

Recipes

Coffee Milkshake

Ingredients:

- 1 cup cold brewed coffee
- 4 large scoops of vanilla ice cream
- 1 Tbsp. chocolate syrup
- Whipped cream

Directions:

1. Blend the coffee, vanilla ice cream and chocolate syrup together in a blender until smooth.
2. Pour the milkshake into one large or two medium sized glasses.
3. Top with a generous dollop of whipped cream and drizzle with additional chocolate syrup.
4. Serve immediately.



Caramel Coffee Sauce

Ingredients:

- ½ cup unsalted butter, room temperature
- 1 cup packed dark brown sugar
- 1 cup heavy cream
- 1 Tbsp. bourbon
- 1 tsp. pure vanilla extract
- 2 Tbsp. cold brewed coffee concentrate



Directions:

1. Combine butter, sugar, and cream into a heavy saucepan.
2. Whisking constantly, bring the mixture to a boil and cook for 3 minutes.
3. Remove from heat and whisk in bourbon, cold brew coffee concentrate, and vanilla.

Recipes

Homemade Kahlua

Ingredients:

- 1 cup brown sugar
- 1 cup water
- 2 cups cold brew coffee
- 2 cups vodka
- 1 Tbsp. vanilla



Directions

1. Bring brown sugar and water to a boil. Take off heat, add cold brew, and let cool.
2. Add vodka and vanilla and pour into a clean container.
3. Let it age in a cool dark place for two weeks for maximum flavor.

Dark Chocolate Cake

Ingredients:

- 2 cups all-purpose flour
- 1 cup cold brewed coffee
- ¾ cup unsweetened cocoa
- 2 tsp. baking soda
- 1 tsp. baking powder
- 2 cups white sugar
- ½ tsp. salt
- 2 eggs
- 1 cup milk
- 2 tsp. vinegar
- ½ cup vegetable oil



Directions:

1. Preheat oven to 350°F. Grease and flour a 9x13 inch pan.
2. In a large bowl, combine the flour, sugar, cocoa, baking soda, baking powder, and salt. Make a well in the center and pour in the eggs, coffee, milk, oil, and vinegar.
3. Mix until smooth. The batter will be thin. Pour batter into the prepared pan.
4. Bake for 35-40 minutes or until a toothpick inserted into the center of the cakes comes out clean. Allow to cool.

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MASON JAR BREWER INFUSER



Thank you for purchasing your new Mason Jar Brewer Infuser from County Line Kitchen! In this manual you will find instructions for the use and care of your brewer and recipes for you to try.

Cold brewing coffee prevents the formation of acids that create bitterness and obscure the flavors of the coffee. The low acid content of the coffee also allows acid reflux sufferers to enjoy their coffee without discomfort. In addition, the stainless steel filter allows the aromatic oils of the beans to pass through into the coffee concentrate, increasing the subtle flavors in the coffee and providing further health benefits.

General Instructions

Before using your brewer, be sure to wash all components. All components are dishwasher safe.

Cold Brew Coffee Instructions

1. Add coffee to the filter basket - See coffee tips.
2. Pour water over the coffee grounds to fill the jar.
3. Put the lid on the jar and ensure that it is sealed.
4. Allow the brewer to sit to let the water soak into the grounds. The grounds may float and/or bubble initially. This is due to freshly ground coffee blooming which is the release of carbon dioxide from the beans. This should stop after a few minutes. The water level in the brewer may drop as the water soaks in to the grounds. After a few minutes, top off the brewer with water and seal it with the lid.
5. Leave the coffee maker to steep 12 to 24 hours at room temperature or 24 to 48 hours in the refrigerator.
6. When the steeping is finished, remove the filter basket from the jar and discard the grounds.

Cold Brew Tea Instructions

1. Add two tablespoons of loose leaf tea per quart of water to the filter.
2. Fill the jar with cold water.
3. Steep for 4 to 12 hours in a refrigerator.
4. Remove the filter basket and discard the tea leaves.

Using The Seals

The plastic pour lid is delivered with a silicone seal installed. This seal should always be used in the pour lid, whether the filter is in the jar or not. The seal can be removed and reinstalled into the lid for cleaning as needed.

The filter is supplied with a rim seal that is designed for use with the plastic pour lid. The seal can be removed and reinstalled on the filter as needed.

1. Place the seal on the rim of the jar.
2. Insert the filter into the jar. Check to make sure that the seal has not moved and is in place between the jar and the filter.



Tips

The coffee should be coarse ground. Pre-ground coffee will work fine. If grinding coffee in the store, set the grinder to the coarsest setting.



You may fill the filter basket with coffee grounds up to one inch from the top of the filter material. Leaving open filter above the grounds allows the water to flow around the grounds and fill the jar more easily. It will take approximately two cups of grounds to fill the two quart brewer and one cup to fill the one quart brewer.

Filling the basket as above will create a coffee concentrate that can then be diluted with water or milk. If you do not wish to make a concentrate, use half as much coffee grounds.

To make an even stronger brew, put the coffee grounds in the jar instead of the in the filter. The more grounds you use, the stronger the brew will be. With the coffee in the jar, put the filter in and screw on the lid.

Allow the coffee to steep for 24 hours. Then, open the flip top lid and pour the coffee out. The filter will keep the grounds in the jar and allow you to decant the coffee.

You may also make smaller batches of coffee in the two quart brewer by using less water and grounds. For example, to make one quart, use 3/4 cup of grounds with one quart of water.

Cleaning

All components of your Cold Brew Coffee Maker are dishwasher safe.

Other

For a steady supply of cold brewed coffee, add your own mason jar so that you can be brewing a batch while drinking the coffee you already made.

Recipes

Hot Coffee

Dilute your cold brewed coffee 1:1 with boiling water.

Iced Coffee

Fill a glass with ice. Pour your cold brewed coffee over the ice. Add milk and sugar to taste.



Chocolate Coffee

Ingredients:

- ground coffee
- ground raw cacao nibs

Directions:

1. Mix ground coffee and ground cacao and place into cold brewer.
2. Brew as you normally would make coffee.

Irish Coffee

Ingredients:

- 1 cup cold brew coffee
- 2 oz. Irish Whiskey
- 1 tsp. simple syrup
- 1 oz. fresh cream or Baileys Irish Cream

Directions:

1. Mix ingredients.
2. Optional: serve over ice, top with whipped cream.



Chai Coffee

Ingredients:

- 1 part cold brew coffee
- 1 part chilled chai
- 1 part unsweetened vanilla almond milk

Directions:

1. Combine all ingredients and serve hot or cold.