



What's Cookin' 2021 Infused Water Recipes



Apple Cinnamon Water

2 apples sliced

2 cinnamon sticks

2 quarts water

Wash hands with soap and water. Place apples and cinnamon sticks in a pitcher or water dispenser. Fill with water. Let sit overnight in the refrigerator. Serve with or without ice.

Blackberry, Cucumber and Thyme Water

1 medium cucumber

½ pint blackberries

2 sprigs fresh thyme leaves

Wash hands with soap and water. Wash cucumber, blackberries and thyme leaves under running water. Let drain.

Thinly slice cucumber, you do not have to peel as it will add greater color to your water. Place slices in a pitcher or water dispenser. Add rinsed blackberries and thyme sprigs to pitcher and fill with water. Let sit overnight in the refrigerator. Serve with or without ice.

Pomegranate and Pear Water

2 medium pears, very ripe

1 medium pomegranate

8 cups water

Wash hands with soap and water. Cut pear into slices and place in a pitcher or water dispenser. Separate your pomegranate seeds. Juice all or a portion of the seeds for added color in your water.

Fill pitcher with water. Let sit overnight in the refrigerator. Serve with or without ice.

Mandarin and Mint Water

6 small mandarins

1 bunch fresh mint leaves

8 cups water

Wash hands with soap and water. Wash mandarins under running water and peel, separating into sections. Place sectioned mandarins in a pitcher or water dispenser. Rinse fresh mint under running water. Add to pitcher and fill with water. Let sit overnight in the refrigerator. Serve with or without ice.