

## Cold Brew Coffee

More Coffee! One of the best things about cold brew is that during the extraction period, because heat is not introduced, the amount of caffeine remaining is higher than in your average cup of hot drip coffee. Very handy! Cold brew will also work well for those who don't inhale coffee, but choose to savor – it's already cold! Adding a splash of Espresso balsamic adds a bit of bright acidity and sweetness to the flavor, as Cold Brew on it's own is quite light and mild, the combination is perfect.

1 cup Freshly Roasted Coffee  
4 cups Cold water  
2 tsp espresso balsamic

Because the ingredients are simple, use the freshest roasted beans you can find. Grind beans to a coarse grind - no more, no less. This grind will allow for maximum extraction from the beans, and too fine a grind will produce a cloudy coffee.

Use whatever vessel you have that will hold at least 5 fluid cups – a large mason jar, a big bowl, or a French Press. Pour coffee grounds into the chosen vessel and pour over coffee.

Cover with plastic wrap, lid, or a clean towel; all will work well. Then let it rest, the grounds will extract their coffee nectar for 12 hours and not a minute less - if you want the good, potent stuff.

After 12 hours, set a fine-mesh strainer over a large measuring glass and place a double layer of cheesecloth into it. Pour your ground mixture into the cheesecloth and allow it to drain for 2 to 3 minutes. Stir in the Espresso Balsamic.

Store your cold brew in the fridge for up to 4 days - add ice, milk, cream, or anything your coffee cravings require!