

cold brew coffee

Servings Vary

PREP TIME: 12-16 hours

1 cup coarsely ground coffee

4 cups water

glass jar or pitcher

fine mesh sieve and coffee filter or cheesecloth

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.

