

TESSA'S COFFEE
CUSTOM ROASTED ORGANIC
www.FreshOrganicCoffee.com

Toddy Cold Water Process

I suggest a darker roast of coffee. The brewing process will produce a more mild flavor so start with the strongest roasts then adjust to your taste.

Have the coffee ground as coarsely as possible. A fine grind will clog the filter and it may take days for the coffee to drain. ~ if at all.

Place the plug in the toddy (wide end on the outside) , place the filter snugly inside of the tub, fill one third full with cold water. Add 4 cups of ground coffee and mix the mixture with your hand to get the coffee It. Fill the toddy to the top with water. I use the spray nozzle with a mild spray of water. I place the whole tub in a "Big Bowl" (just in case the plug is not in right) and let it sit at room temperature for at least 10 hours. Do not mix the coffee during the brewing process, no matter how much you are tempted to.

Place the glass Jar in your "Big Bowl" Hold the Toddy over the glass jar and remove the plug from the Toddy while holding over the glass jar. It is a trick you will be good at soon. Let drain for a few minutes until the glass jar is full.

Dispose of the coffee sediment from the toddy, rinse out the filter with clean water and store the filter in a plastic bag in the refrigerator. Sometimes I put my filters through the washing machine. If you store a It filter at room temperature there is a good chance that it will get moldy.

To make a cup of coffee with the Toddy Concentrate add one jigger (about 2 oz.) of coffee concentrate to a cup and top with boiling water. If you like your coffee stronger adjust the amount of concentrate.

I use our "Organic French Roast" "Toddy Grind" to make my brew and I get about 30 cups of coffee from one brew of concentrate, I like it strong.

Cheers, Tessa