

Salt and Serenity

Cold Brew Coffee

Makes about 8 cups of coffee.

1 ½ cups coarsely ground coffee

8 cups cold water

1. Place coarsely ground coffee in large glass jar or pitcher. Pour cold water over coffee grounds.
2. Let sit for a few minutes, and then stir well. Cover with plastic wrap and leave on the kitchen counter for 12-24 hours.
3. Line a fine mesh strainer with cheesecloth and strain coffee into a second large container or jar.
4. Store coffee in a covered container in the fridge for up to 2 weeks.
5. Serve with milk, cream and simple syrup, (recipe below) if desired.

Simple Syrup

1 cup white sugar

1 cup cold water

1. Place water and sugar in a small saucepan. Bring to a boil and keep cooking until the sugar is dissolved.
2. Let cool. Transfer to a covered container and store in the fridge for up to 6 months.