



Directions for Simple Syrups and Cream

Sugar Water:

- * Pour about 2-gallons of warm to hot water (not so hot that you cannot hold your hand under the water comfortably) into a 5-gallon head-pack container. Add 1 oz. of granule preservative. Shake until granules are completely dissolved (**this is vitally important as granules will not dissolve if you do not dissolve them prior to adding the citric acid**). Once granules are dissolved, add 1 oz. of liquid citric acid. Then add 25 lbs. of sugar and shake well until sugar is dissolved. Fill the headpack with cold water to the five gallon mark (the five gallon mark is approx 3/8" above where the spout of the headpack connects to the main body of the headpack). Once the cold water is added to the 5-gallon mark, shake well to ensure sugar water is not only totally dissolved but also that the sugar water is mixed throughout evenly and not stratified at the bottom (we have found that if mixing with the Sno Shack hand mixer that mixing for at least 3 minutes is satisfactory).
- * **Note: If mixing simple syrup in 1-gallon increments to make 4 quarts of sugar water at a time we recommend using a cleaned milk jug. Fill container with warm water approx. 2 ½" from the bottom of container, add 5 lb. bag of sugar, mix well until dissolved, then fill with cold water until at the one gallon mark. Shake very well to be assured that sugar is evenly distributed throughout.**

Flavoring:

1. Pour 1oz. of concentrated flavor into a one quart flavor bottle then fill to the quart measure on the quart bottle with sugar water. (Use 4oz. of flavor concentrate for a full gallon of flavored syrup then fill the remainder of the gallon with sugar water.) It is not a bad idea to tip the flavor bottle up and down (be sure to cover the spout) up to four times to mix concentrate evenly throughout the bottle once sugar water is added.

Cream :

Mix:

- * 1 16oz can of evaporated milk
- * 1 pint of heavy whipping cream
- * ½ cup sugar
- * 1 teaspoon vanilla

OR:

For the quickest and the best fix (in the opinion of Sno Shack) use straight heavy whipping cream with nothing added – this is awesome! Note: the most cost effective way is to purchase directly from a dairy by the gallon if you have access to a dairy. Or order it in bulk by the gallon from the grocery store or a Sam's Club or Costco.

Please note that concentrates are sold in easy to dispense pint bottles for your convenience. Use flip caps to dispense concentrate easily. Sno Shack also sells one ounce measure bottles to measure concentrate precisely. Please let us know if you should like any of these small measure bottles.

Our flavors are liquid and mix extremely well with simple syrup, no straining or clumpy powders. Our flavors are created from the highest quality of natural and artificial ingredients. We know once you try and compare, you too will agree with our thousands of loyal repeat customers that SNO SHACK flavors are simply second to none and the very best available.

If you have any questions or concerns please feel free to call us at (208) 359-0866 or Fax us at (208) 359-1773.