



SPÄRKELTM

RECIPE

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SPÄRKEL-ing WATER 101

Get the very best sparkling water by following these simple steps:

1 USE COLD WATER

By using cold liquids, you're going to get more bubbles and longer-lasting carbonation.

2 USE FILTERED WATER

Filtered tap water lends a clean, crisp taste to your sparkling. Carbonation enhances the taste of any beverage. That is good for infusions but not so good if your tap water has mineral or chemical taste.

3 CHOOSE THE LEVEL RIGHT FOR YOU

**Recommended for Water*

*1 For a Quick & Light Fizz

*2 For Moderate Carbonation (like many ready-to-serve sparkling waters)

*3 For Sharp Bubbles

4/5 For Strong Infusions & Cocktails

TIPS & TRICKS FOR SIMPLE INFUSION

Your Spärkel is a blank canvas, just waiting to be filled up with everything from fresh fruit and herbs to tea, juice, wine and alcohol. How best to create a mouth-watering masterpiece? These simple tips and tricks will make you a pro in no time...

- 1 BUILD YOUR WAY UP**
The key is to start slow, stick to bubbling sparkling water first, then try one simple ingredient and finally, move to more intricate recipes!
- 2 THE IDEAL AMOUNT**
Place a maximum of 2-inches of solid ingredients in your bottle. If you add too much, bubbles will stick to the solid ingredients and cause foaming when you open the bottle
- 3 SOFT TOUCH**
Use soft ingredients, as the pressure of carbonization will bring out more of their flavor
- 4 GRAB A KNIFE**
Slicing your ingredients will expose more of the surface and as a result, will infuse more flavor
- 5 BAG 'EM**
Place tiny ingredients (like loose spices, fine herbs, tea) in a teabag as the small bits may clog the system and/or end up in your mouth
- 6 KEEP IT LEAN**
Avoid fatty or oily liquids (such as dairy), as they will bubble up when carbonated
- 7 SPRITZ IT**
When carbonation is complete, simply press on the top lid valve of the bottle for easy opening

SINGLE INGREDIENT SIMPLICITY

With your Spärkel, a single ingredient goes a long way, adding a pop of flavor to your water.

Give it a try!

Some of our favorite single-ingredient sparkling waters include:

2 lime wedges

3-4 small fresh mint leaves

1 orange slice

3-4 raspberries

1-2 slices of cucumber

1 fresh rosemary sprig



HONEYDEW, CUCUMBER & MINT WATER

The combination of hydrating fresh ingredients come together with light carbonation to provide a perfect, naturally sweet blend.

Ingredient

2 pieces honeydew,
cut into ¼-inch cubes

2 cucumber slices, cut
in half

2 fresh mint leaves

Directions

Combine honeydew, cucumber and mint leaves in the bottle. Add cold water and fill to the line. Tighten caps and place bottle in appliance. Spärkle using Level 2.

Perfect Pairings

Honeydew, cucumber and mint are light and refreshing for an outdoor bbq. We love this paired with grilled chicken and a fresh green salad.

Why Not Try

Mandarins + cucumber + thyme

Spärkel level 2

MANGO, STRAWBERRY & BASIL WATER

These fresh fruity ingredients come together providing a hint of sweetness with cubes of mango and just the right amount of tart from the strawberries. Bubbled together in your Spärkel appliance, you'll be left with the perfect infusion!

Ingredients

2 pieces mango, cut into ¼-inch cubes

2 strawberries, stemmed and cut into quarters

2 fresh basil leaves

Directions

Combine mango, strawberries and basil leaves in the bottle. Add cold water and fill to the line.

Tighten cap and place bottle in appliance.

Spärkle using Level 2.

Perfect Pairings

This would be great served at a brunch alongside a French toast casserole and berry quinoa salad. Fresh basil and fruit boost the flavor of the water without adding any sweeteners.

Why Not Try

Strawberries + kiwi

Spärkel level **2**

APPLE, CINNAMON & ORANGE WATER

Comforting ingredients, apple and cinnamon come together with a distant orange flavour in your Spärkel for a carbonated healthy alternative to ciders.

Ingredients

¼ Granny Smith apple,
sliced into strips

1 cinnamon stick

1 orange slice, cut in
quarters

Spärkel level 2

Directions

Combine apples, cinnamon stick and orange slices in the bottle. Add cold water and fill to the line. Tighten lid and place bottle in appliance. Spärkle using Level 2.

Perfect Pairings

Apples and cinnamon are naturally sweetened with the addition of oranges, making this the perfect-for-autumn infused water. This sparkling pairs well with butternut squash soup, crusty bread and a roasted root vegetable salad.

Why Not Try

1½ cups apple cider + 3 McIntosh apple slices + 1 cinnamon stick



CRANBERRY APPLE SODA

The sweet fruits in this mixture are balanced by the mint tones of fresh thyme and are all enhanced with light carbonation from your appliance.

Pro Tip

Using cold ingredients will make a better drink! They will create less foam and longer-lasting carbonation! You can always add ice if needed!

Ingredients

¾ cup cranberry juice

¾ cup apple juice

1 fresh thyme sprig

Directions

Combine cranberry juice, apple juice and thyme sprig in the bottle. Add cold water and fill to the line. Tighten cap and place bottle on appliance. Spärkle using Level 4. Garnish with thyme sprig.

Perfect Pairings

Boosting apple juice by adding cranberry juice, fresh thyme and a sparkle, creates a perfect drink to serve alongside roasted chicken and a kale salad.

Why Not Try

1 cup pear juice + 1 squeezed lemon
+ 1 lemon slice

Spärkel level 4



BUBBLY REFRESHERS

ORANGE, TURMERIC & GINGER IMMUNE BOOST

The delicate zing of ginger and orange are elevated in your Spärkel system. When carbonated, this spicy mixed is balanced by the sweet infusion of honey.

Directions

Combine orange juice, honey, ginger and turmeric in the bottle. Add ice cubes and cold water and fill to the line. Tighten cap and place bottle in appliance. Spärkle using Level 4.

Ingredients

1½ cups orange juice

2 tsp honey

¼ tsp ground ginger

¼ tsp ground turmeric

4 ice cubes

Pro Tip

After carbonating, press the button on top of the bottle and spritz once. Let it sit for a few seconds and spritz again, thus preventing the drink from foaming.

Perfect Pairings

Not only is this immune boosting drink meant to get rid of a cold, but it's also so refreshing to have sparkling orange juice filled with the flavors of ginger, turmeric and honey. This drink works well at lunch with a fresh fennel orange salad and roasted salmon with a hint of citrus.

Why Not Try

1 cup pear juice + 1 squeezed lemon + 1 lemon slice

Spärkel level 4

GINGER PEACH INFUSED TEA

Garnish with fresh mint. The ginger is perfectly permeated in your Spärkel system and balanced by rich black tea and sweet peach nectar.

Ingredients

1 Earl Grey tea bag
(or any black tea)

¾ cup peach nectar

2 slices fresh ginger

2 fresh mint leaves

Garnish with fresh mint

Directions

Combine tea bag, peach nectar, ginger slices and mint leaves in the bottle. Add cold water and fill to the line. Tighten cap and place bottle in appliance. Spärkle using Level 4. Garnish with fresh mint.

Pro Tip

For more tea flavor, use a higher level, or leave overnight for more intensity.

Perfect Pairings

Sparkling iced tea filled with fresh flavors pairs with your favorite sandwich or fresh pasta salad at lunch. The combination of peach, ginger and mint elevates your black tea from simple to superb.

Why Not Try

2 green tea bags + 3 raspberries + 3 small mint leaves + 1 chamomile tea bag + 4 lemon slices

Spärkel level **4**

BUBBLY REFRESHERS



PINEAPPLE RASPBERRY MIMOSA



This delicious combination of pineapple and orange juice takes your senses to the tropics. There's no need to use sparkling wine as Spärkel bubbles wine for you!

Directions

Combine pineapple juice, orange juice, raspberries and white wine in the bottle to the fill line. Tighten the cap and place bottle in appliance. Spärkle using Level 5. Garnish with fresh raspberries.

Ingredients

½ cup pineapple juice

½ cup orange juice

4 fresh raspberries

2 cups chilled dry white wine

Pro Tips

*For the wine, we recommend either a Chardonnay, or if you like it drier, a Sauvignon Blanc

*The mimosa can be refrigerated up to 1 hour in advance of serving; be sure lid is secured tightly when refrigerating.

Perfect Pairings

Serve up a bountiful brunch with this fruity mimosa, the perfect complement to scrambled eggs, frittatas or a vegetable quiche.

Why Not Try

1½ cups dry rosé wine + 1 sliced strawberry + fill with water

Spärkel level **5**

SOCIAL SPÄRKLERS

FRESH GINGER DARK & STORMY

Crisp and light, this combination of ingredients boasts rich flavors of dark rum with spicy ginger. No need for Ginger Beer in this recipe - your Spärkel will create the perfect carbonation.

Ingredients

2 oz dark rum

2 oz simple syrup

2 slices fresh ginger

1 oz fresh lime juice

Spärkel level 4

Directions

Combine rum, simple syrup, ginger slices and lime juice in the bottle. Add cold water and fill to the line. Tighten the cap and place bottle in appliance. Spärkle using Level 4. Serve over ice and garnish with a wedge of lime.

Perfect Pairings

This cocktail pairs well with an Asian-themed dinner, such as ramen soup or stir-fried shrimp and noodles. The fresh ginger and lime juice give a bite, while the rum and simple syrup sweeten this cocktail...add some bubbles and your storm will sparkle!

Why Not Try

2 cups pilsner + ¼ cup orange juice + ¼ cup lemon juice + ¼ cup grapefruit juice + fill with water



SOCIAL SPÄRKLERS

LEMON-ROSEMARY VODKA SODA

Crisp flavors of lemon are brought to life while bubbled in the Spärkel. Your cocktail is perfectly balanced with an herbal zing of fresh Rosemary.

Ingredients

- 2 oz vodka
- 1 oz fresh lemon juice
- 2 tsp honey
- 1 fresh rosemary sprig

Directions

Combine vodka, lemon juice, honey and rosemary sprig in the bottle. Add cold water and fill to the line. Tighten the cap and place bottle in appliance. Spärkle using Level 4. Serve over ice and garnish with fresh rosemary sprig.

*If you'd like the spritzer colder, add ice to the bottle before spärkeling OR refrigerate for 30 minutes before serving

Perfect Pairings

This super refreshing vodka soda, full of bubbly citrus and rosemary, has a hint of honey to cut the bite of the vodka. Enjoy this paired with a grilled steak and potatoes or a lighter dish, such as smoked fish and pickled vegetables.

Why Not Try

- ¾ cup white rum + ¼ cup lime juice
- + 4 mint leaves + 3 lime wedges
- + 1 tsp simple syrup

Spärkel level 4

CINNAMON PEAR SPRITZER

Spicy and sweet come together in this cocktail and are perfectly immersed while combined in the Spärkel, enhancing each flavor profile.

Ingredients

1 cup pear juice

1 cup chilled dry
white wine

1 cup water

1 cinnamon stick

Directions

Combine pear juice, white wine, water and cinnamon stick in the bottle to the fill line. Tighten the cap and place bottle in appliance. Spärkle using Level 4. Garnish with fresh pear slice.

Pro Tips

*For the wine, we recommend a crisp and fruity Chardonnay.

*If you'd like the spritzer colder, refrigerate for 30 minutes before serving, making sure the top lid is secure as you don't want to lose the bubbles

Perfect Pairings

This spritzer, the cozy combination of pear, wine and cinnamon, works well with appetizers on a frosty night. Cranberry and brie bites or sweet potato hummus and crackers pair well with this spärkeling spritzer.

Why Not Try

Spärkel level 4

1½ cups dry rosé wine + 1 sliced strawberry + fill with water

