



Iced Coffee "Home Brewed"

- 1 Cup ground coffee
- 32 ounce container (1 quart)
- Strainer
- Large basket type coffee filters

Place ground coffee in container, fill with cold water. Cover and let sit for twelve to fifteen hours. Place strainer over large bowl and put coffee filter inside. Slowly pour over about half of the coffee and let sit until strained. Replace filter and repeat.

To make regular coffee: place equal parts coffee concentrate and water in cup and heat.

To make iced coffee: Place equal parts concentrate and milk in glass. Add ice, sweetened as desired. You may find my preference for iced coffee a bit strong for you so leave room to add some water to weaken it if need be!

I use Hershey's syrup for Mocha, Caramel syrup for that Carmel Macchiato taste, or just plain with sweetener! Totally up to you!