

Iced Coffee

Yield: 8 servings

Recipe Note: While the method can't be beat, the measurements of the ingredients below are suited to my particular preference. Use this recipe as a base and then adjust to your own tastes.

1 cup good ground coffee

8 cups cold water

2 - 3 Tablespoons skim milk*

2 - 3 Tablespoons vanilla sugar*

*Or your preferred coffee flavorings, such as vanilla syrup, milk, creamer, sugar, half and half, etc.

Place the ground coffee beans in a large container that includes a lid and holds at least 8 cups of liquid. Add the water and stir to mix, so that all grounds are wet. Cover and let soak for 6 to 8 hours or overnight.

When the coffee grounds are ready, set a mesh strainer, lined with paper towels, over a large bowl and strain the coffee liquid to remove the grit. Use a rubber spatula or wooden spoon to press all the liquid through, discard the grounds.

To assemble a drink, fill a large glass with ice cubes. Add the milk and sugar, then pour in about 3/4 cups coffee. Stir to combine. Taste and adjust flavorings as desired.

Store the leftover coffee in a covered container in the fridge for later use. Repeat above assembly instructions every morning, or whenever you need that cool, refreshing caffeine kick! :)

Source: Pennies Original