



# READY TO HOST THE PERFECT FROZEN COCKTAIL HOUR?

Here are some tips and tricks to preparing the perfect Spiked Slush, for a few or for a whole crew.

## PRE-GUEST PREP

Start your Spiked Slush at least 1 hour before guests arrive. Extra time may be needed to troubleshoot your recipe. Refer to the Hard Alcohol/Spirit Guidelines section for more details.

## PRESET IT

Start by using the Spiked Slush preset and temperature level 9. If your slush is still too thin after 1 hour, increase to temperature level 10 for an extra 30 minutes.

## FOLLOW ALCOHOL GUIDELINES

If using hard alcohol/spirits (35% +), use 4 oz for every 24 oz of total recipe size. Refer to the Hard Alcohol/Spirit Guidelines section for more details.

## DISPENSE TO MAKE ROOM

If your recipe is not slushing at max capacity, you may need to dispense some liquid to enjoy on the rocks and make room for adding non-alcoholic liquid.

## ALCOHOL GUIDELINES

Host your party inside: **DO NOT** use your Ninja SLUSH™ in an environment over 100°F. Use only indoors.

## DON'T OVERDO IT

Ensure your recipe's total alcohol content is between 2.8% and 16% alcohol. A high-alcohol alert will display if the unit detects too much.

## CONTROL YOUR RECIPE

If a drink exceeds the maximum alcohol amount, add 1/4 cup water per serving (8 oz). Wait another 30 minutes and repeat if needed.

## LOW/NO-SUGAR MIXERS

Use low/no-sugar mixers **ONLY** if you are making a spiked slush with alcohol. You **CANNOT** use only low/no-sugar mixers without alcohol.

## HARD ALCOHOL/SPIRIT GUIDELINES

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
9 1/4 cups (74 oz)	1 1/2 cups (12 oz)

To create frozen cocktails, see the chart to the left for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

## SLUSH IS TOO FROZEN?

If your preset temperature results in a drink that's too frozen, add 1/2 cup of liquid while it is processing and lower 2 temperature levels.

## ALCOHOL PERCENTAGES

LIGHT BEER



HARD SELTZER



IPA



WINE



MARGARITA



**TO CREATE SLUSH**  
alcohol level must be below (or diluted to) this limit

MARTINI



LOW LIMIT  
2.8%

HIGH LIMIT  
16%

# FROZEN DRINK TIPS & TRICKS

## PREMADE COCKTAIL MIXES



### EXAMPLE

Piña Colada

### PROBLEM

Recipes including premade cocktail mixes won't turn into slush

### WHY

Too much sugar and alcohol will prevent recipes from freezing properly

### FOR BEST RESULTS

Add 1/4 cup water per 8 oz

## MILKSHAKES & FRAPPÉS



### EXAMPLE

Vanilla Milkshake

### PROBLEM

Results are too frothy and/or foamy

### WHY

Dairy products with too little fat won't freeze properly

### FOR BEST RESULTS

Add 1 Tbsp heavy cream per 8 oz

## HIGH-ALCOHOLIC DRINKS



### EXAMPLE

Martini, Espresso Martini, Cosmopolitan

### PROBLEM

High-alcohol drinks above 16% alcohol won't slush

### WHY

Too-high alcohol concentrations will prevent spiked slush from freezing properly

### FOR BEST RESULTS

Adjust recipe and reference **Alcohol Guidelines, Frozen Cocktail Hour Chart, and Create Your Own Spiked Slush Chart** in the **Inspiration Guide**

## DIET/LOW-SUGAR DRINKS



### EXAMPLE

Diet Cola

### PROBLEM

Diet drinks won't turn into slush when they're the only ingredient

### WHY

Too little sugar will prevent recipes from freezing properly

### FOR BEST RESULTS

Add 2 1/2 tps liquid allulose + 1 1/2 tps lemon juice per 8 oz diet cola

**FOR THE BEST OVERALL EXPERIENCE**  
Follow the included recipes and **Create Your Own Slush Charts** in the **Inspiration Guide**.

For more recipes and helpful tips & tricks on how to use your Ninja Slushi™, scan the QR code.

