

CHEF'S CORNER

WITH CHEF AMELIA

ICED COFFEE

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

Here's a super easy but totally delicious how-to on making your own cold brew. Those Georgia summers are brutal, and there's something so refreshing about iced coffee! Now you can make it yourself en masse and save SO. MUCH. MONEY. I usually make 3 quarts, which yields about 18 cups of iced coffee.

INGREDIENTS:

- A pitcher with a lid
- A measuring cup
- 1 cup of medium grind coffee per 4 cups of water
- A whisk
- Water
- Strainer
- Cheesecloth or coffee filters
- Large mixing bowl

INSTRUCTIONS:

1. Combine coffee and water in a pitcher.
2. Stir.
3. Let coffee sit in your fridge for 12 hours (or overnight).
4. Line your strainer with cheesecloth or overlapping coffee filters (I needed 3).
5. Place strainer over bowl.
6. SLOWLY strain your coffee grinds out of your cold brew. You may need to do this multiple times to remove all the coffee grinds.
7. Wash your pitcher and fill 'er back up!

Notes:

- This is a cold brew concentrate, designed to be poured over ice and topped off with water and milk or creamer to dilute it before drinking.
- Most pitchers are 3 quarts. That equals 12 cups, meaning you'll need 3 cups of coffee. Don't be alarmed--this is a concentrate and will yield 18 cups of iced coffee, even more if you dilute it further!
- Like your coffee extra strong? Freeze some cold brew and use coffee ice cubes instead of water ones!
- Because this is cold, only liquid sugar should be used to sweeten. You can make a quick simple syrup by mixing equal parts of warm water and sugar, stirring until dissolved. Use sparingly--you can always add more, but you can't take it out again!
- Store refrigerated for up to 7 days.

