

# Cold Recipes

## **Iced Coffee**

3 oz. Toddy Cold Brew Concentrate

8 oz. Water

Sweetener and/or cream (optional)

Ice

Combine Toddy, water, and sweetener (if desired), then add ice.

## **Iced latte**

3 oz. Toddy Cold Brew Concentrate

9 oz. Milk

Sweetener/Flavor syrup (optional)

Ice

Combine Toddy, milk, and sweetener (if desired), then add ice.

## **Iced Mocha**

3 oz. Toddy Cold Brew Concentrate

8 oz. Milk

1-2 oz. Chocolate Sauce

Ice

Stir together the coffee concentrate and the chocolate sauce. Add the milk and stir again. Add Ice.

### **Toddy Frappé**

4 oz. Toddy Cold Brew Concentrate  
4 oz. Milk  
½ Cup Ice  
3 scoops Ice Cream

Add all ingredients to the blender and blend until smooth.

### **Toddy Frappé (Powder Mix)**

4 oz. Toddy Cold Brew Concentrate  
4 oz. Milk  
¼ Cup Ghirardelli Frappe Classico  
1 Cup Ice

Blend until smooth.

### **Sparkling Espresso**

6 oz. Toddy Cold Brew Concentrate  
8 oz. Sparkling Water  
Ice

Combine Toddy and water, then add ice.

### **Cafe Sua Da (Vietnamese Iced Coffee)**

1.5 oz. Sweetened Condensed Milk  
5 oz. Toddy Cold Brew Concentrate (best with a dark roast coffee)  
3 oz. Cold Water  
Ice

Pour condensed milk into the bottom of a glass. Add the coffee and water and stir well. Add ice.

### **Traditional New Orleans Iced Coffee**

1 lb. Course Ground Coffee  
9 C. Cold water  
2 oz. Roasted and ground Chicory  
2 quarts Whole Milk  
3-4 oz. of Sugar

Add the Chicory to the coffee and brew with the water according to the Toddy Cold Brew directions. Gently warm a little of the milk add the sugar and stir until it dissolves. Return the warmed milk to the rest of the milk and combine with the Toddy Concentrate. Serve over ice.

### **Thai Iced Coffee**

4 oz. Toddy Cold Brew Concentrate  
2 oz. Simple Syrup  
1 tsp. Ground Cardamom  
2 oz. Half and Half  
Ice

Combine Cardamom, Coffee, and Simple Syrup. Add ice and float the half and half on top. Stir it in before drinking.

### **Iced Tea**

2 oz. Toddy Cold Brew Tea Concentrate  
14 oz. Cold Water  
Ice

Combine Tea concentrate and water. Add ice.

### **Sparkling Fruit Tea**

2 oz. Cold Brew Tea Concentrate  
1 oz. Flavored Syrup (We like DaVinci Fruit Innovations & Monin Fruit flavors; fresh fruit works well too)  
10 oz. Sparkling Water  
Ice

Combine tea and syrup, add ice and pour over the sparkling water and gently stir.

### **Green Tea Smoothie**

2 oz. Toddy Cold Brewed Green Tea

4 oz. Milk

3 scoops Toddy Vanilla Frappe Powder (Any brand powder would work)

½ cup Ice

Blend until smooth.

### **Hibiscus Cooler**

½ lbs. Dried Hibiscus

Cold Water

Monin Honey Sweetener (or honey dissolved in a little warm water)

Soda Water

Lime Wedge

Using the Toddy Cold Brew System, place the Hibiscus into the brewing container and fill with cold water up to 1 inch from the top. Allow to steep for 12 hours. In a cup add 1 part Hibiscus concentrate to 7 parts Soda Water, sweeten to taste with the Honey Sweetener and garnish with a Lime wedge.

### **Fruit Smoothies**

2 oz. Toddy Cold Brewed Green Tea

4 oz. Orange or Apple Juice

1 Cup Frozen Fruit (blueberries, blackberries, raspberries, strawberries, etc.)

1 Cup Ice

Blend until smooth.