

KONA BLEND COLD BREWED COFFEE

INGREDIENTS:

- $\frac{3}{4}$ cup Kona Blend whole bean coffee
- 4 cups cool, filtered water

Perfect for everyone, from purists to casual drinkers, cold brewed coffee is a surprisingly popular item on many coffee shop menus. Luckily, you can avoid paying for overpriced cold brewed coffee by making it at home!

Cold brewed coffee is a delicious way to make your coffee, especially if you're not a fan of its bitter taste. It can be brewed using any containers you have on hand – Mason jars, a French press, or even a PET plastic pitcher. Steeping freshly ground coffee in cool water for several hours creates a smooth, mellow drink that's incredible on a hot summer's day. There's virtually no bitter taste – Just the pure, full-bodied flavor of Javalution coffee.



KONA BLEND COLD BREWED COFFEE INSTRUCTIONS



Coarsely grind 1 cup of coffee beans and pour them into your container. Add the 4 cups of water. Stir gently to ensure that all of the grounds are wet. Cover the container with cheesecloth or a lid. If you're using a French press, put the top on, but don't press down on the plunger. Set the covered coffee and water mixture in a cool, dark place for at least 12 hours. Once the coffee is done brewing, remove the cheesecloth and place the cloth into a fine mesh strainer. Balance the strainer over a pitcher. Pour the coffee through the cheesecloth to remove all of the grounds. Discard the grounds and the cloth. Pour the desired amount of coffee into a cup. Chill the finished coffee before adding your favorite mix-ins, or drink it as-is.

