

Cold Brew Coffee

<http://userealbutter.com/2020/03/09/cold-brew-coffee-recipe/>
from [Food52](#)

3/4 cup whole roasted coffee beans, coarse grind
4 cups cold water

Stir the coffee grounds and water together in a large container until all of the grounds are wet. Cover the vessel with a cloth or filter and let sit at room temperature for 12 to 24 hours. Set a sieve over a large bowl and place a filter or nut milk bag or cheesecloth in the sieve. Strain the cold brew coffee through the filter/sieve. Compost or discard the spent grounds. Store the cold brew concentrate in a closed vessel in the refrigerator for up to a week. Dilute with water to taste before serving. Serve over ice or with seltzer water, milk, cream, soda, booze, ice cream, etc. Makes ~3 1/2 cups.