Cleo Coyle's Mason Jar Cold Brew Coffee

Text and Photos (c) by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini.

There are many ways to make Cold Brew, but our favorite is the Mason Jar Method we wrote about in our bestselling Coffeehouse Mystery Dead Cold Brew. The jar's lid seals the coffee in an airtight lock, keeping it fresh as you steep it—and after you filter it. This method is easy, convenient, practical, and (best of all) inexpensive. Coarsely ground coffee is stirred into cold water and allowed to steep for roughly 12 hours. After steeping, the grounds are strained, and the finished coffee can be stored in the refrigerator for about a week.

If you're new to cold brewing, remember one last thing. Cold Brew Coffee is really a concentrate, and you should dilute it before serving. Some people use water. Others simply pour it over ice. You might also add chilled milk, half-and-half, or light cream. Sugar or other sweeteners, including flavored syrups, are delicious additions, as well.

However you make and serve your Cold Brew Coffee, Marc and I hope you drink with joy!

~ *Cleo Coyle*, author of
The Coffeehouse Mysteries

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Cleo's Mason Jar Cold Brew Coffee

Makes about 3-2/3 cup of concentrated Cold Brew, which will give you about 48 ounces of drinkable beverage, once diluted

Ingredients:

2 wide-mouth Mason jars, quart size, 32-oz *(see or buy examples here)*

¾ cup (50 grams) coarsely ground coffee

4 cups cold water *(filtered or bottled for best quality)*

Coffee filter cone *(pour-over cone)*, size #2 *(see or buy examples here)*

Paper coffee filters, cone shaped, size #2 or #4 *(see or buy examples here)*

Cleo's Tip: We like to replace the metal lids on the wide-mouth quart jars with re-usable plastic lids. See or buy examples here.

To see Cleo's video version of this recipe, click here.

Step 1—Choose and grind your coffee: The best coffee to use for Cold Brew is one with a strong, bold flavor, which is why we suggest a medium-dark or dark roast. Be sure to use freshly roasted coffee and grind your coffee fresh, on the coarse setting, as you would if making hot coffee in a French press.

Step 2—Steep your coffee: Place your ground coffee in the quart-sized (32-oz) wide-mouth Mason jar. Add your water. Note that because of the amount of coffee grounds, you will not be able to fit all four cups of cold water into the quart-sized jar, and that's okay. Stir the grounds with a spoon between pours and you will be able to fit more water in. Pour all the way to the top of the jar and stir again. Seal the jar, gently shake it, and stand it in the fridge with a label that indicates when 12 hours have elapsed.

Step 3—Flip for good mixing: After a few hours, we like to gently shake the jar and turn it upside down, just to make sure the grounds stay well mixed.

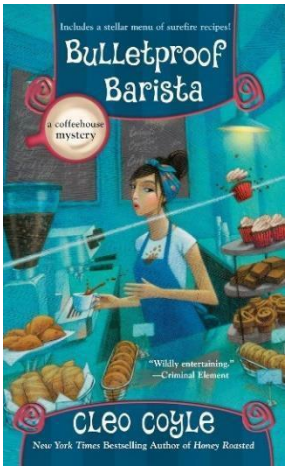
Step 4—Filter the coffee: After the Cold Brew has steeped, filter it. While you can use cheesecloth and a kitchen strainer, we suggest that you invest in the purchase of an inexpensive coffee filter cone (aka pour-over cone) size #2. This is the perfect size for placing right over the mouth of your Mason jar. (FYI: This size cone also can be used over a coffee mug to make a single, pour-over cup of hot coffee.)

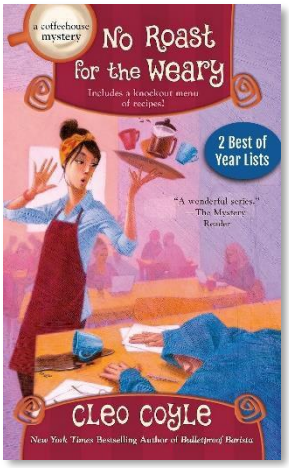
Note that you will also need disposable paper filters (cone-shaped size #2 or #4), to place inside your plastic cone. Slowly pour the steeped Cold Brew through the filter into your second, clean Mason jar. This process will take a few minutes, as the coffee drips into the jar, leaving the grounds and silt in the filter.

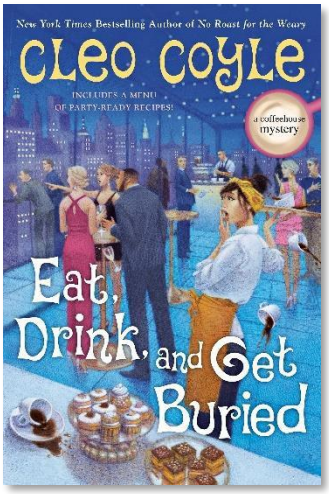
Step 5—Coffee concentrate service: This is a concentrated coffee. To drink it, you will need to dilute it. You can add cold water; and/or pour it over ice; and/or add half-and-half (or milk or cream). Sugars and syrups are up to you. Experiment with what makes your taste buds happy, and…

Eat with joy! ~ Cleo

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com







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