

Cold Brewed Coffee Syrup

I prefer to make cold coffee cocktails with cold brewed coffee. Our coffee cocktails will work with whatever coffee syrup you like to use for cold coffee. I usually make this syrup using Starbucks Sumatra dark roast.

- 3 1/2 cups coarsely ground coffee
 - 5 cups water
1. Combine coffee and water in a container stir well and let sit for 12 hours at room temperature.
 2. Strain, first through a fine mesh filter, then through a paper filter
 3. Keeps refrigerated for 1-2 weeks

To make cold coffee combine 1:3 or 1:4 coffee syrup to cold water.

Cheers!