

Orange Juice

A recipe developed and tested by Yogi Schulz

This recipe prepares up to 4.72 litres of yummy orange juice.

This versatile recipe applies equally well to other flavours of juice.



Ingredients

Orange juice concentrate



This photo shows a typical 295 ml frozen orange juice concentrate container. Please take the picture with you to shop for frozen orange juice concentrate. It will help you avoid the embarrassment of accidentally coming home with the frozen rutabaga juice concentrate.

Each orange juice container typically contains enough concentrate to make 1.18 litres of delicious orange juice. If you're cheap or want to shoo your guests out the door early, prepare about 2 litres from each container.

This table will help you determine the number of containers to purchase based on your estimate of the number of guests on hand.

Number of containers used	Number of litres produced	Number of servings for a mildly thirsty crowd	Number of servings for forced march survivors
1	1.18	4	1
2	2.36	8	2
3	3.54	12	3
4	4.72	16	4

Ice cubes

For hot days, it's helpful to have ice cubes on hand.



Orange slices



You will want to purchase one orange to slice up. The slices will reinforce the illusion that the orange juice is fresh, natural and local and not the product of a vast industrial process operated by a distant empire.



Equipment

Glass pitcher



Orange juice is typically served in glass pitchers. Some hotels use chrome-plated steel pitchers, but you're classier than that.

This table will help you determine the number of glass pitchers you need.

Number of litres produced	Number of pitchers required
1.18	1/2
2.36	1
3.54	1 1/2
4.72	2

Stir stick



As you will see in the procedure below, a glass stir stick is essential to success. Using your finger or hand to create a uniform orange juice is highly inappropriate.

You will need only one stir stick. It's permissible to reuse the same stir stick for every glass pitcher.

If you're ham-fisted, use a potato masher instead to avoid breaking the stir stick.



Glasses



You will need glasses to serve the orange juice in. It's gauche to ask your guests just to slurp from the glass pitcher or to share a glass.

Carefully select the style of glass to use that's aligned with the style and sophistication of your guests.

Procedure

Step 1: Remove the top metal lid



Remove the top metal lid from each orange juice concentrate container by pulling on the white plastic tab and unravelling the white plastic top strip.

If you manage to rip the white plastic strip, you will have to use a can opener.

Do not use your teeth to remove the top metal lid.

If you are a physicist and have read ahead to the next step, you will realize that the orange juice will expand as it's heated up a little. Do not rely on this expansion to pop off the lid. You are more likely to spray orange juice concentrate all over your kitchen.

Step 2: Defrost the orange juice concentrate



Gently rotate the orange juice concentrate container under warm water. The goal is to easily slide the orange juice concentrate from the container into the glass pitcher.

Three or four complete rotations are typically sufficient.

If the water is too hot, you will burn your fingers.

You won't defrost any orange juice if the water is too cold.

Step 3: Pour the orange juice concentrate into a glass pitcher



Slide the orange juice concentrate from the container into a glass pitcher.

Repeat the previous step if the orange juice concentrate won't slide out.

Pulling on the orange juice concentrate will cause it to break off and leave some of it stuck in the container.

Step 4: Add water into the glass pitcher



Fill the empty orange juice concentrate container with cool water three times and pour it into a glass pitcher.

Be careful not to overfill the empty concentrate container with water. That will only cause the remaining orange juice concentrate in the container to pill uselessly into the sink.

Step 5: Stir the orange and water mixture in a glass pitcher



Stir the orange juice and water mixture vigorously in the glass pitcher with a glass stir stick.

Be careful when using the glass stir stick to break up clumps of orange juice concentrate. You can easily break the glass stir stick.

If you encounter a problem, use a potato masher to break up the frozen concentrate.

At this point, the glass pitcher will be half full of orange juice. Return to Step 3 to pour the second container of orange juice concentrate into the glass pitcher.

Step 6: Add ice cubes



If it's a hot day, adding ice cubes to the orange juice in the glass pitcher is useful.

Go easy on the ice cubes, though. They'll dilute your orange juice as they melt.

You could add less water to compensate.

Step 7: Fill individual glasses



Pour orange juice from a glass pitcher into individual glasses.

Do not overfill; your guests will spill some on your new carpet.

Step 8: Slice the fresh orange



Slice the fresh orange into thin slices.

Slices that are too thick waste orange for no appreciation benefit from your guests.

Slices that are too thin are too wobbly to remain vertical when attached to the glass.

Make a radial cut into every orange slice to make it easy to slide the slice onto the glass.

Step 9: Visually enhance the final product

Add a slice of fresh orange for that natural touch.



Add a colourful, bendable straw to round out this appealing drink.

Step 10: Disassemble the orange juice concentrate container



Later, after your guests have left, you can perform this step.

If you are a determined recycler, please disassemble the orange juice concentrate container into its components.

The top and bottom lids are metal; they go to metal recycling.

The white plastic top strip is plastic; it goes to plastic recycling.

The film-lined cardboard cylinder goes in the garbage; sorry.