

# Cold-Brew Coffee Concentrate

BY COOK'S ILLUSTRATED • PUBLISHED MAY 2016

## INGREDIENTS

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**9** ounces medium-roast coffee beans, ground coarse (3 ½ cups)

**3** cups filtered water, ½ room temperature

**Kosher salt** (optional)

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## INSTRUCTIONS

**MAKES ABOUT 1½ CUPS; ENOUGH FOR 3 CUPS ICED COFFEE**

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*This concentrated coffee needs to be diluted before drinking. We recommend a 1:1 ratio of concentrate to water, but you can dilute it more if you like.*

1. Stir coffee and water together in large (about 2-quart) glass French press. Allow raft of ground coffee to form, about 10 minutes, then stir again to recombine. Cover with plastic wrap and let sit at room temperature for 24 hours.

2. Line fine-mesh strainer with coffee filter and set over large liquid measuring cup. Place lid on press and slowly and evenly press plunger down on grounds to separate them from coffee concentrate. Pour concentrate into prepared strainer. Line large bowl with triple layer of cheesecloth, with cheesecloth overhanging edge of bowl. Transfer grounds to cheesecloth. Gather edges of cheesecloth together and twist; then, holding pouch over strainer, firmly squeeze grounds until liquid no longer runs freely from pouch; discard grounds.

3. Using back of ladle or rubber spatula, gently stir concentrate to help filter it through strainer. Concentrate can be refrigerated in jar with tight-fitting lid for up to 1 week.

**To Make Iced Coffee:** Combine equal parts coffee concentrate and cold water. Add pinch kosher salt, if using, and pour into glass with ice.