



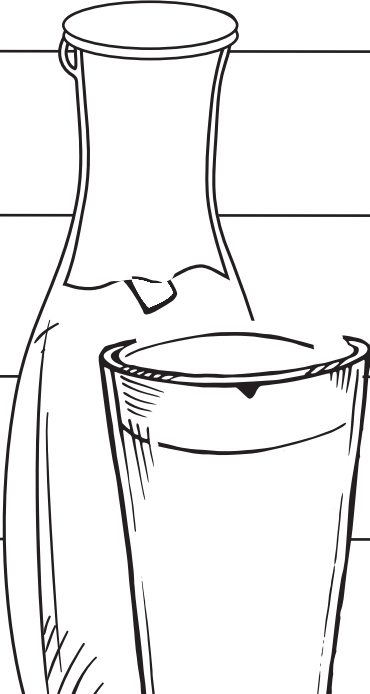


EXCEPTIONAL COLD BREW AND ICED TEA RECIPES FOR THE HOME BARISTA (That's you!)

BASE RECIPES		
MASTER COLD BREW COFFEE		1/3 cup medium-coarse ground coffee + 1 cup water Combine coffee grounds and water in a mason jar or small container. Cover and let sit at room temperature at least 12 hours, preferably overnight. Strain well through a fine mesh sieve, cheesecloth, or coffee filter. Dilute with water to taste.
MASTER COLD BREW TEA		1 part loose leaf tea + 4 parts cold, filtered water Combine and refrigerate overnight. Strain and dilute to taste.
MASTER SALTED CREAM (Makes about 17 two-ounce servings)		14 oz can sweetened condensed milk + 4 oz heavy cream + 4 oz half-and-half + 12 oz cream cheese + 2 tsp sea salt or kosher salt Whip all ingredients together until combined. Keep chilled.
MASTER MINT SIMPLE SYRUP (ratio-based; scale to desired quantity)		1 part sugar + 1 part water + 1 part loosely packed mint leaves Bring ingredients to a boil. Reduce heat to medium and cook for 3 minutes. Strain and cool. Keep refrigerated.

SPECIALTY DRINK COMBOS (12-ounce yield)		
	JAZZMAN T	5 oz cold brewed NUMI jasmine green tea 5 oz freshly squeezed lemonade Ice Lemon twist
	COLD BREW DIRTY CHAI	5 oz cold brewed coffee 5 oz cold brewed NUMI chai Ice Milk as desired
	HANSEL & GRETEL (tastes like gingerbread!)	10 oz cold brewed NUMI chai Ice 2 oz salted cream on top Dusting of cinnamon
	SALTED CREAM COLD BREW	10 oz cold brewed coffee + Ice 2 oz salted cream on top Maldon sea salt, Himalayan pink salt, or fleur de sel, for garnish
	MINT CONDITION	9 oz cold brewed coffee 1 oz mint simple syrup 2 sprigs fresh mint, bruised Ice