

Tupperware®

COLD BREW CARAFE RECIPES

The Cold Brew Container is 1½ Quart .
It takes approximately 4 cups water
when making cold brew coffee or tea.

Loose Leaf Tea

The ratio for cold brew is 1½ tsp. of loose leaf tea (or 1 heaping tsp.) to one cup of water, or 1 tea bag per cup of water. It doesn't need to be precise and you can adjust if you like stronger or weaker tea.

- Cold-brewing tea is a slow and gentle steeping process that creates a sweeter and smoother tasting tea.
- Tannins, which can make tea bitter or astringent, aren't steeped out of the tea in cold water the way it does in hot water. No more harsh or bitterness in your iced tea anymore!
- Because cold brewing doesn't involve heating up anything on the stovetop, it's nice and easy to make in the hot summer months.
- Making cold brew tea is also the fool-proof way of making iced tea. You can cold steep it for 8 hours or 20, it'll still be delicious.

Black Tea - Organic Assam, Orange Pekoe, Earl Grey, Mango Black
Green Tea - Hojicha, Jasmine, Sencha
White Tea - Silver Needle, Mutan White, White Peach
Herbal Tea - Chrysanthemum, Chamomile, Peach Fruit Tea

The best tea to cold brew is Taiwanese oolong tea like formosa oolong.



COFFEE

A COARSE GRIND COFFEE IS ALWAYS PREFERABLE FOR A COLD BREW. Fine grounds often produce more harsh or bitter flavors as a result of being over-extracted and can become sludge in the bottom of the carafe.

Choosing between a dark or a light roast coffee is largely a matter of personal preference. *Your best bet is to experiment.* Don't assume that your roast preference for hot coffee will hold true for cold coffee. The majority of experts tend to be in favor of darker roasts for cold brew.

Experts are divided on the question. Some suggest light to medium roasts, which are naturally more acidic, because the cold brewing process eliminates much of the acidity of the beans. Other cold brewers recommend dark roasts because cold brew has a tendency to taste of darker, richer flavors, like chocolate, nuts and earthiness.

TO MAKE THE MOST OF THE SHORT TIME YOUR COFFEE IS AT ITS FRESHEST:

- Buy only what you know you can use in a few weeks
- Brew within 30 minutes of grinding.
- Keep your whole beans in a cool, dry place (a good storage container)

COFFEES TO TRY:

Tiny Footprint Coffee Organic Cold Press Elixir
Cafe Du Monde Coffee With Chicory
Stone Street Coffee Cold Brew Reserve Colombian Supremo Coffee
Cold Buzz Coffee Hazelnut
Metropolis Coffee Cold Brew Blend
Peet's Baridi Blend
Costa Rica El Encino Natural
Bizzy's organic Smooth & Sweet Blend

COLD BREW ICED COFFEE DRINKS

Per 1 cup of water, you'll need 1 ounce (by weight) coarsely ground coffee. That's about ¼ cup whole coffee beans, which yields roughly ½ cup ground coffee. Adjust to your desired tastes.

FOR EACH DRINK

Handful of ice cubes
1-2 oz. cold brew coffee
2 Tbsp. simple syrup
Milk or creamer

Add ice to a large glass, then pour cold brew coffee and milk or creamer, if desired over top. Add in 1-2 tbsp syrup of your choice.

CREAMERS

BASE RECIPE

1 cup sweetened condensed milk
1¼ cup milk or cream (whole, lowfat, skim, almond, soy, coconut, goat's milk, heavy cream, half & half etc – whatever your preference, however the more fat, the more creaminess)

Mix the ingredients together well. Add them to a Tupperware Quick shaker and shake until well blended.

If you use heavy cream be aware that shaking it too much will make it thick so be careful!!

FRENCH VANILLA CREAMER

2 tsp. vanilla extract OR vanilla coffee syrup

VANILLA BEAN COFFEE CREAMER

2 tsp. vanilla bean paste

CHOCOLATE

2-3 Tbsp. chocolate syrup
1 tsp. vanilla extract, optional

CHOCOLATE ALMOND

1 Tbsp. cocoa powder
1 tsp. almond extract

STRUDEL

1 Tbsp. cinnamon
1 tsp. vanilla extract
1 tsp. almond extract

VANILLA CARAMEL

2 Tbsp. caramel ice cream topping
2 tsp. vanilla extract

CHOCOLATE RASPBERRY

2 tsp. cocoa powder
2 Tbsp. raspberry syrup

HAZELNUT

2 tsp. hazelnut extract

COCONUT

2 tsp. coconut extract

IRISH CREAM

2 Tbsp. chocolate syrup
1 tsp. instant coffee
1-2 tsp. vanilla extract
1 tsp. almond extract

SAMOA (like the Girl Scout Cookies)

2 tsp. coconut extract (or sub coconut milk or cream of coconut, heated & strained, for the milk/cream)
2 Tbsp. chocolate syrup
2 Tbsp. caramel ice cream topping

PEPPERMINT PATTY

2 Tbsp. chocolate syrup
1 tsp. peppermint extract

CINNAMON VANILLA

2 tsp. cinnamon
2 tsp. vanilla extract

PUMPKIN SPICE

3 Tbsp. pureed pumpkin
1 tsp. pumpkin pie spice
4 Tbsp. maple syrup
1 tsp. vanilla extract

HONEY VANILLA

¼ cup honey
2 tsp. vanilla extract

ALMOND JOY

1-2 tsp. coconut extract (or sub coconut milk or cream of coconut if you heat it first, strained, in place of the milk & extract)
1 tsp. almond extract
2 Tbsp. chocolate syrup

SWEET CREAM

1¾ cups of heavy cream instead of the milk in the base recipe
2 tsp. vanilla extract OR the inside of a vanilla bean, scraped
1 tsp. almond extract

CHOCOLATE ORANGE

2 Tbsp. chocolate syrup
1-2 tsp. orange extract

CHOCOLATE HAZELNUT

2 Tbsp. chocolate syrup
2 tsp. hazelnut extract

CINNAMON CAKE

2 tsp. cinnamon
2 tsp. vanilla extract

SALTED CARAMEL

2-3 Tbsp. caramel ice cream topping
½ tsp. salt

EGGNOG

Replace milk in base recipe with equal amount of heavy cream
1 tsp. vanilla extract
2 tsp. rum extract
1 tsp. ground nutmeg

TOASTED ALMOND

2 tsp. almond extract

NON DAIRY CREAMER

1 cup unsweetened almond milk
1 tsp. extract (hazelnut, coconut, cinnamon, or any other flavor)
2 Tbsp. sugar or 1 Tbsp. sugar substitute

Add all ingredients in the Quick Shake Container and shake well to combine.



SYRUPS & IDEAS

MAKING SIMPLE SYRUP BASE

- 1 cup water
- 1 cup sugar or brown Sugar

Bring water and sugar to a boil in a Chef Series II Saucepan, stir until sugar is dissolved, turn off heat. Add flavor add in if desired. Chill for 30 minutes to an hour in the fridge (or freezer if you're in a rush!) Syrups can be kept in the fridge up to 4 weeks.

ICED VANILLA LATTE SYRUP

- 1 Tbsp. vanilla extract
- 1 cup simple syrup

ICED MOCHA SYRUP

- 1 cup simple syrup
- 2 Tbsp. cocoa powder

ICED CARAMEL MACCHIATO SYRUP

- 1 cup simple syrup
- ¼ cup dulce de leche

ALMOND SYRUP

- 1 cup simple syrup
- 2 tsp. almond extract

OPTIONAL FLAVOR ADD INS

- Almond extract
- Mint extract
- Vanilla extract
- Coconut extract
- Coconut milk
- Almond milk
- Frangelico
- Sweetened condensed milk
- Vanilla ice cream
- Coffee ice cubes
- Nutella
- Chocolate milk
- Chocolate syrup
- Kalua Liquor
- Bailey's Liquor
- Torani Syrups
- Citrus Zest*
- Cinnamon Sticks
- Ginger
- Herbs
- Pumpkin Spice
- Nutmeg
- Star anise
- Cardamom pods
- Dried chili pepper powder
- Instant espresso powder

**Citrus fruit, juice or zest will leave the carafe looking cloudy and lose the glass like appearance.*

COLD BREW IDEAS

- Top your cold brew with vanilla ice cream, chocolate sauce, and a dollop of homemade whipped cream for a Coffee Float.
- Want a totally undiluted coffee experience? Make coffee ice cubes in the Fresh N Pure Ice Trays.
- Coffee Granite, freeze coffee in the Freezer Mates PLUS, then use the Ice Shaver Cone in the Grate Master system.

COLD BREW CARAFE RECIPES

- Buckeye Brownies
- Caramel Cold Brew Affogato
- Caramel Mocha Cold Brew
- Chamomile Strawberry Orange Tea
- Cold Brew Coffee Concentrate
- Cold Brew Hot Toddy
- Cold Brew Martini
- Cold Brew Rum Sour
- Creamy Cold Brew
- Green Tea Mojito
- Honey Cinnamon Iced Latte
- Mocha Cold Brew
- Peach Tea
- Peppermint Coffee
- Plum Iced Tea
- Pumpkin Spice Cold Brew Coffee
- Red Eye BBQ Pork Tenderloins
- Toasted Coconut Coffee
- Vanilla Maple Cold Brew Coffee
- Vietnamese Style Iced Coffee
- White Chocolate Syrup



BUCKEYE BROWNIES

- 2 cups milk or semi-sweet chocolate chips
- ½ cup heavy cream
- 3 tbsp. unsalted butter
- 1 tbsp. vanilla extract
- 2 tbsp. brewed coffee or espresso
- ¼ tsp. coarse kosher salt
- 4 eggs

- 2 cups creamy peanut butter
- 1 cup powdered sugar
- 2 tsp. vanilla extract
- ¼ tsp. coarse kosher salt
- 1 cup milk or semi-sweet chocolate chips
- 3 tbsp. heavy cream
- 1 cup chopped peanuts

- If Baking, Preheat oven to 325° F/162° C. Place Silicone Rectangular Baking Form on a baking sheet.
- In the ¾-Qt. Stack Cooker Casserole, stir together chocolate chips, heavy cream, butter, vanilla, coffee, and salt. Microwave 45 seconds. Remove from microwave, let stand 2 minutes; stir until smooth.
- In the base of the Power Chef System with paddle attachment, add eggs. Cover and pull cord until well beaten. Remove cover, add 2 spoonfuls of chocolate mixture to eggs, cover and pull cord until well mixed. Add remaining chocolate mixture and pull cord until well mixed.
- Transfer chocolate mixture to the Silicone Rectangular Baking Form.
- If baking, place in oven for 25 minutes. If Microwaving, place in microwave on high for 10 minutes. Remove pan from microwave; let stand.
- Meanwhile, make the Buckeye toppings. In the ¾-Qt. Stack Cooker Casserole stir together peanut butter, powdered sugar, granulated sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft and spreadable. Spoon mixture over brownies; using a knife spread evenly over brownies.
- In the large 2-cup Micro Pitcher add chocolate chips and cream. Microwave 45 seconds; let stand 1 minute, stir until smooth. Pour chocolate over peanut butter, spread evenly. Sprinkle top with peanuts, gently press into chocolate.
- Refrigerate 20 minutes to set. Cut into 16 pieces, serve chilled or at room temperature.



CARAMEL COLD BREW AFFOGATO

- Cold brew concentrate
- 2 cups coarse coffee
- Filtered water

- Per serving
- 3 oz. cold brew concentrate
- 2 tsp. Torani Salted Caramel Syrup
- ½ tsp. ground cinnamon
- 2 scoops vanilla ice cream

Serves 8

- Insert metal filter into the Cold Brew Carafe, add coarse coffee to second fill line for coffee concentrate.
- Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
- Cover and refrigerate for 8-12 hours.
- Remove filter and discard coffee grounds.
- To serve, in All-in-One Shaker, pour 3 oz. cold brew concentrate, Torani Salted Caramel Syrup and cinnamon. Seal and shake vigorously until well combined.
- Scoop ice cream into bowl and pour contents of All-in-One Shaker over ice cream. Serve immediately.

CARAMEL MOCHA COLD BREW

Cold brew concentrate

2 cups coarse coffee
Filtered water

Per serving

2 oz. cold brew concentrate
1 Tbsp. Torani Salted Caramel Syrup
1 Tbsp. chocolate syrup
¼ cup milk of choice

Serves 8



1. Insert metal filter into the Cold Brew Carafe, add coarse coffee to second fill line for coffee concentrate.
2. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in All-in-One Shaker, pour 2 oz. cold brew concentrate, Torani Salted Caramel Syrup, chocolate syrup and milk. Seal and shake vigorously until well combined. Pour over ice and serve.

CHAMOMILE STRAWBERRY ORANGE TEA

4 chamomile tea bags
1 orange, peeled, cut into slices, and seeded
10 strawberries, halved
2 tsp. honey

Strawberries sliced for garnish



1. Insert metal filter into the Cold Brew Carafe, add tea bags and fruit.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77°F) into Carafe. Allow the water to filter down before adding more. This will prevent the grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard filter contents.
5. Stir honey into the tea.
6. Serve in ice-filled glasses with fresh strawberries sliced.

COLD BREW COFFEE CONCENTRATE

Cold brew concentrate

1½-2 cups coarse coffee
Filtered water

Serves 8



1. Insert metal filter into the Cold Brew Carafe, fill with coarse ground coffee until concentrated fill line.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77°F) into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, add dairy of your choice, water, or ice.

TIP: It is best to dilute coffee per cup and not the entire carafe. This will allow the coffee to stay fresh longer.

TIP: Freeze leftover cold brew concentrate in Freezer Mate Ice Cube Trays for future drinks.

COLD BREW HOT TODDY

1 oz. cold brew coffee concentrate
1 oz. bourbon whiskey
6 oz. hot water
1 Tbsp. honey
Juice of ½ lemon



1. In the base of the Quick Shake Container add the ingredients, shake to combine, and pour into a coffee mug.



COLD BREW MARTINI

2 oz. cold brew coffee concentrate
 ½ oz. simple syrup
 2 oz. vodka
 1 oz. coffee liqueur
 3 coffee beans as garnish



1. In the base of the Quick Shake Container add the cold brew concentrate, simple syrup, vodka, and liqueur with ice and shake vigorously.
2. Then strain the drink into a martini glass and immediately top with three whole coffee beans.



COLD BREW RUM SOUR

2 oz. cold brew coffee concentrate
 ½ oz. brown sugar simple syrup
 2 oz. dark rum
 Juice of ½ lemon
 Ice
 Lemon zest as garnish



1. In the base of the Quick Shake Container add the cold brew concentrate, simple syrup, rum, and lemon juice with ice and shake vigorously.
2. Then strain the drink into a glass and immediately top with lemon zest.



CREAMY SALTED CARAMEL COLD BREW COFFEE

1 cup coarse coffee
 Filtered water

Per serving

4 oz. ready to drink cold brew coffee
 1 Tbsp. Torani Salted Caramel Syrup
 2 tbsp. evaporated milk



Serves 8

1. Insert metal filter into the Cold Brew Carafe, add coarse coffee to first fill line (ready to drink fill line).
2. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in All-in-One Shaker pour 4 oz. ready to drink cold brew coffee, Torani Salted Caramel Syrup and evaporated milk. Seal and shake vigorously until well combined. Pour over ice and serve.



GREEN TEA MOJITO

7 mint leaves
 4 Tbsp. green tea leaves
 cold water

2 limes
 8 Tbsp. granulated sugar
 ice cubes



1. Chop Mint leaves in the Chop N Prep, mix with tea leaves.
2. Insert metal filter into the Cold Brew Carafe, add mint tea mixture to first fill line (ready to drink fill line).
3. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
4. Cover and refrigerate for 8-12 hours.
5. Remove filter and discard grounds.
6. To serve, pour 2 cups of green tea in the Quick Shake container, squeeze one lime and add 4 Tbsp. sugar, cover and shake until well blended.
7. Pour over glass filled with ice, repeat with remaining tea.

Honey cinnamon iced latte

Honey cinnamon simple syrup

¾ cup water
¾ cup honey
3 cinnamon sticks
1 tsp. vanilla extract

For Serving

¾ cup cold brew concentrate coffee
2 tbsp. dairy of your choice (milk, almond milk, heavy cream, etc...)
1 Tbsp. honey cinnamon simple syrup
⅛ tsp. ground cinnamon
Ice cubes

Serves 1

1. To make simple syrup place water, honey and cinnamon sticks into the Stack Cooker ¾ qt. Casserole cover inverted. Stir, place cover on and microwave for 1 min. 30 sec. to 2 min. at 900 watts. Allow for 1 min. standing time before opening. Remove cover, add vanilla extract and stir until fully combined. Remove cinnamon sticks and discard before storing. Allow to fully cool and set aside. You can store syrup in refrigerator until ready to use. For one serving latte only use 15ml/1tbsp. of simple syrup.
2. For serving, place all ingredients in base of the All-In-One Shaker, cover and shake until combined.
3. Serve over ice.

TIP: This quantity of syrup is enough for several servings: use only 1 Tbsp. per serving.

MOCHA COLD BREW

¼ cup cold brew concentrate coffee
½ tbsp. unsweetened cocoa powder
½ tsp. maple syrup
¼ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
Pinch of cinnamon, optional For serving
Ice cubes

Serves 1

1. In base of the All-In-One Shaker combine all ingredients, cover and shake until blended.
2. Pour over ice and serve.

TIP: If your coffee is too strong add ¼-½ cup of water to taste

PEPPERMINT COFFEE

16 peppermint hard candies, unwrapped
1 cup coarse coffee
Filtered Water

Cream and/or sugar, if desired

1. Insert metal filter into the Cold Brew Carafe, combine coffee grounds and peppermint candies together, place into metal filter.
2. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8–12 hours.
4. Remove filter and discard coffee grounds.
5. Serve as is or with ice and desired cream and/or sugar.

PLUM ICED TEA

4 black tea bags
1 large sprigs lemon verbena or mint, plus more for serving
½ cup sugar
2 large red plums, cut into thin wedges
1 Tbsp. fresh lemon juice

1. Insert metal filter into the Cold Brew Carafe, add tea bags and lemon verbena sprigs.
2. Slowly pour filtered room temperature water (min. 33°F -max. 77°F) into Carafe. Allow the water to filter down before adding more. This will prevent the grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Meanwhile, bring sugar and ½ cup water to a boil in a medium saucepan. Add plums and reduce heat; simmer 10 minutes. Remove from heat and let steep 30 minutes. Strain plum syrup into a small bowl; stir in lemon juice. Cover and chill until cold, at least 30 minutes.
5. Remove filter and discard filter contents.
6. Stir in ½ cup plum syrup to the tea.
7. Serve in ice-filled glasses garnished with more lemon verbena.

PUMPKIN SPICE COLD BREW COFFEE

1 cup coarse coffee
2 Tbsp. pumpkin pie spice
Filtered Water

To serve

4 oz. pumpkin pie spice coffee
2 Tbsp. milk
1 Tbsp granulated sugar*
1 tsp. pumpkin purée

Optional Ideas

**Maple Spiced Syrup instead of sugar and purée*

1 cup water
¾ cup dark brown sugar or pure maple syrup
2 Tbsp. pumpkin puree

Or coconut or almond milk creamer

Top with cool whip or ice cream, if desired

1. In small bowl mix coffee grounds with pumpkin pie spice.
 2. Insert metal filter into Carafe and fill with flavored coffee grounds.
 3. Slowly pour filtered room temperature water into Carafe to max fill line. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing.
 4. Cover and refrigerate 8-12 hours.
 5. Remove filter and discard coffee grounds.
 6. To serve, in quick shake container add 4 oz. of the pumpkin spice cold brew coffee, milk, granulated sugar and pumpkin puree. Seal and shake vigorously until well combined. Serve over ice. Top with desired toppings.
1. **Optional Maple Spiced Syrup:* Combine all ingredients in a small saucepan. Bring to a simmer over low-medium heat. Simmer for 15 minutes, stirring occasionally. Do not allow to boil. Remove from heat then let it cool to room temperature.

PEACH TEA

4-5 Tbsp. black tea leaves
2 medium ripe peaches, peeled and pitted, sliced
Ice cubes

Serves 1

1. Insert metal filter into the Cold Brew Carafe, fill with tea and peaches.
2. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. This will prevent the water from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard tea grounds.
5. Serve over ice or as desired.

RED-EYE BBQ PORK TENDERLOINS

Recipe submitted by ChefMike McCurdy

2 pork tenderloins, silver skin/ membrane removed, If tenderloins have a thinner "tail," fold it back towards thicker part and secure with kitchen twine or skewer (this ensures even cooking).

Dry Rub*

1 Tbsp. ground coffee
1 Tbsp. coarse or Kosher salt
2 tsp. sweet paprika
½ tsp. ground black pepper
1 tsp. garlic powder
½ tsp onion powder
½ tsp. ground cumin
½ tsp. ground coriander

Sauce

3 cloves garlic, peeled
1 medium onion, peeled & quartered
1½ cups cold brew coffee
1½ cups ketchup
4 Tbsp. Dijon mustard
½ cup brown sugar (dark or light)
½ tsp. coarse or Kosher salt
½ tsp. ground black pepper

Thickener

3 Tbsp. cornstarch
½ cup cold brew coffee

1. Combine dry rub ingredients in small bowl. (See Note*) Rub mixture all over tenderloins then place in base of Microwave Pressure Cooker. Set aside.
2. Add garlic and onion to the base of the Power Chef and pull cord a few times until finely chopped. Add remaining sauce ingredients, replace cover and pull cord until thoroughly blended. Remove cover and pour sauce over pork.
3. Seal Pressure Cooker and place in microwave for 30 minutes on HIGH power, remove from microwave and allow natural depressurization. Remove cover and transfer tenderloins to a cutting board. Allow to rest for 15 minutes.
4. Mix cornstarch and cold brew coffee until well-blended. Add to sauce in the Pressure Cooker and whisk to combine. Place base, uncovered, in microwave and cook on HIGH power for 2 minutes. Stir thickened mixture.
5. Slice tenderloins diagonally across the grain as thickly as you prefer. Return sliced tenderloins to the base of Pressure Cooker to keep warm. Serve immediately.

**Note:* If you want to "marinate" tenderloins, place them in a Season Serve and rub all over with dry rub mixture. Cover Season Serve and refrigerate for 3-4 hours, then proceed with recipe.

TOASTED COCONUT COFFEE

1 cup coarse coffee
Filtered water
1 cup coconut flakes

Serves 4

1. Spread coconut flakes evenly in the Stack Cooker ¾ qt. inverted casserole cover. Microwave on 900 watts for 30 seconds, stir and repeat two more times, until coconut flakes are toasted.
2. Insert metal filter into the Cold Brew Carafe, combine coffee grounds and toasted coconut together, place into metal filter.
3. Slowly pour filtered room temperature water into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
4. Refrigerate for 8-12 hours.
5. Remove filter and discard coffee grounds. 6. Serve as is or with ice and desired cream and/or sugar.



VANILLA MAPLE COLD BREW COFFEE

- ¼ cup cold brew concentrate coffee
- ½ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
- ½ tsp. vanilla extract
- ½ tsp. maple syrup

For serving
Ice cubes

Serves 1



1. In base of the All-in-One Shaker combine all ingredients, cover and shake until fully blended.
2. Pour over ice and serve.



VIETNAMESE STYLE ICED COFFEE

- 1 cup cold brew concentrate coffee
- 2-3 Tbsp. sweetened condensed milk
- Ice cubes

Serves 1



1. Fill tumbler with ice, add cold brew and sweetened condensed milk. Stir to combine.



WHITE CHOCOLATE SYRUP

- 1 (14 oz.) can sweetened condensed milk
- 6 oz. evaporated milk
- ½ cup sugar
- 1 Tbsp. Vanilla Extract
- 6 oz. chopped white chocolate (I used the white chocolate candy wafers)



1. In a Chef Series II saucepan, melt everything together on relatively low heat. When silky smooth, put the saucepan carefully into a bigger bowl of ice to cool the mixture as you stir to keep the mixture from crusting in the top.