ICED COFFEE CONCENTRATE
Recipe Book
FRESH MINT Iced Coffee

YIELD: 2 Servings

INGREDIENTS:

For Fresh Mint Syrup:
1 c. water
1 c. sugar
¾ c. fresh mint leaves
1 vanilla bean, seeds scraped

For Mint Iced Coffee:
5 tbsp. fresh mint syrup, divided
8 oz. PJ’s Iced Coffee Concentrate
8 oz. milk
Ice cubes
Fresh mint leaves, to garnish

PREPARATION:

Fresh Mint Syrup: Add water, sugar, mint leaves and vanilla bean scrapings (include the empty pod) to a saucepan and boil over medium heat. Whisk constantly until the sugar dissolves and the mixture comes to a boil. Let mixture boil for 1-2 minutes, remove from heat and cool completely. Strain into glass jar and bring to room temperature. Chill in refrigerator overnight.
Mint Iced Coffee: Fill glass with ice cubes. Pour 2 ½ tbsp. of mint syrup into each glass. Add 4 oz. of PJ’s Iced Coffee Concentrate and 4 oz. of milk to each glass. Stir. Garnish with fresh mint leaves and serve.
YIELD: 2 Servings

INGREDIENTS:
¼ c. PJ’s Iced Coffee Concentrate
5 tbsp. caramel sundae syrup, plus additional for garnish
1 tbsp. vanilla flavored syrup
¼ c. cold milk
1 ½ c. ice cubes
Whipped cream, for garnish

PREPARATION:
Place PJ’s Iced Coffee Concentrate, caramel sundae syrup, vanilla syrup, and cold milk in blender container. Cover and blend on medium speed until combined. Add ice cubes. Process until thick and slushy. Pour into tall glasses. Top with whipped cream, drizzle with caramel syrup, and serve.
FROZEN THAI ICED COFFEE

YIELD: 4 Servings

INGREDIENTS:
2 c. PJ's Iced Coffee Concentrate
1 can sweetened condensed milk (14 oz.)
1 c. whole milk, cold
1 tsp. vanilla
1 c. whipped cream
½ c. sweetened coconut flakes, toasted

PREPARATION:
In a large bowl or pitcher, combine PJ's Iced Coffee Concentrate, condensed milk, whole milk, and vanilla. Chill. Pour chilled mixture into a shallow 13 x 9-inch baking pan and freeze until solid. As an additional freezing method, place mixture in an ice cream maker following manufacturer’s instructions.
Beat heavy cream and sugar on high speed for 2-3 minutes until stiff peaks form. Chill until ready to use. Toast coconut flakes on a flat baking sheet in a 350°F oven for 7-10 minutes, stirring occasionally until golden brown. To create your Frozen Thai Iced Coffee, scoop the frozen coffee mixture into serving glasses, top with whipped cream and toasted coconut, and serve.
INGREDIENTS:
1 ½ c. PJ’s Iced Coffee Concentrate
½ c. water
12 oz. whole milk, warmed
4 tbsp. chocolate syrup, divided

PREPARATION:
In a 2-cup measuring cup, combine PJ’s Iced Coffee Concentrate and water. Pour into an ice cube tray (12 cubes) and freeze. Once frozen, add 2 tbsp. of chocolate syrup to the bottom of each glass. Warm the milk in the microwave or stovetop. Fill each glass with 6 PJ’s cold-drip coffee ice cubes. Finally, add the warm milk to each glass and stir. The warm milk will slowly melt the coffee ice cubes.

YIELD: 4 Servings
INGREDIENTS:
3 oz. PJ’s Iced Coffee Concentrate
1 oz. chocolate syrup
1 oz. caramel syrup
2 oz. orange juice
3 oz. cold milk
6 ice cubes

PREPARATION:
Whisk together all ingredients except cold milk. Pour into a tall glass over ice. Add cold milk, stir, and serve.
INGREDIENTS:
4 oz. PJ’s Iced Coffee Concentrate
2 oz. soy milk (soy milk for added protein; any milk will work)
1 ½ tbsp. peanut butter
2 tsp. chocolate syrup
1 ea. banana, sliced
2 tsp. honey
16 oz. ice
Cinnamon, to garnish (optional)

PREPARATION:
Add all ingredients to blender and blend on high for 35 seconds or on “smoothie” setting. Pour into glass and sprinkle with cinnamon to garnish, if desired.
INGREDIENTS:
½ c. PJ’s Iced Coffee Concentrate
5 tbsp. amaretto, divided
4 ea. scoops of coffee ice cream
¼ c. almonds, sliced
½ c. whipping cream

PREPARATION:
In a large bowl beat the heavy cream with 1 tablespoon amaretto until soft peaks form. Set aside. Pour ¼ cup chilled coffee and 2 tablespoons of amaretto into each wine glass. Add two scoops of ice cream to each glass, and top with whipped cream and nuts. Serve immediately.
**Espresso Brownies**

**WITH PRALINE FROSTING**

YIELD: 1 Dozen 2 1/2 inch Brownies

**INGREDIENTS:**

For Brownies:
- 1/3 c. PJ’s Iced Coffee Concentrate
- 1/3 c. vegetable oil
- 2 ea. eggs, large
- 1 box brownie mix (19.8 oz.)
- Nonstick vegetable oil cooking spray

For Praline Frosting:
- 3/4 c. pecans, chopped
- 4 tbsp. butter
- 1 c. light brown sugar, firmly packed
- 6 tbsp. whipping cream
- 1 c. powdered sugar, sifted
- 1/2 tsp. vanilla extract

**PREPARATION:**

Preheat oven to 350°F. Spray a 9 x 9-inch baking pan with nonstick spray. Whisk 1/3 cup of PJ’s Iced Coffee Concentrate, oil, and eggs in a large bowl to blend. Add the brownie mix. Stir until well blended. Transfer the batter to the prepared baking pan. Bake until a toothpick inserted into the center of the brownies comes out with a few moist crumbs attached, about 35 minutes. Cool completely.
Meanwhile, toast pecans on a baking sheet at 350°F for 15 minutes or until golden brown, stirring once. Bring butter, brown sugar, and cream to a boil in a 2-qt. saucepan over medium heat, stirring often for 2 minutes. Remove from heat, and whisk in powdered sugar and vanilla until smooth. Add toasted pecans; stir until frosting begins to cool and thicken slightly. Spread on cooled brownies and allow to set. Cut into 2 ½ inch pieces and serve.
INGREDIENTS:

For Cookies:
- 2 sticks butter, softened
- 1 c. brown sugar, firmly packed
- 2 eggs
- 2 ¼ c. flour
- ½ tsp. salt
- 2 tsp. baking powder
- ½ tsp. vanilla
- ½ c. PJ’s Iced Coffee Concentrate

For Coffee Icing:
- 1 c. powdered sugar, sifted
- 2 tbsp. PJ’s Iced Coffee Concentrate

PREPARATION:
Preheat oven to 375°F. Cream butter, brown sugar, and 2 eggs thoroughly. Add flour, salt, baking powder, and vanilla; mix. Add PJ’s Iced Coffee Concentrate and baking soda; mix again. Drop by tablespoons onto a parchment lined cookie sheet. Bake cookies at 375°F for 12 - 15 minutes until golden brown.
Place cookies on rack to cool completely. Cookies will seem cake-like at first, but will crisp up as they cool. Meanwhile, pour 2 tablespoons of PJ’s Iced Coffee Concentrate into a small bowl. Whisk in sifted powdered sugar until smooth and thin enough to drizzle. Place icing into a small applicator bottle and drizzle coffee icing back and forth over cooled cookies. Allow coffee icing drizzle to set before serving.
INGREDIENTS:

For Cake:
- 1 ½ c. unbleached white flour
- ⅓ c. cocoa powder
- 1 tsp. baking soda
- ½ tsp. salt
- 1 c. sugar
- ½ c. vegetable oil
- ¾ oz. PJ’s Iced Coffee Concentrate
- ¼ c. dark rum
- 2 tsp. vanilla extract
- 2 tbsp. apple cider vinegar

For Glaze:
- ½ lb. bittersweet dark chocolate
- ¼ c. hot water
- 3 tbsp. PJ’s Iced Coffee Concentrate
- 1 tbsp. dark rum
- ½ tsp. vanilla extract

PREPARATION:

Preheat the oven to 375°F. Sift the flour, cocoa powder, baking soda, salt, and sugar into a mixing bowl. In a 2-cup measuring cup, measure and mix the oil, PJ’s Iced Coffee Concentrate, rum and vanilla. Pour the liquid ingredients into the mixing bowl and mix the batter with a small whisk.

YIELD: 12 Servings
When the batter is smooth, add the vinegar and stir quickly. Pale swirls will occur where the vinegar and baking soda react. Stir just until the vinegar is evenly distributed throughout the batter. Pour batter into a lightly greased bundt pan and bake for 25-30 minutes. Set aside the cake to cool. To make the glaze, reset the oven to 300°F. Melt the chocolate in a small ovenproof bowl in the oven for about 15 minutes. Remove from oven and stir in the hot water, PJ’s Iced Coffee Concentrate, rum, and vanilla into the chocolate until smooth. Spoon the glaze over the cooled cake.
INGREDIENTS:
1 oz. dark rum
1 oz. coffee flavored liqueur
¾ oz. heavy cream
3 oz. PJ’s Iced Coffee Concentrate
1 oz. cold water
Crushed ice

PREPARATION:
Combine liqueurs, PJ’s Iced Coffee Concentrate, water, and cream. Partially fill a wine glass with crushed ice, pour mixture over ice, and serve.
INGREDIENTS:
1 oz. PJ’s Iced Coffee Concentrate
2 oz. stout beer (such as Guinness)
2 oz. Irish whiskey
¾ oz. simple syrup
½ oz. heavy cream
Crushed ice

PREPARATION:
Mix PJ’s Iced Coffee Concentrate, stout, whisky and simple syrup in a small cocktail pitcher. Fill a highball glass with ice and pour the coffee mixture into glasses. Gently pour in cream, allowing the mixture to create a marble effect. Serve.
INGREDIENTS:
1 ½ oz. vodka
¾ oz. coffee flavored liqueur
2 oz. PJ’s Iced Coffee Concentrate
½ oz. cold water
Crushed ice

PREPARATION:
Fill a chilled cocktail shaker with ice. Add all ingredients to cocktail shaker. Shake vigorously and strain into serving glass.
INGREDIENTS:
2 oz. PJ’s Iced Coffee Concentrate
2 oz. chocolate flavored vodka
1 ½ oz. simple syrup
1 ½ oz. heavy cream
Crushed ice
Cocoa powder, to garnish

PREPARATION:
Place crushed ice into a chilled cocktail shaker. Add PJ’s Iced Coffee Concentrate, vodka, simple syrup, and cream to shaker. Shake with ice and strain into a martini glass. Sprinkle with cocoa powder to garnish, and serve.