



Easy Cold-Brewed Coffee

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



850 min.

SERVINGS



8

BEVERAGE

DRINK

Ingredients

- 1.8 cups ground coffee
- 8 servings ice cubes
- 8 servings water
- 3.5 cups water cold

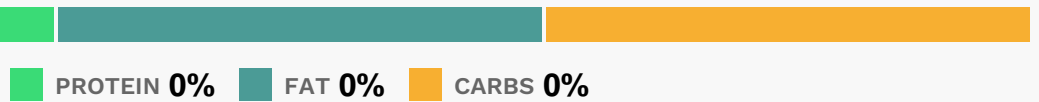
Equipment

- bowl
- sieve
- plastic wrap

Directions

- Place the coffee grounds in a 2-quart pitcher, add the water, and stir to combine. Cover with plastic wrap and let steep at room temperature for at least 12 hours and up to 1 day. Line a fine-mesh strainer with a standard coffee filter and fit it over a medium bowl. Working in batches, slowly pour the coffee into the filter until all of the liquid has passed through the strainer (the coffee will pass through in a slow stream; don't force it through); stop when you reach the solids at the bottom of the pitcher (don't pour them in). Discard the grounds and the contents of the strainer. Wash and dry the pitcher.
- Transfer the strained coffee into the pitcher. Cover and refrigerate until completely chilled, at least 2 hours or up to 5 days. For serving: For each cup of iced coffee, dilute the concentrate with an equal portion of milk, half-and-half, or water. Sweeten with simple syrup if desired and top with ice.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.24391304928323%

Nutrients (% of daily need)

Calories: 0kcal (0%), Fat: 0g (0%), Saturated Fat: 0g (0%), Carbohydrates: 0g (0%), Net Carbohydrates: 0g (0%), Sugar: 0g (0%), Cholesterol: 0mg (0%), Sodium: 19.8mg (0.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 28.15mg (9.38%), Protein: 0g (0%), Copper: 0.06mg (3.17%), Calcium: 11.88mg (1.19%)