



THE FRONT BURNER • RECIPE BOX

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Honey Vanilla Cold Brew

Makes 4 cups strong cold brew

Sweet and bitter unite! Great flavors shine through in this unique cold brew. Spiked with the sweet addition of a vanilla honey simple syrup, this drink elevates classic cold brew coffee into a new stratosphere of smooth and refreshing.

Ingredients:

3 cups distilled water, plus 1 additional cup water
1/2 cup dark roast coffee beans, coarsely ground
1/3 cup honey
2 teaspoons vanilla
1/2 cup half-n-half
Fresh nutmeg, grated

Directions:

1. Place the coarse coffee grounds in the bottom of a French press and combine with 3 cups of filtered water. Stir the water and coffee grounds together to ensure they are incorporated. While the coffee steeps, combine the remaining 1 cup of water, honey, and vanilla in a small saucepan and bring the mixture to a boil until the honey dissolves. Remove from heat and refrigerate.
2. Steep the coffee overnight, around 12 hours. Slowly press the grounds to filter.
3. Evenly distribute the simple syrup into 4 glasses filled with ice. Pour the cold brew concentrate over the simple syrup and stir. Top with half-n-half and fresh nutmeg. Enjoy immediately.