

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



# NINJA®

Smart Screen™  
BLENDER

## LET'S BREAK IT DOWN

30 Quick & Easy Recipes



# SNAP. TAP. WHOA.

The Ninja Smart Screen Blender takes the guesswork out of creating your favorite smoothies, frozen drinks, purees, and ice cream. Just snap on the pitcher and the Smart Screen display will light up with 4-preset programs. From there, you're just a tap away from delicious creations.



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BANANA  
MOCHA  
ALMOND  
SMOOTHIE

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FRESH  
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BLUEBERRY  
LEMON  
SORBET

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**TOTAL CRUSHING® PITCHER**

## TIPS FOR YOUR TOTAL CRUSHING® PITCHER

### LOADING TIPS

Load softer, water-dense ingredients on the bottom, and ice or frozen ingredients on top. This will create a vortex in the pitcher that makes for a smooth breakdown of ingredients. Check out the layer-by-layer guide below.



5 Top off with ice or frozen ingredients.



4 Next add any dry or sticky ingredients like seeds, powders, and nut butters.



3 Pour in liquid or yogurt next. For thinner results or a juice-like drink, add more liquid.



2 Next add leafy greens and herbs.



1 Start by adding fresh fruits and vegetables.

### PREP TIPS

For best results, cut ingredients in 1-inch chunks. Do not place frozen ingredients first in the pitcher.

Do not go past the max fill line when loading the pitcher.

# SMOOTHIES

## TROPICAL CHILL

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 2-4 SERVINGS

### INGREDIENTS

1 ripe banana, cut in half

1 cup honeydew melon chunks

1/4 lime, peeled, cut in half, seeds removed

1 1/2 cups coconut water

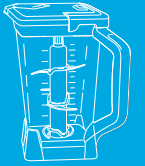
2 cups frozen pineapple chunks

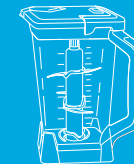
1 cup ice

### DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select SMOOTHIE.

SMOOTHIES





# GINGERED ACAI

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

1 1/2 cups unsweetened acai berry puree, thawed

2 tablespoons fresh ginger, minced

3 1/2 cups pomegranate juice

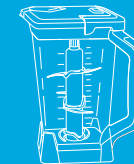
3 packets (.035 ounce each) stevia

4 cups frozen strawberries

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select SMOOTHIE.





# STRAWBERRY BANANA SMOOTHIE

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

4 small ripe bananas, cut in half

2 cups lowfat milk

1/4 cup agave nectar

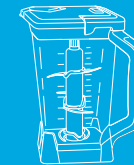
4 cups frozen strawberries

## DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select SMOOTHIE.





# ISLAND SUNRISE SMOOTHIE

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

1 cup pineapple chunks

1 small ripe banana, cut in half

2 cups coconut water

1 cup frozen mango chunks

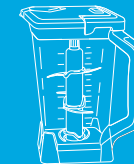
1 cup frozen strawberries

## DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select SMOOTHIE.





# AUTUMN BALANCER

**PREP:** 15 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

2 sweet potatoes, steamed, cooled

2 cups unsweetened almond milk

¼ cup maple syrup

¼ teaspoon ground nutmeg

1 teaspoon kosher salt

1 ½ cups ice

## DIRECTIONS

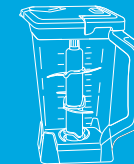
**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select SMOOTHIE.

**DO NOT BLEND HOT INGREDIENTS.**







# BANANA MOCHA ALMOND SMOOTHIE

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 2-3 SERVINGS

## INGREDIENTS

- 1 large ripe banana, cut in half
- 1 cup strongly brewed coffee, chilled
- 1 cup almond milk
- 3 tablespoons creamy almond butter
- 2 teaspoons agave nectar
- 3 tablespoons cocoa powder
- 2 1/2 cups ice

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select SMOOTHIE.

**DO NOT BLEND HOT INGREDIENTS.**



# COCKTAILS

## FRESH CITRUS MARGARITA

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER

**MAKES:** 4 SERVINGS

### INGREDIENTS

1 lemon, peeled, cut in quarters, seeds removed

1 lime, peeled, cut in half, seeds removed

1/3 cup orange juice

2/3 cup tequila

1/4 cup triple sec

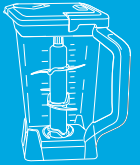
4 cups ice

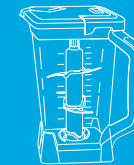
### DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select FROZEN DRINK.

COCKTAILS





# JAMAICAN SCREWDRIVER

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

1 1/2 cups orange juice

1/2 cup vodka

1/4 cup light rum

1 small ripe banana, cut in half

1 1/2 cup frozen pineapple chunks

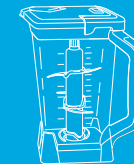
2 cups ice

4 orange slices, for garnish

## DIRECTIONS

- 1** Place all ingredients, except orange slices, into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select FROZEN DRINK.
- 3** Pour into chilled glasses and garnish with orange slices.





# STRAWBERRY DAIQUIRI

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 5 SERVINGS

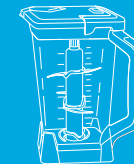
## INGREDIENTS

- 1 cup lime juice
- 1 cup light rum
- 4 cups frozen strawberries

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.





# TROPICAL COOLER

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 8 SERVINGS

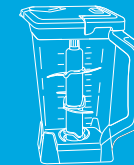
## INGREDIENTS

- 1 cup pineapple chunks
- 1/2 jalapeño pepper, seeds removed
- 1/2 inch piece fresh ginger, peeled
- 1/3 English cucumber, peeled, cut in quarters
- 1 1/2 cups coconut water
- Juice of 1 1/2 limes
- 1/2 cup silver tequila
- 3 tablespoons agave nectar
- 1/4 teaspoon ground coriander
- 3 1/2 cups frozen mango chunks
- 1 1/2 cups ice
- 8 cucumber slices, for garnish

## DIRECTIONS

- 1 Place all ingredients, except cucumber slices, into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.
- 3 Pour into chilled glasses and garnish with cucumber slices.





# PEAR GINGER SAKE MARTINI

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 8 SERVINGS

## INGREDIENTS

2 cups pear juice

1/2–3/4 cup sake

1/2 teaspoon grated fresh ginger

1 tablespoon agave nectar

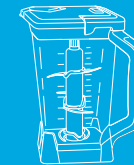
1 frozen pear, peeled, cored

1 cup ice

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.





# MANGO LASSI

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

2 1/2 cups coconut milk, filtered,  
from a carton

3 tablespoons honey

2 teaspoons ground cardamom,  
plus more for garnish

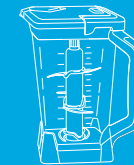
3 1/4 cups nonfat vanilla frozen yogurt

3 1/4 cups frozen mango chunks

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.
- 3 Top with additional cardamom, if desired.





# LEM-MOSA

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

3 lemons, peeled, cut in half, seeds removed

4 fresh mint leaves

1 <sup>3</sup>/<sub>4</sub> cups dry white wine

2 tablespoons agave nectar

3 <sup>1</sup>/<sub>2</sub> cups ice

## DIRECTIONS

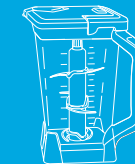
- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.





# DIPS & SAUCES

## DIPS & SAUCES



## SPINACH ARTICHOKE ALFREDO SAUCE

**PREP:** 15 MINUTES

**COOK:** 30-35 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 9 CUPS

### INGREDIENTS

- 3 tablespoons unsalted butter
- 2 cloves garlic, peeled, chopped
- 1 large onion, peeled, chopped
- 1/3 cup all-purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 can (14 ounces) artichoke hearts, drained
- 1 pound baby spinach
- 4 cups low-sodium vegetable broth
- 2 cups grated Parmesan cheese
- 1/2 cup sour cream

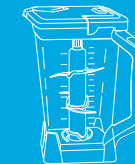
### SERVING SUGGESTION

Use in place of tomato sauce for your favorite pasta dish, and add cooked chicken for a one-pot meal.

### DIRECTIONS

- 1 Place butter, garlic, and onion into a 5-quart saucepan over medium-low heat. Cook for 5 minutes.
- 2 Add flour, salt, and pepper, and stir to incorporate. Add artichoke hearts, spinach, and broth. Bring to a boil, then reduce heat to medium-low and cook for 20 minutes.
- 3 Remove from heat and cool to room temperature.
- 4 Place cooled mixture into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
- 5 Return sauce to saucepan, add Parmesan and sour cream, then simmer until heated through.

**DO NOT BLEND HOT INGREDIENTS.**



# CHIPOTLE SALSA

**PREP:** 15 MINUTES

**CHILL:** 1 HOUR

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 CUPS

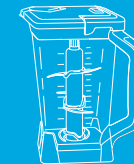
## INGREDIENTS

2 cans (10 ounces each) whole peeled tomatoes, drained  
1 small white onion, peeled, cut in quarters  
2 tablespoons lime juice  
1 jalapeño pepper, cut in quarters, seeds removed  
1 canned chipotle pepper in adobo sauce  
2 tablespoons adobo sauce  
½ cup fresh cilantro, stems removed  
Kosher salt and pepper, to taste

## DIRECTIONS

- 1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** PULSE until desired consistency is reached.
- 3** Cover and refrigerate at least 1 hour before serving.





# HUMMUS

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 2 1/2 CUPS

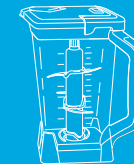
## INGREDIENTS

- 1 clove garlic, peeled
- 2 cups cooked garbanzo beans, drained (liquid reserved)
- 1/4 cup plus 2 tablespoons garbanzo bean liquid
- 1/4 cup olive oil
- 1/4 cup lemon juice
- 2 tablespoons tahini
- 1 teaspoon ground cumin

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select PUREE.





# SUN-DRIED TOMATO SAUCE

**PREP:** 10 MINUTES

**COOK:** 25 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 1 1/2 CUPS

## INGREDIENTS

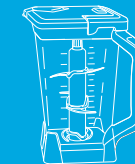
- 4 cloves garlic, peeled
- 1 onion, peeled, cut in quarters
- 1 tablespoon canola oil
- 1 can (28 ounces) whole peeled tomatoes
- 1 jar (6 ounces) sun-dried tomatoes packed in olive oil
- 1/2 cup dry red wine
- 1/2 teaspoon crushed red pepper
- Kosher salt and black pepper, to taste
- 1/4 bunch fresh basil, chopped, for garnish

## DIRECTIONS

- 1** Place the garlic and onion into the 72-ounce Total Crushing Pitcher. **PULSE** until roughly chopped.
- 2** Heat the oil in a medium saucepan over medium heat. Add onion and garlic and sauté for 5 minutes, or until softened.
- 3** Place the peeled tomatoes, sun-dried tomatoes, red wine, and crushed red pepper into the Total Crushing Pitcher. Select **HIGH** and blend until desired consistency is reached.
- 4** Add the tomato sauce to the saucepan with garlic and onions. Add salt and pepper to taste. Simmer for 20 minutes.
- 5** Garnish with fresh basil.

**DO NOT BLEND HOT INGREDIENTS.**





# PINEAPPLE CILANTRO DIPPING SAUCE

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6-8 SERVINGS

## INGREDIENTS

3 cups pineapple chunks

1 small white onion, peeled, cut in quarters

1 1/2 small jalapeño chiles, seeds removed

1/2 cup fresh cilantro, stems removed

1/4 cup lime juice

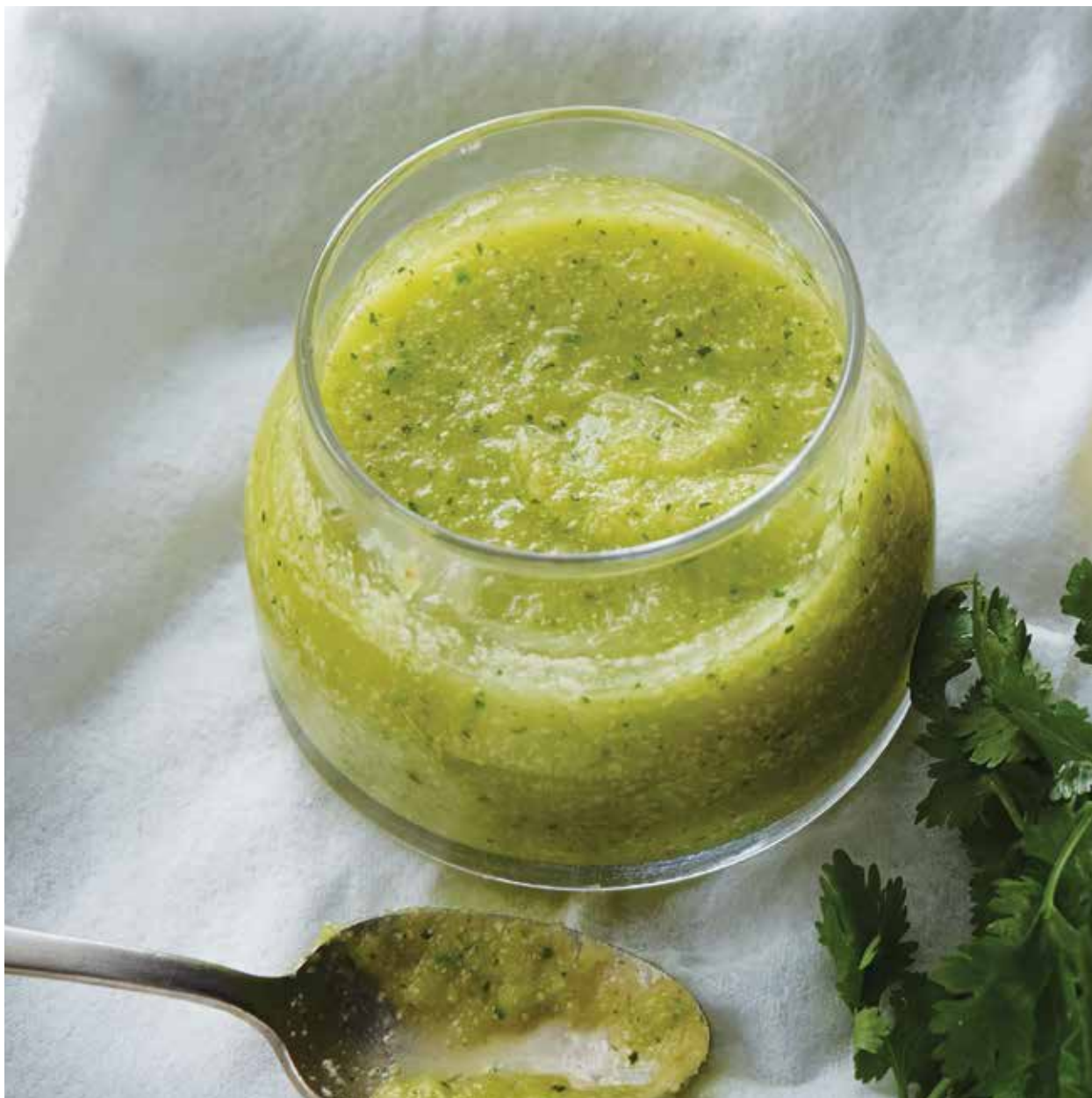
3 tablespoons coconut oil

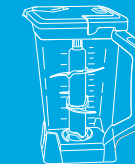
Kosher salt and black pepper, to taste

## DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select PUREE.





# WALNUT RED PEPPER DIP

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 2 CUPS

## INGREDIENTS

1 jar (7 ounces) roasted red peppers

¼ large (6-inch round) pita

1 cup toasted walnuts

¼ cup olive oil

2 tablespoons lemon juice

2 tablespoons tomato paste

¼ teaspoon crushed red pepper

1 teaspoon ground cumin

⅓ teaspoon kosher salt

Pinch ground black pepper

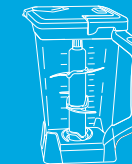
## DIRECTIONS

- 1** Drain peppers and reserve liquid in a small bowl. Tear pita into 1-inch pieces and place in the bowl of liquid to soften, about 3 minutes.
- 2** Place softened pita and remaining ingredients into the 72-ounce Total Crushing Pitcher.
- 3** Select PUREE.



# SOUPS

## SOUPS



# BROCCOLI CHEDDAR SOUP

**PREP:** 15 MINUTES

**COOK:** 35-40 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

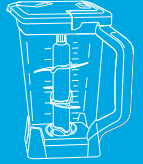
## INGREDIENTS

- 3 tablespoons butter
- 1/2 small yellow onion, peeled, chopped
- 1 medium carrot, peeled, chopped
- 2 tablespoons flour
- 3 cups chicken broth
- 3 cups broccoli florets
- 1 cup whole milk
- 3/4 cup shredded cheddar cheese
- Kosher salt and pepper, to taste

## DIRECTIONS

- 1 Place butter into a heavy-bottom saucepan over medium heat; stir until melted. Add onion and carrot and cook until tender, about 5 minutes.
- 2 Whisk in the flour and cook 5 more minutes. Add broth and continue stirring as mixture thickens. Add broccoli and simmer over medium heat until tender, 20 to 25 minutes, stirring occasionally.
- 3 Allow mixture to cool to room temperature.
- 4 Place cooled mixture into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
- 5 Transfer the soup back to the saucepan. Add milk, cheese, salt, and pepper. Simmer until heated through.

**DO NOT BLEND HOT INGREDIENTS.**



# BUTTERNUT SQUASH SOUP

**PREP:** 20 MINUTES

**COOK:** 40–45 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 8 SERVINGS

## INGREDIENTS

3 tablespoons olive oil  
 1 large yellow onion, peeled, chopped  
 1 cup raw cashews  
 1 large apple, peeled, cored, chopped  
 1 large carrot, peeled, chopped  
 2 pounds butternut squash, peeled, cubed  
 1 teaspoon fresh thyme leaves  
 1 bay leaf  
 4 cups vegetable stock  
 Kosher salt and black pepper, to taste

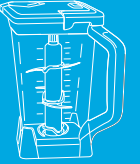
## DIRECTIONS

- 1 Heat oil in a large saucepan over medium heat. Add onion, cooking until it begins to soften, about 5 minutes. Add cashews and cook, stirring, for about 5 minutes.
- 2 Add apple, carrot, squash, thyme, and bay leaf to the saucepan and cook for 5 minutes. Add stock, salt, and pepper and stir to combine. Bring the mixture to a boil, then reduce heat to medium-low. Simmer until the squash is easily pierced with a knife, 20 to 25 minutes. Remove and discard bay leaf.
- 3 Allow the soup to cool to room temperature.
- 4 Working in two batches, ladle half the cooled mixture into the 72-ounce Total Crushing Pitcher. Select PUREE and blend until desired consistency is reached. Repeat with remaining mixture.
- 5 Return soup to saucepan and simmer until heated through.

**DO NOT BLEND HOT INGREDIENTS.**







# CAULIFLOWER WHITE CHEDDAR SOUP

**PREP:** 20 MINUTES

**CHILL:** 25 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

4 cups cauliflower florets

1/2 small onion, peeled, cut in half

2 cups low-fat milk

3/4 cup grated white cheddar cheese,  
plus more for garnish

1 teaspoon onion powder

1/4 teaspoon ground nutmeg, plus more for garnish

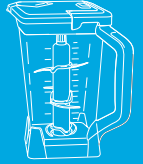
Kosher salt and black pepper, to taste

## DIRECTIONS

- 1 Steam cauliflower with onion until tender, about 15 minutes. Cool to room temperature.
- 2 Place cooled cauliflower and onion with remaining ingredients into the 72-ounce Total Crushing Pitcher.
- 3 Select HIGH until desired consistency is reached.
- 4 Transfer soup to a saucepan. Season as desired, and simmer until heated through.
- 5 Garnish each serving with additional grated cheese and nutmeg.

**DO NOT BLEND HOT INGREDIENTS.**





# ROASTED GARLIC & ROMA TOMATO SOUP

**PREP:** 10 MINUTES

**COOK:** 15 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

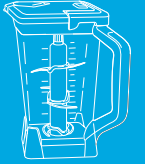
- 4 cloves garlic, peeled, roasted, cooled
- 1 can (28 ounces) peeled whole Roma tomatoes
- 4 tablespoon fresh basil leaves
- 1 cup vegetable broth
- $\frac{3}{4}$  cup silken tofu
- 3 tablespoons tomato paste
- 3 tablespoons extra virgin olive oil
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon ground black pepper

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select HIGH until desired consistency is reached.
- 3 Transfer mixture to a large saucepan and simmer over medium-low heat for 15 minutes, or until heated through.

**DO NOT BLEND HOT INGREDIENTS.**





# PEP IN YOUR STEP SOUP

**PREP:** 10 MINUTES

**COOK:** 15 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 3 SERVINGS

## INGREDIENTS

2 cloves garlic, peeled

3 red bell peppers, roasted, peeled, cooled

1/4 cup sundried tomatoes

1/4 bunch fresh Italian parsley, trimmed

1 cup low-sodium vegetable broth

1/4 cup white wine

Kosher salt and black pepper, to taste

Balsamic vinegar, for serving

## DIRECTIONS

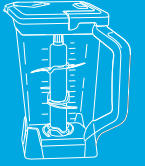
- 1** Place all ingredients, except balsamic vinegar, into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select HIGH until desired consistency is reached.
- 3** Transfer soup to a medium saucepan and simmer until heated through, about 10 minutes. Finish each serving with a splash of balsamic vinegar.

**DO NOT BLEND HOT INGREDIENTS.**



# DESSERTS

## DESSERTS



# STRAWBERRY PEACH FROZEN TREAT

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

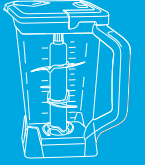
**MAKES:** 4 SERVINGS

## INGREDIENTS

- 2 cups frozen strawberries
- 1 cup frozen peaches
- $\frac{3}{4}$  cup whole milk
- 2 tablespoons agave nectar
- 1 teaspoon vanilla extract

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select HIGH until smooth.
- 3 Garnish with your favorite fruit toppings.



# BLUEBERRY VANILLA CHIP FREEZE

**PREP:** 10 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

1/2 cup white chocolate chips

3/4 cup light cream

2 tablespoons lemon juice

1 teaspoon vanilla extract

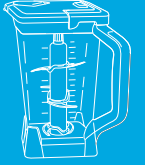
3 cups frozen blueberries

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select ICE CREAM.
- 3 Remove mixture from the pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and freeze for 2 to 3 hours, or until hardened.

## SERVING SUGGESTION

Create a delicious sundae by topping with crushed walnuts, almonds, or granola.



# STRAWBERRY MINT SORBET

**PREP:** 5 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

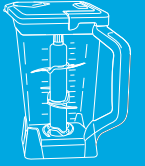
## INGREDIENTS

- 3 cups frozen strawberries
- 6 fresh mint leaves
- 1 cup pomegranate juice
- 2 tablespoons coconut sugar

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select ICE CREAM.
- 3 Remove mixture from the pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and freeze for 2 to 3 hours, or until hardened.





# BLUEBERRY LEMON SORBET

**PREP:** 5 MINUTES

**FREEZE:** 15 MINUTES–3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

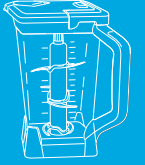
- 3 cups frozen blueberries
- 3 fresh mint leaves
- 1 1/4 cups lemonade

## DIRECTIONS

- 1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select ICE CREAM.
- 3** Remove mixture from the pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and freeze for 2 to 3 hours, or until hardened.

## SERVING SUGGESTION

For entertaining, spoon sorbet into ice cube trays and freeze. Add cubes to champagne for a festive champagne float.



# VANILLA PEPPERMINT ICE CREAM

**PREP:** 10 MINUTES

**FREEZE:** 8 HOURS + 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

2 cups heavy cream

1 cup evaporated milk

10 round peppermint candies

¼ cup powdered sugar

½ teaspoon peppermint extract

1 cup whole milk

## DIRECTIONS

- 1** Stir together the heavy cream and evaporated milk. Pour into ice cube trays and freeze for 8 hours or overnight.
- 2** Place peppermint candies, powdered sugar, peppermint extract, milk, and frozen cream cubes into the 72-ounce Total Crushing Pitcher.
- 3** Select ICE CREAM.
- 4** Remove mixture from the pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and freeze for 2 to 3 hours, or until hardened.







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