

# cold brew coffee

## Servings Vary

PREP TIME: 12-16 hours

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1 cup coarsely ground coffee

4 cups water

glass jar or pitcher

fine mesh sieve and coffee filter or cheesecloth

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## NOTES

**The amount of water used will vary depending on how strong you like your coffee and if you prefer a concentrate or ready-to-drink product.**

**Start with 1 cup of coffee steeped in 4 cups of water and adjust up or down from there. This will result in a coffee concentration that you can then mix with water, milk and/or ice to get the perfect blend.**

**If you're looking for a balanced preparation, try a 1:8 ratio.**

PLACE coarsely ground coffee in a glass jar or pitcher.

ADD water and stir.

SEAL and let sit at room temperature for ideally 12-16 hours (minimum of 8 hours).

LINE a fine mesh sieve with a coffee filter or cheesecloth.

POUR coffee concentrate over strainer into a bowl. This may take some time since the coffee is thick and concentrated. Be patient! The coffee filter or cheesecloth is optional but it will prevent needing to strain coffee a second time.

DILUTE with water to achieve desired strength.

ADD milk or cream, if desired.

STORE in fridge for 10-14 days.

