

FROM OUR FAMILY, TO YOURS...



SEASON TO SEASON

SUMMER EDITION



From grove to glass...and table! Uncle Matt's Organic is back with Volume 2 in our seasonal cookbook series. Summertime is for relaxing, getaways and time spent with family. Our organic juice line shines in these sweet recipes that showcase the season.

www.unclematts.com



WHEN LIFE GIVES YOU LEMONADE...

As fourth generation citrus growers, we love all things citrus. Our flagship orange juice is, of course, our family-favorite go-to for incorporating into recipes. Even when not in peak season, orange juice is a classic that can be enjoyed in tasty dishes year-round.

During the summer months, however, we're partial to our No Sugar Added Lemonades. Sweetened with stevia, our lineup of traditional lemonade and strawberry lemonade, offer sweet sips of summer without the added refined sugar.

We've included several recipes that feature these low-sugar staples, so you can feel good

knowing you're consuming organic, natural sugar just from Mother Nature.

When it comes to organic farming during the summer, our organic groves thrive in the warm, Florida climate. We continue our natural, holistic approach to grove maintenance without the use of toxic chemicals and synthetic pesticides. All of our products are certified Glyphosate Residue Free by the Detox Project and are non-GMO. You'll also notice across our labels the gold standard in organic certifications – the USDA organic seal!

We believe organic is better for you, your family, the environment and the future of sustainable agriculture. Cheers to you and cooking with only organic ingredients!

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Savor the flavor of Uncle Matt's Organic beverages in a variety of summer classic dishes from sunup to sundown and everything in between.

SIMPLE SUBSTITUTIONS

We love to use better-for-you ingredients and understand that certain dietary guidelines might mean you can't enjoy some of the ingredients used in our recipes. Rest assured, our recipes are substitution friendly! If you're gluten intolerant, feel free to swap regular all-purpose flour for your preferred alternative. Gluten-free, almond and coconut flour are all great options. The same goes for recipes featuring dairy products. Non-dairy substitutions are welcome and encouraged if that means you get to enjoy these delicious dishes.

BLUEBERRY ORANGE MUFFINS



INGREDIENTS

1 3/4 cups organic all-purpose flour
3/4 cup granulated organic sugar
1 tsp baking soda
1 tsp baking powder
1 tsp salt
2 large organic eggs
1/2 cup organic butter, softened
1/2 cup organic sour cream
1/4 cup Uncle Matt's Organic Orange Juice
2 tsp orange extract
1 tsp grated orange zest
3 to 4 cups fresh organic blueberries
Coarse organic sugar

How do you celebrate sweet summer holidays? With Blueberry orange muffins, of course! This citrusy spin on the beloved breakfast treat is bursting with flavor and satisfies every sweet tooth in the room.

INSTRUCTIONS

1. Preheat oven to 425 F.
2. Line two 12-count medium sized muffin pans with cupcake liners. Set aside. Beat the butter in a large bowl until creamy and then add in the sugar. Cream together for 1-2 minutes. Add the organic eggs, sour cream and orange extract in. Beat for 1 minute.
3. In a separate large bowl, combine the flour, baking soda, baking powder and salt. Pour the dry mixture into the wet ingredients and mix on your lowest speed until the two are blended. Try not to over mix. Add in Uncle Matt's Organic Orange Juice, fresh orange zest and blueberries.
4. Carefully fold in ingredients with a rubber spatula until they are evenly mixed.
5. Fill your muffin tin 3/4 of the way up for each muffin and pop them into the oven.
6. Bake muffins for 5 minutes at 425 F, then reduce the temperature to 350F degrees. Continue baking for 18-20 more minutes.
7. Remove your muffins from the pans and place them on a cooling rack. Once cooled, brush muffin tops with Uncle Matt's Organic Orange Juice and sprinkle with coarse sugar.

ORANGE JUICE FRENCH TOAST



Worried about the ubiquitous French toast kitchen mess? We're not guaranteeing your kitchen will be squeaky clean after making this, but what's the fun in that? This recipe uses surprisingly few ingredients and isn't loaded with a bunch of added sugar either – only the sugar that occurs naturally in the ingredients. Yes, that's right, it's a naturally sweet, and a little better-for-you version of this normally sugar-coated breakfast-dessert. Enjoy!

INGREDIENTS

- 4 organic eggs
- 3/4 cup Uncle Matt's Organic Orange Juice
- 1/2 cup of organic milk
- 1/2 tsp. cinnamon
- 12 slices of your favorite toast/bread
- 2 tbsp. of organic butter

DIRECTIONS

1. In a bowl, whisk together the organic eggs, Uncle Matt's Orange Juice, organic milk and cinnamon.
2. Next, dip each slice of bread into the egg mixture until completely coated. Repeat process with remaining slices.
3. In a skillet or griddle, melt one tablespoon of organic butter over medium heat. Place the dipped bread slice onto griddle and cook for 3-4 minutes on each side until golden.

STRAWBERRY PINEAPPLE LEMONADE SMOOTHIE BOWL

Love strawberries? We do, too! This breakfast smoothie bowl screams summertime with the addition of our No Sugar Added Strawberry Lemonade. Enjoy a bowlful of this nutrient-packed summer morning starter!

INGREDIENTS

SMOOTHIE:

- 1 organic banana
- 1 cup frozen pineapple, cubed
- 1 cup organic strawberries
- 1 cup organic almond milk
- ¼ cup No Sugar Added Strawberry Lemonade

GARNISH:

- Shredded organic coconut
- Organic organic blackberries
- Chopped organic strawberries

INSTRUCTIONS

Add all smoothie ingredients to a blender. Blend for about a minute until smooth. Pour into a bowl and garnish with coconut, blackberries and strawberries.

LEMONADE CORNMEAL CAKE



This tasty treat is inspired by a Brazilian cornmeal cake known as Bolo de Fubá. We love that it features our No Sugar Added Lemonade for a little citrus flair. This cake pairs best with coffee, so give it a try as a part of your morning breakfast routine or during your afternoon coffee break.

INGREDIENTS

- 3/4 cup of organic vegetable oil
- 2 cups of organic sugar
- 3 organic eggs
- 2 cups of Uncle Matt's Organic No Sugar Added Lemonade
- 2 cups of organic corn meal
- 1 cup of organic flour
- 1 tablespoon of organic baking powder

INSTRUCTIONS

1. Combine all ingredients in a large bowl.
2. Lightly grease a bundt pan and pour the mixture into the mold.
3. Bake in the oven at 350 F for 1 hour. Allow the cake to cool completely before removing from the pan.



TOFU VEGETABLE SUMMER ROLLS WITH MISO ORANGE DIPPING SAUCE

INGREDIENTS

SPRING ROLLS

- 14 oz extra firm organic tofu
- 2 tbsp low sodium organic tamari or soy sauce
- 1 tbsp mild organic white miso
- 1 tsp organic rice vinegar
- 1 tsp organic coconut sugar
- 1 tsp organic sesame oil
- 1 organic yellow bell pepper, thinly sliced
- 4 large organic carrots, julienned
- 1/2 cup thinly sliced organic purple cabbage
- 1/2 cup organic snow peas, julienned
- 1/3 cup organic radish, julienned
- Rice paper wrappers
- For garnish: organic sesame seeds

DIPPING SAUCE

- 1/4 cup Uncle Matt's Organic OJ
- 2 tablespoons organic sesame oil
- 2 tablespoon mild organic white miso
- 1 tablespoon organic rice vinegar
- 1/2 tablespoon organic soy sauce
- 1/4 teaspoon organic red pepper flakes
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground garlic
- 1/2 tablespoon sesame seeds

INSTRUCTIONS

1. Drain tofu and pat dry. Wrap in a clean dish towel or several paper towels and set something heavy (a cast iron skillet) on top to press out moisture. Let sit for 30 minutes. Meanwhile, prep all vegetables. Whisk together all ingredients for orange miso sauce.
2. Once tofu is done pressing, slice in half widthwise, then slice into 1" strips. Whisk together tamari, miso, rice vinegar, coconut sugar and sesame oil. Brush mixture onto both sides of tofu. Heat a skillet to medium. Place tofu strips in pan and cook for 5-6 minutes on each side. Brush any remaining marinade on tofu while cooking.
3. **ASSEMBLY:** Fill a wide rimmed plate with water. Submerge rice paper wrapper in water for a few seconds. Transfer rice paper wrapper to a slightly damp surface (a plastic cutting board works well). Place filling ingredients neatly in the middle bottom part of the wrapper, leaving space on both sides and the bottom.
4. Wrap the right and left sides over the filling, then roll from the bottom up, using your fingers to keep the filling tucked in.

CITRUS ELDER-BEAR-Y GUMMIES



Attention All Moms! The fun, creative way to get your kids a dose of elderberry is here in this chewy snack. Your kids might even join you in the kitchen when they see they can create their very own gummy bears at home.

Note: You will need to purchase a gummy bear mold if you don't already have one. This can also work with other mold shapes, but for the un-bear-ably cute factor, we suggest a bear mold.

INGREDIENTS

- ½ cup hot water
- 1 cup Uncle Matt's Ultimate Immune Juice
- ¼ cup organic gelatin

INSTRUCTIONS

1. Put 1 cup of Uncle Matt's Ultimate Immune Juice in a bowl. Slowly add the gelatin powder to the juice as you gently stir it in. Let the mixture stand for a minute or so until you notice it beginning to gel.
2. Pour hot water into the mixture and whisk together as the gelatin dissolves.
3. Carefully pour the mixture into your gummy bear mold.
4. Loosely cover and place in the refrigerator for 2 hours or until firm
5. Pop the gummy bears out of the mold and enjoy!

LEMON GARLIC ROASTED BRUSSELS SPROUTS

INGREDIENTS

- 1.5 pounds of organic brussels sprouts
- 3 tbsp organic olive oil
- ¼ cup Uncle Matt's No Sugar Added Lemonade
- Lemonade
- 2 tsp organic minced garlic
- Salt and pepper to taste
- ½ cup organic grated parmesan cheese
- 1 tbsp organic balsamic vinegar

INSTRUCTIONS

1. Preheat the oven to 400 F.
2. Prep your brussels sprouts by rinsing, cutting off the ends, and slicing vertically in half. Toss the sprouts with olive oil, lemonade, garlic, salt and pepper.
3. Roast brussels sprouts for 40 minutes on a parchment paper-lined baking sheet. Give the pan a shake every 10 minutes while they cook.
4. Before serving, pour cooked brussels sprouts into a bowl and toss with the parmesan cheese and balsamic vinegar.



If you're looking for a refreshing dish to bring to a summer BBQ, potluck, or picnic, look no further. This delectable veggie is brightened up with our No Sugar Added Lemonade. It's the perfect side dish to throw on the grill when you want to keep your kitchen cool!

ORANGE INFUSED BBQ SAUCE



INGREDIENTS

- 1 15oz can of organic tomato sauce
- 1/4 cup organic apple cider vinegar
- 1/2 cup organic brown sugar
- 2 tbsp organic honey
- 2 Tbsp Worcestershire sauce
- 1 Tbsp Hickory Liquid Smoke
- 1/2 cup Uncle Matt's Organic Orange Juice
- 1/2 Tbsp organic garlic powder
- 1/2 Tbsp organic onion powder
- 1/2 Tbsp organic smoked paprika
- 1/2 cup organic tomato paste
- *optional 1/2 teaspoon organic cayenne pepper

INSTRUCTIONS

1. Combine all ingredients into a saucepan and simmer until desired consistency.
2. Let cool. Then enjoy!

Sweeten up your sizzle with this mouthwatering barbecue sauce featuring – you guessed it – organic orange juice! For marinating or dipping, grilling or smoking, chicken or pork, this barbecue sauce is the perfect complement to your backyard barbecue style!

UNCLE MATT'S BREAKFAST SALAD

Who doesn't love a colorful start to the day? With even more color added to this spread with a glassful of Ultimate Immune on the side, this veggie and protein-packed breakfast salad is sure to fuel your morning with a variety of nutrients.



INGREDIENTS

- 1 slice of organic naan bread
- 3 tbsp organic goat cheese, divided
- 1 tbsp Uncle Matt's Ultimate Immune Juice
(plus a full glass for sipping on the side!)
- 2 organic eggs, cooked sunny side up
- 1/2 cup organic arugula
- 1/4 cup organic broccoli sprouts
- 1/2 watermelon radish, thinly sliced
- 4 organic heirloom cherry tomatoes, sliced
in half
- 1/4 cup roasted organic broccolini
- 1 tbsp organic extra virgin olive oil
- Salt and pepper to taste

INSTRUCTIONS

1. Place slice of naan bread on a plate. In a small bowl, whip 2 tablespoons of goat cheese and the orange juice. Spread whipped goat cheese mixture onto bread.
2. Next begin layering ingredients on the spread starting with arugula then sunny side up eggs. Top with broccolini, cherry tomatoes, watermelon radish slices and broccoli sprouts.
3. Crumble remaining tablespoon of goat cheese over the top of the breakfast salad. Drizzle salad with olive oil. Add salt and pepper to taste if desired.
4. Enjoy with a refreshing glass of Ultimate Immune!



MELON CITRUS SALAD

We're losing our rinds over this melon salad!

WHY WE LOVE IT

Perfect for however you're enjoying the warm weather: backyard barbeques, pool parties, boat rides or beachside R&R. There isn't a summer activity where this fruit salad won't be a crowd favorite. We recommend enjoying with an ice cold glass of our No Sugar Added Strawberry Lemonade for the full fresh fruit experience.

OJ: A ONE INGREDIENT MULTITASKER

Orange juice is a wonderfully versatile ingredient that we've found a way to work into so many delicious dishes. One idea that might not immediately come to mind though is salad dressing! That's right, orange juice is the perfect base for a variety of different dressings. It provides that little bit of citrus twist that your salad topping needs. Plus, if you prefer to make your own dressings so you know exactly



INGREDIENTS

- 1/2 medium-size organic watermelon
- 2-3 cups organic strawberries
- 1/2 organic cantaloupe
- 10-15 mint leaves
- 1 cup Uncle Matt's No Sugar Added Strawberry Lemonade

Rinse and chop watermelon, strawberries and cantaloupe into bitesize pieces. Be sure to remove leafy tops of the strawberries and seeds from the watermelon and cantaloupe. Place chopped fruit into a serving bowl. Sprinkle chopped mint leaves on top of the fruit. Pour Strawberry Lemonade on top of the fruit salad and stir to combine all ingredients. Refrigerate covered until ready to serve.

DID YOU KNOW?

Our strawberry lemonade is made from freshly squeezed organic lemons picked at the height of the season and grown without the use of synthetic pesticides, herbicides or fertilizers. It's the perfect balance of tart and sweet with the addition organic strawberry puree, so you can enjoy the fresh-squeezed taste of summer anytime.



INGREDIENTS

- 2 organic avocados – pitted and diced
- 1 organic sweet onion, chopped
- 1 organic green bell pepper, chopped
- 1 organic large ripe tomato, chopped
- 1/4 cup chopped fresh organic cilantro
- 1/4 cup No Sugar Added Lemonade
- salt and pepper to taste

Optional: 1/4 cup organic yellow corn
Optional: 1 can organic black beans as it contains an enzyme that can soften other fruits.

INSTRUCTIONS

In a medium bowl, combine avocados, onion, bell pepper, tomato, cilantro and lemonade. Gently toss until evenly coated. Season with salt and pepper. For added protein, add a can of rinsed black beans and enjoy!

WATERMELON, ARUGULA AND FETA SALAD

INGREDIENTS

1/4 cup freshly squeezed Uncle Matt's Organic orange juice
1/4 cup freshly squeezed organic lemon juice (2 lemons)
1/4 cup minced organic shallots (1 large)
1 tablespoon organic honey
1/2 cup organic olive oil
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
6 cups organic baby arugula, washed & spun dry
1/8th seedless organic watermelon, rind removed, and cut in 1-inch cubes
12 ounces organic feta cheese, 1/2-inch diced
1 cup (4 ounces) whole fresh mint leaves, julienned

INSTRUCTIONS

1. Whisk together the Uncle Matt's Organic orange juice, lemon juice, shallots, honey, salt, and pepper. Slowly pour in the olive oil, whisking constantly, to form an emulsion. If not using within an hour, store the vinaigrette covered in the refrigerator.
2. Place the arugula, watermelon, feta, and mint in a large bowl. Drizzle with enough vinaigrette to coat the greens lightly and toss well. Add seasonings to taste, and serve immediately.



This watermelon, arugula and feta salad is a perfect summer blend of greens with the fresh, light taste of organic watermelon. Best of all, the dressing contains Uncle Matt's Organic OJ for a sweet citrus twist.

• PALOMA SHRIMP POWER BOWL



Rice bowls are so trendy – and healthy – right now, and we’re here for it! Made with fresh shrimp and Uncle Matt’s Organic Grapefruit Juice, this is a bowl that packs a protein punch in addition to being delicious! Try it for your whole fam!

INGREDIENTS

BOWL INGREDIENTS

1 lb raw sustainably sourced shrimp, peeled and deveined
2 cups cooked organic brown rice
15-ounce can organic black beans, rinsed and drained
1 organic avocado, sliced
4 cups organic purple cabbage, shredded
1 pint organic grape tomatoes, halved
2 tablespoons organic red onion, minced
¼ cup organic cilantro, chopped
2 organic limes, cut into wedges
Salt and pepper to taste

GRAPEFRUIT PALOMA

VINAIGRETTE

¾ cup Uncle Matt's Organic Grapefruit Juice
2 organic limes, juiced
2 tablespoons organic olive oil
1 tablespoon raw organic honey
1 organic garlic clove, grated
1 teaspoon smoked paprika
1 teaspoon chili powder
½ teaspoon salt
Cracked black pepper

INSTRUCTIONS

1. In a small bowl, whisk together the vinaigrette ingredients.
2. Add the cabbage to a bowl. Pour ¼ cup of vinaigrette over the cabbage and toss to combine. Set aside until ready to serve.
3. Heat a large saute pan over medium high heat. Add the shrimp along with a couple of tablespoons of vinaigrette to the pan. Sear for 3-5 minutes until the shrimp are bright pink and cooked through. Remove the shrimp from the pan. Wipe the pan clean.
4. To the same pan, add the rest of the vinaigrette, grape tomatoes and red onion. Simmer the tomatoes in the liquid until slightly soft, just a few minutes. Remove the tomatoes from the pan and pour the vinaigrette in a jar for serving.
5. To assemble the power bowls, add a scoop of brown rice and beans to the bottom of a bowl. Top with the marinated cabbage, tomatoes and cooked shrimp. Drizzle with leftover vinaigrette for added flavor. Garnish with avocado slices, cilantro and a lime wedge.



ORANGE PORK CARNITAS

Who doesn't love an easy weeknight meal, or one that is easily scaled for entertaining? These low and slow Orange Pork Carnitas are so finger licking good, you'll wish you made a double batch. Serve on rice, as part of a taco, or alone. The whole family will love these!

INGREDIENTS

- 1 tablespoon organic chili powder
- 2 teaspoons organic ground cumin
- 2 teaspoons organic dried oregano
- 2 teaspoons salt, or more, to taste
- 1 teaspoon ground black pepper
- 4 pound pork shoulder, excess fat trimmed
- 4 cloves organic garlic, peeled
- 2 onions, quartered
- 2/3 cup Uncle Matt's Organic OJ
- 2 organic limes, juiced

INSTRUCTIONS

1. In a small bowl, combine chili powder, cumin, oregano, salt and pepper.
2. Place garlic, onions, Uncle Matt's Organic orange juice, lime juice and seasoned pork shoulder into a slow cooker. Cover and cook on low heat for 8 hours or high for 4 – 5 hours.
3. Remove pork shoulder from the slow cooker, then shred the meat before returning to the pot with the juices; season with salt and pepper, to taste, if needed. Cover and keep warm for an additional 30 minutes.
4. Preheat oven to broil. Place carnitas onto a baking sheet and broil until crisp and crusted, about 3-4 minutes.
5. Serve immediately.

CITRUS CHICKEN WITH CILANTRO SAUCE

INGREDIENTS

2 pounds organic boneless skinless chicken thighs, cut into 1 inch cubes
½ cup Uncle Matt's Organic No Sugar Added Lemonade
2 tbsp organic EVOO
1 tsp sea salt
¼ tsp ground black pepper
Organic chopped cilantro leaves for garnish
Organic lemon slices for garnish

INSTRUCTIONS

1. Toss chicken in lemonade, cover and refrigerate for 30 minutes before grilling.
2. Assemble the skewers with about 10 pieces of chicken on each one. Drizzle with olive oil and season with salt and pepper.
3. Heat the grill. Cook the skewers on each side for 4-5 minutes until chicken is starting to brown and reaches internal temp of 165 F. Remove from the grill and allow to rest for 5 minutes.
4. Prepare the sauce by adding the ingredients to a blender. Blend on high for a minute until mixture is smooth. Pour the sauce over the chicken and garnish with extra cilantro and lemon.



Don't save grilling just for the weekends this summer! You can whip these citrus chicken skewers up in a cinch even on a weeknight. Uncle Matt's No Sugar Added Lemonade brings a perfectly tart kick to the marinade. Plus, you won't believe you were able to make such a delicious sauce in a blender. Serve with a side of rice and your favorite greens for a complete meal.

FARFALLE PASTA IN ORANGE SAUCE



We absolutely LOVE quick and easy dinners that feel like a real treat. In this pasta dish, the zesty flavors from Uncle Matt's Ultimate Defense and its ability to coat the ingredients with a beautiful shiny and sticky texture make it just perfect. Dill takes the flavor to another level while spinach adds color, texture and even more nutrients.

INGREDIENTS

10 oz organic farfalle pasta
5 cups fresh baby organic spinach
1/2 cup organic dill, finely chopped

FOR THE SAUCE

2 tbsp organic corn starch
1 cup + 8 tbsp Ultimate Defense juice
3 cloves of organic garlic, minced
2 tsp organic chili sauce
1/3 cup organic rice vinegar
8 tbsp organic maple syrup
2 tbsp toasted organic sesame oil
1 tsp salt

INSTRUCTIONS

1. Cook farfalle pasta according to package instructions until al dente.
2. Combine the corn starch and the 8 tbsp Ultimate Defense in a medium bowl. Mix well until all is dissolved and smooth.
3. In a small sauce pan, add the rest of the ingredients and warm on medium-high heat whisking frequently until you reach a gentle boil (about 3 minutes).
4. Then, add the corn starch mixture to the pot and whisk well for about 30-60 seconds at medium-high heat, until the sauce thickens.
4. Add finely chopped dill, spinach and cooked pasta to the sauce, mix well, and cook for 1 more minute mixing regularly until the spinach has wilted and the sauce covers all the pasta.



FROZEN PALOMA COCKTAIL



On the rocks or frozen? We pick frozen! Give this icy twist on a classic paloma a try. Plus, it's sweet summertime, so why not celebrate with this refreshing, tart bevvy? Enjoy!

INGREDIENTS

4 ½ oz tequila

5 oz Uncle Matt's Organic Grapefruit Juice

2 ½ tbsp organic cane sugar

2 oz organic lime juice

2 ½ cups ice

Organic grapefruit wedge for garnish (optional)

INSTRUCTIONS

Add all ingredients to a blender (except for the garnish), and blend until smooth. Pour evenly into two glasses. Garnish with a fresh grapefruit wedge if desired. Cheers!

Just like orange juice, grapefruit juice is full of vitamin C. It's also a source of calcium, folic acid, phosphorus and potassium.

STRAWBERRY LEMONADE WHITE WINE SPRITZER

INGREDIENTS

- 3 oz Sauvignon Blanc (or preferred white wine)
- 1 oz vodka
- 3 organic strawberries, sliced
- 1 tbsp agave nectar
- 1 oz Uncle Matt's No Sugar Added Strawberry Lemonade
- 1 ½ oz soda water
- 1 spring organic mint (optional for garnish)

INSTRUCTIONS

1. Add sliced strawberries, agave and lemonade to a drink shaker. Muddle the strawberries in the bottom of the shaker.
2. Next, add wine, vodka and ice to the shaker. Shake well.
3. Add ice to a glass and strain mixture over the ice.
4. Top with soda water and garnish with mint and a strawberry slice.



Summertime sippin' just got sweeter with our No Sugar Added Strawberry Lemonade in this white wine spritzer! Savor the sweetness of this pink fizzy bevvy (with less calories!) during your beachside summer vacay or warm backyard evenings by the pool. Made with fresh organic strawberries, your favorite white wine and vodka, this cocktail ensures summer relaxation!

LEMONADE MOSCOW MULE



INGREDIENTS

4 oz organic vodka
1 cup No Sugar Added Lemonade
1 cup light organic ginger beer
1 organic organic lime, squeezed
Organic lime slices
Organic lemon slices
Fresh organic mint

DIRECTIONS

Combine all the ingredients in a cocktail shaker. Pour over ice. Garnish with slices of lemon, limes and fresh mint leaves.

ULTIMATE IMMUNE BLOODY MARY

Move over tomato juice! Ultimate Immune is the new go-to base for your Bloody Mary mix, and trust us, it's good! If you like Bloody Marys, this brunch beverage classic (or hangover cure), we highly recommend you give our recipe a try, plus you'll be getting Vitamins C, D & Zinc in this zesty cocktail.

INGREDIENTS

24 oz Uncle Matt's Ultimate Immune Juice

6 oz vodka

2 oz pickle juice

3 tsp horseradish

1/2 - 3/4 teaspoon tabasco (plus more for serving)

1 tsp Old Bay seasoning

1 tsp paprika

1 tsp pepper

1 tsp salt

Optional garnish: organic celery and/or fresh dill



DIRECTIONS

Fill a cocktail shaker with ice and add all ingredients (you may have to do this in a few batches depending on the size of your cocktail shaker). Shake well for 15-20 seconds, then strain into a glass with more ice.

Garnish with celery and/or fresh dill and serve cold.

ORANGE CREAMSICLE ICEBOX CAKE



Remember that excitement as a kid when someone served an ice cream cake at their birthday party? We can relate! Now you can recreate that nostalgia with your very own at-home icebox cake. Plus, this one uses Uncle Matt's Organic Orange Juice, so you can enjoy the taste of an orange creamsicle in every bite!

INGREDIENTS

ORANGE CURD:

- 3 large organic egg yolks
- 1 large whole organic egg
- 2 tbsp organic cornstarch
- ½ cup organic sugar
- 1 ¼ cup Uncle Matt's Orange Juice
- 2 oz organic unsalted butter, cubed

ASSEMBLY:

- 1 package organic graham crackers
- 1 ¾ cup chilled organic heavy cream
- 8 oz organic mascarpone cheese
- ½ cup organic powdered sugar

INSTRUCTIONS



1. In a saucepan over very low heat, whisk together eggs, cornstarch and sugar until completely smooth. While whisking, slowly pour in the orange juice.
2. Cook over low heat, whisking constantly, until the mixture thickens (this takes about 8-10 minutes). It's ready when the curd coats the back of a spoon. Remove from heat and whisk in the butter until completely smooth.
3. Transfer the curd to a bowl and place plastic wrap on top (touching the curd). Refrigerate until cooled. (For best results, let the curd chill for at least 2 hours)
4. Meanwhile, add heavy cream, mascarpone and powdered sugar to a stand mixer fitted with the whisk attachment. Beat on medium speed for several minutes, until the mixture forms stiff peaks.
5. Line a loaf pan with plastic wrap. To assemble, start with a layer of whipped cream. Add a layer of graham crackers, breaking them so that they fit in a tight layer across the entire pan. Next, add another layer of whipped cream, followed by a layer of orange curd. Repeat (graham cracker, whipped cream, curd) as many times as you can to fill the pan. Top with a final layer of whipped cream, the cover the top in plastic wrap.
6. Refrigerate or freeze until set. (In freezer, this will be 2-3 hours, in fridge, 6+).
7. Remove from loaf pan and slice to serve. (If you have leftover curd, use for topping along with crushed graham crackers)



WATERMELON CAKE WITH LEMONADE WHIPPED CREAM

Our No Sugar Added Lemonade is the hero in this flavorful, sweet treat.

WHY WE LOVE IT

Hello sweet summertime! Pool parties just got better with this tasty treat that doubles as a healthy snack and dessert. Uncle Matt's No Sugar Added Lemonade gives a tangy spin to each bite of this sweet, fruity cake. So ditch the baked goods and opt for a refreshing serving of fruit on hot summer days!

INGREDIENTS

1 seedless watermelon

WHIPPED CREAM

1 ½ cup heavy whipping cream, chilled

3 tbsp powdered sugar

2 tbsp Uncle Matt's No Sugar Added

Lemonade, chilled

Optional: 1/2 tsp lemon zest

GARNISH

Fresh berries

Lemon wedges



INSTRUCTIONS

1. Using a sharp knife, slice off both ends of the watermelon. Then, slice off the rest of the watermelon rind, creating an oval shape.
2. Lay the watermelon on its side and slice into one-inch thick circular slices. You will need 4 for this cake, but you will likely have more leftover for eating. Make sure the slices are as level as possible to prevent the cake from tipping over.
3. Place each slice on several paper towels and pat completely dry. This is essential, otherwise you will have issues assembling the cake.
4. To make the whipped cream, pour the heavy whipping cream into a mixing bowl. Beat the cream on medium speed for 2-3 minutes.
5. Add the powdered sugar and continue to beat until soft peaks form. Add in the lemonade and zest if using, and continue beating just until stiff peaks form.
6. To assemble the cake, place one watermelon circle on a cake stand. Spread ¼ of the whipped cream on top. Repeat with remaining 3 layers of watermelon and whipped cream, finishing with a layer of whipped cream.
7. Garnish with fresh berries and lemon slices. For best results, refrigerate for 30 minutes before serving.

FROZEN LEMONADE



This summer the kiddos might be asking to setup a lemonade stand at the end of the driveway. Traditional lemonade is delicious and sure to be a top seller, but this frozen lemonade is a game changer. With this refreshing frozen treat, your kids will be on their way to having the most popular stand in the neighborhood.

INGREDIENTS

2/3 cup of Uncle Matt's Organic No Sugar Added Lemonade (or Strawberry Lemonade)
1/3 cup of Uncle Matt's Organic OJ
1 lemongrass stalk, chopped into 1-inch pieces
1/2 cup sugar
1 tablespoon honey

DIRECTIONS

1. In a medium bowl, combine the lemon and orange juices with the lemongrass and set aside for 30 minutes or overnight in the refrigerator.
2. Add 4 cups of water, the sugar, and honey. Pour into a baking pan and freeze 1 to 2 hours.
3. Using a fork, loosen the lemonade from the pan and return to the freezer for 20 minutes more.
4. Scoop into the chilled bowl of a food processor and puree until smooth.

Did you ever make your own ice pops out of frozen OJ as a kid? These creamsicles are just like those, but better! Made with Uncle Matt's Organic Orange Juice, organic chia seeds and your favorite organic yogurt, now you can delight in all the creamy deliciousness of an orange creamsicle from right out of your own freezer!



INGREDIENTS

- 1 ice pop freezer mold
- 4 cups of Uncle Matt's Organic OJ
- 1 cup of organic plain regular or organic Greek yogurt
- 1 tsp organic vanilla
- 1/4 cup organic chia seeds

*please adjust ingredients as needed for smaller ice molds

DIRECTIONS

Place all ingredients in a blender and blend until smooth. Pour smoothie mixture evenly into each ice mold compartment. Place reusable popsicle sticks and coverings into the mold. If you have the mold only, cover tightly with plastic wrap and insert popsicle sticks into each section. Place in freezer 4-6 hours or until completely frozen.

STRAWBERRY LEMONADE COOKIES



We have the perfect summertime poolside treats for your kiddos. They can even help with baking and decorating these, too! Strawberry Lemonade cookies – yep, sounds like summer to us! Better yet, both the cookies and the icing are made with our No Sugar Added Strawberry Lemonade – yum!

INGREDIENTS

Makes: 2 dozen

COOKIES

3/4 cup organic butter, softened to room temperature

1 cup organic sugar

2 large organic eggs

1 tsp organic vanilla extract

1 1/2 tsp Uncle Matt's No Sugar Added Strawberry Lemonade

1 tbsp crushed freeze dried organic strawberries

2 1/2 cups organic all purpose flour

1 tsp organic baking powder

Pinch of salt

GLAZE

1 cup organic powdered sugar

2 tbsp Uncle Matt's No Sugar Added Strawberry Lemonade

Optional: 2 drops organic pink food coloring

For topping: Crushed freeze dried strawberries



INSTRUCTIONS

1. Preheat oven to 350 F and line 2 baking sheets with parchment paper.
2. Cream butter and sugar in a stand mixer until light and fluffy. Add in eggs, vanilla, strawberry lemonade and crushed strawberries and continue mixing. Add in flour, baking powder and salt and mix until dough forms.
3. Use a small cookie scoop to portion the dough. Roll the dough into balls and place on cookie sheet. Press down gently with the back of a measuring cup to flatten.
4. Bake for 10 minutes. Transfer to a cooling rack and let cool completely before adding glaze.
5. To make glaze, whisk together powdered sugar, strawberry lemonade and pink food coloring until smooth. If needed, add more liquid to thin out, or add more powdered sugar to make it thicker.
6. Drizzle over the cookies and top with more crushed strawberries (optional).

FROM OUR GROVE TO YOUR GLASS. EVERY SIP HAS A STORY.



Whether you decide to mix our delicious beverages into your next cocktail, add a bit of citrus bliss to your dinner or dessert, or just want to enjoy a tall glass of refreshing, organic goodness, we hope our recipes inspire you and bring a little more health and wellness to your table. If this means taking a new approach to healthy eating habits for you and your family, that's one step to boosting your overall wellness. Incorporating more organic items into your weekly grocery list is good for you, and our planet. However you're inspired, it's been our pleasure to share with you some of our family favorite dishes that we enjoy during the summer months. It was love at first sip for us. We hope it is for you too. Cheers to your health!