

From Coffee to Cocktails with Crimson Cup

Recipes courtesy of Crimson Cup Coffee & Tea, presented by Jacob Hill

French Press Cold Brew

Yield: approximately 22 oz.

Ingredients:

3 ½ oz. ground coffee
28 oz. water

Equipment:

1-liter French press
Coffee filter
Glass jar with lid, or similar container

Directions:

To prepare a cold brew concentrate, add coffee grounds to the bottom of a large, 1-liter French press. Add half of the filtered water and stir to ensure all grounds are wet. Add the remaining water to the top of the press and then cover with the lid, leaving the plunger up. Let the mixture steep at room temperature for 24 hours.

Slowly push the plunger down to separate grounds from coffee. Pour liquid through a coffee filter into a new container. Refrigerate.

To prepare a cold brew beverage, mix any amount of cold brew concentrate with an equal amount of filtered water and pour over ice.

Cold Brew Old Fashioned

Yield: 1 drink

Ingredients:

3 oz. cold brew concentrate
½ oz. simple syrup
2 maraschino cherries
1 oz. rye whisky
2 dashes Angostura bitters

Directions:

Muddle the cherries in simple syrup. Add cold brew concentrate, rye, bitters and ice. Stir to chill and then strain into a rocks glass.



Cold Brew Martini

Yield: 1 drink

Ingredients:

1 oz. vodka
2 oz. Kahlua
3 oz. cold brew concentrate

Directions:

Fill a shaker with ice. Then add vodka, Kahlua and cold brew concentrate. Shake to fully chill and then strain into a martini glass.