

MIX

BLAST MIXER INSPIRED COCKTAILS & SMOOTHIES



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Over the past few years, we've experimented with just about every Blast Mixer concoction out there. The following recipes are some of our favorites. These unique recipes highlight the distinct flavors of Blast Mixer while pairing them with fresh ingredients. Explore our craft cocktails and smoothies and mix up your new Blast Mixer favorite. Cheers to mixing it up every once in a while.



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COCKTAILS



Jalapeño Blast Margarita

Fire up a round of spicy jalapeno blast margaritas. If you're a tequila lover who's not afraid of a kick, this is the margarita for you!

.5oz Lemon Blast Mixer

1.5oz tequila

.5oz triple sec

1oz fresh squeezed lime juice

1/2 sliced jalapeño

1. For the salted rim take a lime wedge and run it around the rim of your glass. Then dip the rim into your margarita salt, rotating until covered. Set glass aside.
2. Combine all ingredients and a cup of ice to a shaker cup. And shake vigorously.
3. Pour ingredients directly into your salted margarita glass and garnish with jalapeno slice. (For less heat, don't shake the jalapeno into the cocktail. Just add to the finished drink as a garnish and stir.)







Blast 75

'A classic champagne cocktail but make it better.'
That was our goal with the Blast 75. So, the next time you have a reason to celebrate, mix up a Blast 75 and you'll be the toast of the town.

.5oz Lemon Blast Mixer

1.5oz gin

Top with champagne

1. In a champagne flute add your gin and Lemon Blast Mixer.
2. Top with Champagne.
3. Take a sliver of lemon rind and twist, creating an elegant garnish.







Apple Cinnamon Mule

We attempted to capture the essence of crisp morning air, sweater weather, chopping firewood and crunchy leaves under your boots, all in one copper mug. One sip and you'll be transported to the apple orchard in October. Flannels recommended.

.5oz Lemon Blast Mixer

1.5oz vodka

.5oz fresh squeezed lime juice

1 apple slice

1 pinch of cinnamon

- 1.** In your copper mug muddle apple slice, lime juice and Electric Lemon Blast Mixer, then add the vodka.
- 2.** Add a cup of ice and top with ginger beer.
- 3.** Add a dash of cinnamon on top and garnish with a cinnamon stick to stir.







Blast Firefly Lemonade

More sparks than a 4th of July parade, the Blast Firefly Lemonade is sure to be the star of every summer BBQ.

1oz Lemon Blast Mixer

1.5oz sweet tea vodka

2-3 mint leaves

6oz lemonade

1. Muddle the mint leaves in the bottom of a cocktail shaker.
2. Add all the ingredients and ice to the cocktail shaker and shake.
3. Pour into a collins glass and garnish with a lemon wheel and mint leaf.







Blasted Blue Margarita

We asked ourselves, 'What would Jimmy Buffett do if he had blue curacao, lime juice, tequila, triple sec and Tropical Blast Mixer?' Subsequently, the creation of the Blasted Blue Margarita.

- .5oz Tropical Blast Mixer**
- 1.5oz tequila**
- .5oz triple sec**
- .5oz blue curaçao**
- 2oz fresh squeezed lime juice**

- 1.** For the salted rim take a lime wedge and run it around the rim of your glass. Then dip the rim into your margarita salt, rotating until covered. Set glass aside.
- 2.** Combine all ingredients and ice to a blender and blend.
- 3.** Pour ingredients directly into your salted margarita glass and garnish with a lime wheel.







Tropical Paradise

Your Jamaican vacation starts right here. Throw on your flip flops, mix up a Blast Mixer Tropical Paradise and set sail.

- 1 oz Tropical Blast Mixer
- 1.5oz coconut rum
- .5oz vodka
- 1/2 cup pureed fresh pineapple
- .5oz fresh squeezed lime juice

1. Combine all ingredients to a blender and blend.
2. Pour over ice and garnish with a pineapple and coconut spear.







Blast Colada

“If you like pina coladas” ...then you’ll love our Blast Colada. All the tropical and coconut flavors you expect in a pina colada with a Blast Mixer kick!

1 oz Tropical Blast Mixer

1.5oz coconut rum

2oz sweetened condensed
coconut milk

2oz pineapple juice

1. Combine all ingredients and ice to a blender and blend.
2. Pour into your glass and garnish with a pineapple and cherry spear.







Blasted Sangria

Best enjoyed on a patio with good friends. In fact, the added tropical flavors of our Blasted Sangria may have you feeling like your patio is on the shores of the Caribbean. Watch out for falling coconuts!

2oz Tropical Blast Mixer

1 bottle sparkling rosé

1 cup mango juice

1 cup coconut rum

1 mango cut

2 cups strawberries

- 1.** Add all liquid ingredients to a large pitcher with ice.
- 2.** Add your chopped fruits and stir.
- 3.** Serve to your guests.







Blast Michelada

Nothing about this drink makes sense...until you try it. Citrus-y, spicy and salty, our Michelada recipe is sure to clear any haze left over from the night before.

.5oz Classic Blast Mixer

Mexican lager beer

Clamato

3-4 splashes hot sauce

2 splashes Worcestershire sauce

2 splashes soy sauce

1oz fresh squeezed lime juice

Tajin seasoning (or salt)

1. For the salted Tajin rim take a lime wedge and run it around the rim of your glass. Then dip the rim into your Tajin, rotating until covered.
2. In the glass add Classic Blast Mixer, hot sauce, worcestershire sauce, soy sauce and lime juice.
3. Add one Mexican lager beer leaving room to top with clamato juice.
4. Garnish with a lime wedge.







Peachtree

If the front porch swing on a hot summer evening was a cocktail, it would be the Peachtree.

.5oz Classic Blast Mixer
2oz bourbon
1oz peach schnapps
1 tbsp peach preserve
Top with unsweetened iced tea
Lemon wheel for garnish

1. Add all ingredients and ice to cocktail shaker and stir.
2. Pour into a mason jar.
3. Garnish with a lemon wheel.







Pearalyzer

Don't let the name fool you, the sweetness of the fresh pear juice mixes perfectly with the tartness of Classic Blast Mixer to create a cocktail that will have you movin' and groovin'.

.5oz Classic Blast Mixer

1.5oz vodka

2.5oz pear juice

1oz fresh squeezed lemon juice

- 1.** Add all ingredients and ice to cocktail shaker and shake.
- 2.** Pour into a collins glass.







Blackberry Mule

The signature frosty copper mug meets the refreshing flavors of blackberry and Classic Blast Mixer. We recommend drinking on a warm spring day, or any day that ends in 'y'.

.5oz Classic Blast Mixer

1.5oz vodka

1 tbsp blackberry jam

.5oz fresh squeezed lime juice

Top with ginger beer

Fresh blackberries for garnish

- 1.** Add Blast Mixer, vodka, lime juice and blackberry jam, and ice to cocktail shaker and shake.
- 2.** Dump in your copper mug and top with ginger beer.
- 3.** Garnish with a blackberry spear.







Cran-Grape Mojito

A sweet-tart lifesaver on a hot day.

Our Cran-Grape mojito puts a flavorful Blast twist on a classic!

.5oz Cranberry-Grape Blast Mixer

1.5oz white rum

.5oz fresh squeezed lime juice

4 large mint leaves

Lime wedge for garnish

- 1.** Muddle the mint leaves and Blast Mixer in the bottom of a cocktail shaker.
- 2.** Add the rum, lime juice and ice to the cocktail shaker and shake.
- 3.** Pour into a collins glass and top with soda water.
- 4.** Garnish with a mint leaf.







Cran-Grape Punch

We've always said, 'a party is only as good as its punch'...
Serve this Cran-Grape Punch at your next party but be warned,
your guests may tend to linger around the punch bowl.

4oz Cranberry-Grape Blast Mixer

4oz vodka

2oz triple sec

4oz fresh squeeze lime juice

3oz cranberry juice

2 cups pulp-free orange juice

Diet ginger ale

Orange slices for garnish

Lime slices for garnish

1. Combine all ingredients in a large pitcher or bowl.
2. Add your orange and lime slices.
3. Stir and serve.







Cran-Grape Whiskey Sour

This one's for you purveyors of fine whiskey.
Spirit forward, but approachable enough for the craft cocktail rookie.

1oz Cranberry-Grape Blast Mixer

2oz bourbon

2oz fresh squeeze lemon juice

3oz fresh squeeze orange juice

1. Combine all ingredients and ice to a cocktail shaker and stir.
2. Strain into a chilled coupe glass.
3. "Flame" and orange peel over the cocktail by squeezing an orange peel over a lit match, caramelizing the orange zest.







Blasted Mimosa

Why hasn't anyone else added energy concentrate to a mimosa? Oh, that's right, cause there's only one Blast Mixer. Try this match made in brunch heaven and you'll never want a basic mimosa again.

.5oz Cranberry-Grape Blast Mixer

.5oz orange juice

.5oz pineapple juice

.5oz mango juice

4oz champagne

- 1.** Add champagne and orange juice to a champagne flute.
- 2.** Pour in your Blast Mixer, stir and serve.







The background is a teal-colored marble pattern with intricate, swirling veins of a slightly darker shade of teal. The overall appearance is smooth and organic, resembling natural stone.

SMOOTHIES



So Cal Smoothie

We thought of this one while we were waiting in the surf lineup off of Laguna Beach. So Cal vibes are only a blender away.

1oz Lemon Blast Mixer

½ ripe avocado, pitted, peeled

½ cup chopped kale

½ cup frozen pineapple chunks

¼ cup chopped coconut meat

1 cup coconut water

2 tbs fresh lemon juice

1 tbs matcha green tea powder

1 tbs agave nectar

pinch of kosher salt

1. Add all the ingredients to a blender.
2. Add ½ a cup of ice.
3. Blend.
4. Garnish with a kale leaf.







Chill-Out Cooler

Honestly, the name says it all. Fruity, fresh and sweet, the Chill-Out Cooler will have you doing exactly that. Perfect for a post workout cool down.

1oz Lemon Blast Mixer

4 cups honeydew,
cut into 1 inch chunks

2 ½ cups coconut water

⅓ cup mint leaves

2 tbsp fresh lime juice

½ tsp kosher salt

½ cucumber, cut into 1 inch pieces

1. Add all the ingredients to a blender.
2. Add 3 cups of ice.
3. Blend.
4. Garnish with a cucumber slice.







The Remedy

You can feel this one start to work with the first sip. A little bit of spice from the ginger and turmeric will pick up you to get back into the game.

1oz Tropical Blast Mixer

4 cups pineapple chunks

1.5 inches of piece of ginger,
finely grated

2 ½ cups coconut water

½ tsp kosher salt

¾ tsp ground tumeric

1. Add all the ingredients to a blender.
2. Add 2 cups of ice.
3. Blend and serve.







The Rabbit Hole

Hop on in and take a flavorful journey like nothing your tastebuds have ever experienced.

1oz Tropical Blast Mixer

1 orange, peeled and white pith removed

1 large carrot, coarsely chopped

1/2 cup frozen mango chunks

1 cup coconut water

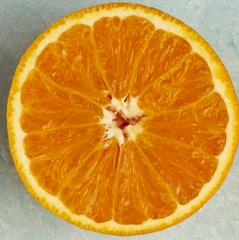
1 tbsp hemp seeds

1/2 tsp tumeric powder

pinch of cayenne pepper

pinch of kosher salt

1. Add all the ingredients to a blender.
2. Add ½ a cup of ice.
3. Blend.
4. Garnish with an orange slice.







The Nutty Professor

Looks can be deceiving. This green smoothie hits on the salty, sweet, nutty and earthy notes you may not expect from something green ... But hey, we like keeping you on your toes.

1oz Classic Blast Mixer

1 banana

1 cup almond milk

1 cup torn kale

2 tbsp peanut butter

¼ tsp ground cinnamon

1. Add all the ingredients to a blender.
2. Add ½ a cup of ice.
3. Blend.
4. Pour into your glass and top with crushed nuts.





BLAST
KETCHUP

PREPARED CLASSIC KETCHUP
CLASSIC
NET WT 12 OZ (340g)



Velvet Revolver

The Velvet Revolver puts the smooth in smoothie. Covering all the flavor profiles of sweet, salty and citrusy, this smoothie is a perfect pick-me-up for whenever it's needed most.

1oz Classic Blast Mixer

2 medjool dates, pitted

2 cups coconut water

1 cup roasted cashews

1 cup frozen blueberries

½ cup plain whole-milk
Greek yogurt

1 tbsp fresh lime juice

pinch of salt

1. Add all the ingredients to a blender.
2. Add 2 cups of ice.
3. Blend.
4. Garnish with a lime and blueberry pick.





KitchenAid
liters
1750 1.75
1500 1.50



Beet Blaster

Just Beet It ... sorry, we had to. This is not your typical berry forward smoothie; no this is so much more than that. But seriously, you should try this smoothie.

1oz Cranberry-Grape Blast Mixer

$\frac{3}{4}$ cup almond milk

$\frac{3}{4}$ cup frozen blackberries

$\frac{1}{4}$ cup beet, finely chopped

$\frac{1}{4}$ cup mint leaves

2 tbsp fresh lime juice

1 tbsp chia seeds

1 tbsp honey

pinch of kosher salt

1. Add all the ingredients to a blender.
2. Add $\frac{1}{2}$ a cup of ice.
3. Blend.
4. Garnish with a blackberry and mint leaf.







Beach Bum

Have you ever just wanted to escape and live in a bungalow on the beach? We have, which is why we made the Beach Bum smoothie. Just close your eyes, take a sip and listen to the waves break, my dude.

1oz Cranberry-Grape Blast Mixer

½ cup frozen strawberries

1 cup orange juice

½ cup frozen mango chunks

½ cup coconut water

1 tbsp honey

1. Add all the ingredients to a blender.
2. Add 1 cup of ice.
3. Blend.
4. Garnish with a strawberry .







MIX

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