strawberry syrup 7 oz fresh strawberries	3 cups whole milk 1½ cups heavy cream 2 teaspoons vanilla extract 1/3 cup granulated sugar 1/3 cup chocolate syrup 10oz fresh strawberries	4 cups whole milk 2 cups heavy cream 1 tablespoon vanilla extract 1/3 cup & 1 tablespoon granulated sugar 1/2 cup chocolate syrup 14oz fresh strawberries



DIRECTIONS

- Wash strawberries and remove the stems. Cut all the strawberries in half.
- Blend them with all the rest of ingredients until smooth and even.
- Pour the mixture into the vessel through the liquid inlet.
- Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Decorate the milkshake with whipped cream and chocolate syrup. Enjoy.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

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Creamy Coffee Frappe

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1/4 cup granulated sugar 1&1/4 cups black coffee 1/3 cup milk 2/3 cup heavy cream	2/3 cup granulated sugar 2 cups black coffee 1/2 cup milk 1 cup heavy cream	1/2 cup granulated sugar 2&1/2 cups black coffee 2/3 cup milk 1&1/3 cups heavy cream



DIRECTIONS

1. Mix well all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Frappe mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 4 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your coffee frappe.

Coconut Lime Coffee Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1 lime 1&1/2 cups coconut water 2/3 cup black coffee 1/4 cup liquid allulose or 2 tbsp granulated sugar	1&1/2 limes 2 cups coconut water 1 cup black coffee 1/2 cup liquid allulose or 3 tbsp granulated sugar	2 limes 3 cups coconut water 1&1/3 cups black coffee 1/2 cup liquid allulose or 1/4 cup granulated sugar



DIRECTIONS

1. Juice the limes, then combine all the ingredients and mix well.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Frappe mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your coffee slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

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Frozen Cuba Libre

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1/3 cup rum 3 tbsp lime juice 2 cups or 2 cans cola	1/2 cup rum 1/4 cup lime juice 4 cups or 3 cans cola	2/3 cup rum 1/3 cup lime juice 5 cups or 4 cans cola



DIRECTIONS

1. Juice the limes, then combine all the ingredients and mix well.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Cocktail mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your frozen cocktail.

Easy Homemade Frozen Mojito

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
6 mint leaves 1/2 cup white rum 5 limes 2 cans SPRITE®	9 mint leaves 2/3 cup white rum 7 limes 3 cans SPRITE®	12 mint leaves 1 cup white rum 10 limes 4 cans SPRITE®



DIRECTIONS

1. Wash and juice the limes. Take a pat on the mint leaves, then add all ingredients in a clean bowl.
2. Sift and pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Cocktail mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your frozen cocktail.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

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Cookie Butter Milkshake

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 3 tablespoons granulated sugar 1/4 cup LOTUS® cookie butter	3 cups whole milk 1½ cups heavy cream 2 teaspoons vanilla extract 1/3 cup granulated sugar 1/3 cup LOTUS® cookie butter	4 cups whole milk 2 cups heavy cream 1 tablespoon vanilla extract 1/3 cup & 1 tablespoon granulated sugar 1/2 cup LOTUS® cookie butter



DIRECTIONS

1. Mix well all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Milkshake mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Decorate the milkshake with whipped cream and crushed cookies. Enjoy.

Poppi Strawberry Lemon Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (710mL) POPPI® Prebiotic Soda, Strawberry Lemon 3 tbsp liquid allulose	3 cans (1065mL) POPPI® Prebiotic Soda, Strawberry Lemon 5 tbsp liquid allulose	5 cans (1775mL) POPPI® Prebiotic Soda, Strawberry Lemon 1/2 cup liquid allulose



DIRECTIONS

1. Pour the soda into the vessel through the liquid inlet.
2. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
3. Once frozen drink reaches optimal temperature, unit will beep.
4. Enjoy your slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

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Poppi Watermelon Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (710mL) POPPI® Prebiotic Soda, Watermelon 3 tbsp liquid allulose	3 cans (1065mL) POPPI® Prebiotic Soda, Watermelon 5 tbsp liquid allulose	5 cans (1775mL) POPPI® Prebiotic Soda, Watermelon 1/2 cup liquid allulose



DIRECTIONS

1. Pour the soda into the vessel through the liquid inlet.
2. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
3. Once frozen drink reaches optimal temperature, unit will beep.
4. Enjoy your slushie.

OCEAN SPRAY Cranberry Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
3 cups OCEAN SPRAY® Cranberry Juice Drink	5 cups OCEAN SPRAY® Cranberry Juice Drink	7 cups OCEAN SPRAY® Cranberry Juice Drink



DIRECTIONS

1. Pour the juice drink into the vessel through the liquid inlet.
2. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
3. Once frozen drink reaches optimal temperature, unit will beep.
4. Enjoy your slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

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Frozen White Wine

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
3 cups White Wine	5 cups White Wine	7 cups White Wine



DIRECTIONS

- Pour the wine into the vessel through the liquid inlet.
- Tap On/Off button. Select Wine mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your wine slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Poppi Ginger Lime Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 cans (710mL) POPPI® Prebiotic Soda, Ginger Lime 3 tbsp liquid allulose	3 cans (1065mL) POPPI® Prebiotic Soda, Ginger Lime 5 tbsp liquid allulose	5 cans (1775mL) POPPI® Prebiotic Soda, Ginger Lime 1/2 cup liquid allulose



DIRECTIONS

- Pour the soda into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning,
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been dispensed.

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Refreshing Mango Coconut Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 mangos (about 325g each) 1/2 cup coconut milk 2 tbsp honey 1 cup water	3 mangos (about 325g each) 3/4 cup coconut milk 3 tbsp honey 1&1/2 cups water	4 mangos (about 325g each) 1 cup coconut milk 1/4 cup honey 2 cups water



DIRECTIONS

- Peel and chunk the mangos, blend them with all ingredients until smooth and even.
- Pour the mixture into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your milkshake.

Mango-Pineapple Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
5 oz mango 5 oz pineapple 1 tbsp lemon juice 1 cups water 1 tbsp honey	10 oz mango 10 oz pineapple 2 tbsp lemon juice 2 cups water 2 tbsp honey	15 oz mango 15 oz pineapple 3 tbsp lemon juice 3 cups water 3 tbsp honey



DIRECTIONS

- Peel and chunk the mangos and pineapple, blend them with all ingredients until smooth and even.
- Pour the mixture into the vessel through the liquid inlet.
- Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
- Once frozen drink reaches optimal temperature, unit will beep.
- Enjoy your slushie.

TIPS:

- For the best results, chill liquid before adding to the vessel.
- Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Find more slush recipes on
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U-TASTE®

Frozen Piña Colada

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1 cup coconut milk 8.8 oz pineapple 1/2 cup rum 1/4 cup granulated sugar 1 cup water	1&1/2 cups coconut milk 13.2 oz pineapple 3/4 cup rum 1/2 cup granulated sugar 1&1/2 cups water	2 cups coconut milk 17.6 oz pineapple 1 cup rum 1/2 cup granulated sugar 2 cups water



DIRECTIONS

1. Peel and chunk the pineapple and blend with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select cocktail mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your cocktail slushie.

Blueberry Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
6 oz blueberries 1/2 cup water 2 tbsp honey 1 cup OCEAN SPRAY® Cranberry Juice Drink	12 oz blueberries 1 cup water 1/4 cup honey 2 cups OCEAN SPRAY® Cranberry Juice Drink	18 oz blueberries 1&1/2 cups water 1/2 cup honey 3 cups OCEAN SPRAY® Cranberry Juice Drink



DIRECTIONS

1. Wash the blueberries, blend them with all ingredients until smooth and even. Sift the mixture.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Find more slush recipes on
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U-TASTE®

Frozen Red Wine

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
3 cups Red Wine	5 cups Red Wine	7 cups Red Wine



DIRECTIONS

1. Pour the wine into the vessel through the liquid inlet.
2. Tap On/Off button. Select Wine mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
3. Once frozen drink reaches optimal temperature, unit will beep.
4. Enjoy your wine slushie.

Triple Berry Frost

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
5 oz blueberries 5 oz strawberries 5 oz raspberries 1/4 cup honey 2 cups water	7 oz blueberries 7 oz strawberries 7 oz raspberries 1/3 cup honey 3 cups water	10 oz blueberries 10 oz strawberries 10 oz raspberries 1/2 cup honey 4 cups water



DIRECTIONS

1. Wash the strawberries, blueberries and raspberries, blend them with all ingredients until smooth and even. Sift the mixture.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

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Frozen Blue Margaritas

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1/2 cup tequila 1 cup water 1/4&1/8 cup TORANI® blue curacao 1/4 cup lime juice	1 cup tequila 2 cups water 3/4 cup TORANI® blue curacao 1/2 cup lime juice	2 cups tequila 4 cups water 1&1/2 cups TORANI® blue curacao 1 cup lime juice



DIRECTIONS

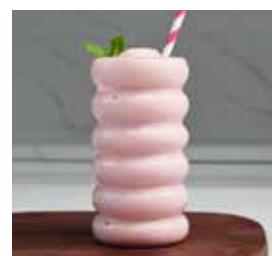
1. Juice the limes, then combine all the ingredients and mix well.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Cocktail mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your frozen cocktail.

Watermelon Milk Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1 cup milk 8 oz watermelon 1/8 cup condensed milk	2 cups milk 16 oz watermelon 1/4 cup condensed milk	4 cups milk 32 oz watermelon 1/2 cup condensed milk



DIRECTIONS

1. Peel and chunk the watermelon, remove the seeds, blend them with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 2 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Find more slush recipes on
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Lemon-Dragon Fruit Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
10 oz dragon fruits 3/4 cup lemon juice 1 cup water 1/2 cup honey	15 oz dragon fruits 1&1/4 cups lemon juice 1&1/2 cups water 3/4 cup honey	20 oz dragon fruits 1&1/2 cups lemon juice 2 cups water 1 cup honey



DIRECTIONS

1. Peel and chunk the dragon fruits, blend them with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

Butter Coffee Frappe

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1/4 cup brown sugar 1/8 cup unsalted butter 1 cup whipping cream 2/3 cup black coffee 2 cups milk	1/3 cup brown sugar 1/4 cup unsalted butter 1&1/2 cups whipping cream 1 cup black coffee 3 cups milk	1/2 cup brown sugar 1/4 cup unsalted butter 2 cups whipping cream 2 cups black coffee 4 cups milk



DIRECTIONS

1. Microwave brown sugar and butter for 30-40 seconds until melted. Whisk in whipping cream until smooth.
2. Add the black coffee and milk, stirring until fully combined.
3. Pour the butter coffee into the vessel through the liquid inlet.
5. Once frozen drink reaches optimal temperature, unit will beep.
4. Tap On/Off button. Select FRAPPE mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
6. Enjoy your coffee frappe.

TIPS: • For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Find more slush recipes on
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Banana Milk Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 bananas 2 cups milk 1/4 cup honey	3 bananas 3 cups milk 1/3 cup honey	4 bananas 4 cups milk 1/2 cup honey



DIRECTIONS

1. Peel the bananas, blend them with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

Frozen Sangeria

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
1 cup red wine 1/8 cup brandy 1 cup orange juice 1/8 cup orange liqueur 2/3 cup water	1&1/2 cups red wine 1/4 cup brandy 1&1/2 cups orange juice 1/4 cup orange liqueur 1 cup water	2 cup red wine 1/3 cup brandy 2 cups orange juice 1/3 cup orange liqueur 1&1/3 cups water



DIRECTIONS

1. Pour all the ingredients into the vessel through the liquid inlet.
2. Tap On/Off button. Select Wine mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 5 bars. Tap Start/Stop button to start.
3. Once frozen drink reaches optimal temperature, unit will beep.
4. Enjoy your sangeria slushie.

TIPS:
• For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

Find more slush recipes on
www.u-taste.com

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Cookie Butter Banana Slushie

PREP: 5 MINUTES

INGREDIENTS

2-3 SERVINGS	4-5 SERVINGS	6-8 SERVINGS
2 bananas 2 cups milk 1/4 cookie butter	3 bananas 3 cups milk 1/3 cookie butter	4 bananas 4 cups milk 1/2 cookie butter



DIRECTIONS

1. Peel the bananas, blend them with all ingredients until smooth and even.
2. Pour the mixture into the vessel through the liquid inlet.
3. Tap On/Off button. Select Slushie mode. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust thickness. Adjust thickness control to illuminate 3 bars. Tap Start/Stop button to start.
4. Once frozen drink reaches optimal temperature, unit will beep.
5. Enjoy your slushie.

TIPS:
• For the best results, chill liquid before adding to the vessel.
• Maintain machine operation during slushie dispensing.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.