An infuser containing food additives and flavorings is disclosed. The infuser can be used to add flavors to liquids such as alcoholic and non-alcoholic cocktails. The infuser may be made of a semi-porous material such as paper, nylon or silk, but not limited to just these and can have a variety of shapes including a rectangular or triangular shape.
Fig. 1

Fig. 2

Fig. 3
BEVERAGE INFUSER
CROSS-REFERENCE TO RELATED APPLICATION

[0001] The present application claims priority to provisional patent application No. 61/152,887, entitled, “Cocktail Enhancing Bag,” to Deborah Sue Demarse, which application was filed on Feb. 16, 2009 and which application is incorporated by reference herein in its entirety.

BACKGROUND

[0002] Traditionally, beverages such as alcoholic drinks are made by using bottled mixers and alcohols. Some alcohols and other beverages are infused with various fruits, vegetables and other additives, but such an infusing process is typically performed by the beverage manufacturer prior to bottling. Some individuals and drinking establishments infuse bottled alcohol and other beverages with additives, but this typically takes a long period of time. It is also known for individuals and bartenders to add fruits, vegetables and other additives directly to a cocktail while he or she is preparing the cocktail. However, this process adds a significant amount of time to the drink preparation process and also requires the stocking/restocking of fresh ingredients to add to the mixed drinks.

[0003] Instead of fresh ingredients, it is also known to add mixers and/or syrups to a beverage. These mixers and syrups contain preservatives and other additives and preservatives which are not desirable. Moreover, despite being expensive, mixers and syrups typically have a relatively short shelf life and some require refrigeration.

SUMMARY

[0004] An embodiment of the present invention relates to an infuser device that includes ingredients that can infuse into a cocktail or liquid-based food to add flavor to the cocktail or liquid-based food. In an embodiment, the infuser device includes ingredients sealed within a bag from which the ingredients may saturate liquid when immersed. In one method of use, the infuser may be put directly into a container such as a cocktail shaker, along with other ingredients to make a cocktail and shaken. Ice may also be added to the container. Once the ingredients, liquids and ice are shaken, the mixture may be strained into a vessel and served.

BRIEF DESCRIPTION OF THE DRAWINGS

[0005] FIG. 1 shows an embodiment of the invention.
[0006] FIG. 2 shows the embodiment of FIG. 1 inside of a container to be shaken.
[0007] FIG. 3 shows a vessel such as a cocktail glass into which the contents of the container of FIG. 2 is strained.

DETAILED DESCRIPTION

[0008] Embodiments of the present invention will now be described with reference to FIGS. 1 through 3, which relate to an infuser for enhancing flavors into a beverage. It is understood that the present invention may be embodied in many different forms and should not be construed as being limited to the embodiments set forth herein. Rather, these embodiments are provided so that this disclosure will be thorough and complete and will fully convey the invention to those skilled in the art. Indeed, the invention is intended to cover alternatives, modifications and equivalents of these embodiments, which are included within the scope and spirit of the invention as defined by the appended claims. Furthermore, in the following detailed description of the present invention, numerous specific details are set forth in order to provide a thorough understanding of the present invention. However, it will be clear to those of ordinary skill in the art that the present invention may be practiced without such specific details.

[0009] Referring initially to FIG. 1, embodiments of the present invention relate to an infuser device 100 that is completely or partially filled with ingredients 102. The ingredients 102 may be whole, crushed, powdered, ground, dried and/or extracts that could include but is not limited to: spice, fruit, vegetable, nut, herb, root, plant, salt, sugar, flower, quinine for the purpose of infusing flavor to cocktails or food. As one of many examples, the infuser device 100 may be hibiscus flavored, including ingredients such as hibiscus powder, hibiscus flower and stevia leaf extract. A wide variety of other flavors and ingredients are contemplated. The ingredients 102 may further include nutritional and/or medicinal additives. As used herein, the term “cocktail” may refer to an alcoholic or non-alcoholic beverage.

[0010] The ingredients may be provided within an infuser 104 which may be made of numerous types of materials including tea paper, silk, and nylon but not limited to just these. The shape could be triangular, square, oblong, pyramidal, but not limited to just these. The material may be of mesh structure to allow for infusing ability. As one example, the infuser may be, but is not limited to, the shape, material and composition of any known tea bag.

[0011] One method of use of use of device 100 is shown in FIGS. 2 and 3. The infuser 104 may be put into a container 120 (FIG. 2) along with other ingredients to make a cocktail and shaken. Ice may be added as well. While container 120 may be a cocktail shaker, it is understood that the infuser 104 may be placed into any container. The ingredients 102 within the infuser 104 would be infused into a cocktail mixture and then the mixture strained into a vessel 122 (FIG. 3). Vessel 122 may be a glass, but may be a cup bowl or other vessel. The infusers 104 may be used once and discarded. Alternatively, the bags may be reused in more than one cocktail/food.

[0012] A current manufacturer of teas would most likely be the choice in making the invention. Instead of or in addition to filling the infuser with loose leaf tea they would fill it with the identified ingredients 102.

[0013] More than one ingredient 102 can be added to each infuser. Example: lime and sugar together.

[0014] To use embodiments of this invention, the infuser is placed in a container with a liquid and ice and shaken. Ingredients from within the infuser will infuse into the liquid as a result of the shaking and diffusion. The infuser may be removed from the container when the desired amount of flavor is achieved, or the infuser may be left in the container. The contents of the container is then strained into a vessel (with ice or without ice) for consumption.

[0015] This invention solves the following problems:

[0016] COST-It reduces the amount that a restaurant/bar/retail has to invest in costly cocktail mixers and syrups and eliminates the amount a patron would have to pay for a cocktail.

2.) INGREDIENTS—Most mixers and syrups contain additives and preservatives. The invention may contain organic or natural ingredients that may have the possibility of health and or nutritional benefits as where mixers and syrups may not have any significant health benefits and may have harmful elements. 3.)FOOT PRINT—Helps to eliminate the foot print that the display and storage of the mixers and syrups take. 4.) SHELF LIFE—Mixers and syrups typically will have a shorter shelf life and some need refrigeration, this
invention does not need refrigeration and has a long shelf life.

5.) LACK OF CHOICE — Embodiments of the present invention give the mixologist and home bartenders more choices in the current trend of designer cocktails made with healthy and obscure ingredients than are currently on the market.

COST (Less) — It reduces the amount that a restaurant/bar/retail bar has to invest in costly cocktail mixers and syrups and possibly the amount a patron would have to pay for a cocktail.

2.) INGREDIENTS (More Healthy, Choices) — Most mixers and syrups contain additives and preservatives. Embodiments of the invention contain no non-organic or non-natural ingredients that may have the possibility of health and/or nutritional benefits as where mixers and syrups may not have any significant health benefits and may have harmful elements.

3.) FOOT PRINT (Less) — Helps to eliminate the bar foot print that the display and storage of the mixers and syrups require including refrigeration in costly bar or retail real estate.

4.) SHELF LIFE (Longer) — Mixers and syrups typically will have a shorter shelf life, and need refrigeration if lacking additives and preservatives. Embodiments of the present invention do not require refrigeration, though refrigeration may maintain the potency of some embodiments beyond its normal shelf life, depending on the ingredients used.

5.) LACK OF CHOICE (MORE CHOICE) — Provides mixologist and home bartenders more choices in the current trend of designer cocktails made with known and exotic ingredients than are currently on the market.

The foregoing detailed description of the invention has been presented for purposes of illustration and description. It is not intended to be exhaustive or to limit the invention to the precise form disclosed. Many modifications and variations are possible in light of the above teaching. The described embodiments were chosen in order to best explain the principles of the invention and its practical application to thereby enable others skilled in the art to best utilize the invention in various embodiments and with various modifications as are suited to the particular use contemplated. It is intended that the scope of the invention be defined by the claims appended hereto.

What is claimed is:

1. A method of providing ingredients to be infused into an alcoholic cocktail, the method comprising the steps of:
   (a) placing one or more ingredients into an infuser comprised of a material allowing the ingredients to infuse from the infuser upon the infuser being immersed into an alcoholic cocktail, the ingredients and specifically adapted for use in an alcoholic cocktail; and
   (b) sealing the infuser.

2. The method of claim 1, wherein said step (a) of placing one or more ingredients into an infuser comprises the step of placing one or more of spice, fruit, vegetable, nut, herb, root, plant, salt, sugar, flower, quinine into the infuser.

3. The method of claim 1, wherein said step (a) of placing one or more ingredients into an infuser comprises the step of placing the one or more ingredients in a whole, crushed, powdered, ground, dried and/or extract form of the ingredients into the infuser.

4. The method of claim 1, wherein said step (a) of placing one or more ingredients into an infuser comprises the step of placing the one or more ingredients being natural and/or organic into the infuser.

5. The method of claim 1, wherein said step (a) of placing one or more ingredients into an infuser comprised of a mate-