

Bold & Fresh French Press Coffee

YIELDS APPROXIMATELY 4
CUPS OF COFFEE

INSTRUCTIONS

- Heat approx. 30 oz. (~3 1/2 to 4 cups) filtered water in kettle, to just before a boil.
- Add 8-10 heaping tablespoons of coarsely ground coffee to french press.
- Once water is just about to boil (around 200°F), pour into french press.
- Stop and stir grinds when french press is half full of water.
- Continue pouring until water is around 1 inch from the top.
- Set the lid on french press, but do not plunge down.
- After 4 minutes, slowly plunge all the way down on press.
- Serve immediately for hot coffee or pour over ice for refreshing iced coffee!

TIPS

*Do not use boiling water or you'll run the risk of burning your coffee. Add the water to the press just before it reaches a boil or if it does begin to boil, turn off heat and wait around 30 seconds before pouring over coffee.

*Be gentle if using a metal spoon for stirring. Use a wooden or plastic spoon to avoid any chance of cracking the glass.