



# Orange Julius

- 6-ounce Frozen Orange Juice
- Optional – 1 Fresh Orange (Add to mixture or use as a garnish)
- 1 Cup Water
- 1 Cup Milk
- ¼ to ½ Cup Sugar
- 1 Teaspoon Vanilla
- 12 Ice Cubes or 1 Cup Crushed Ice

<p>1. Follow all lab rules.</p> <ul style="list-style-type: none"> <li>* No Gum</li> <li>* Roll up sleeves.</li> <li>* Wash hands.</li> <li>* Assign jobs. Write the name of the person on the line that is in charge of each step.</li> </ul>	<p>Assign jobs for the following tasks.</p> <p style="text-align: center; font-size: 2em; color: orange;"><i>All</i></p>
<p>2. Get towels.</p>	
<p>3. Fill sink up with soap and water.</p>	
<p>4. Set up blender.</p>	
<p>5. Add orange juice to blender.</p>	
<p>6. Measure and add 1-cup water.</p>	
<p>7. Measure and add 1-cup milk.</p>	
<p>8. Measure and add ¼ to ½ cup sugar. (Your group will need to decide on the amount used.)</p>	
<p>9. Measure and add 1-teaspoon vanilla.</p>	
<p>10. Wash, peel, and cube the orange segments. Add to the blender. (*Note: You may save some segments for garnishes.)</p>	
<p>11. Put lid on. Blend 15-20 seconds</p>	
<p>12. Add half the amount of ice. Blend for about 30 seconds.</p>	
<p>13. Add the rest of the ice. Grind again until well blended.</p>	
<p>14. Unplug the blender. Pour into glasses. Add your garnish.</p>	
<p>15. Enjoy!</p>	
<p>16. Clean up. Be sure to remove the bottom of the blender. This will allow you to wash the blades, sealing ring, blender bottom, and the base of the blender much easier.</p>	
<p>17. Check with teacher.</p>	