

Cowboy Coffee Recipe

This recipe will make 35 10oz-cups of coffee. You will need:

1. Large cowboy coffee pot. There are two pots in the kitchen gear- use the larger one with a hard handle on the side and bail-type handle on top.
2. Large capacity (brown, rectangular) thermos dispenser
3. Coarse ground coffee –the coarser the grind, the better. Less acid, less sludge.
4. 5" diameter strainer with handle
5. A coffee scoop, 2 tablespoon capacity. Anything less renders Texas tea.

Put 1 gallon fresh water in the coffee pot. Place on the stove and bring to a boil. Remove from the heat completely and allow water temperature to reduce from the boil. Never use boiling water to make coffee, it is bitter and acidic.

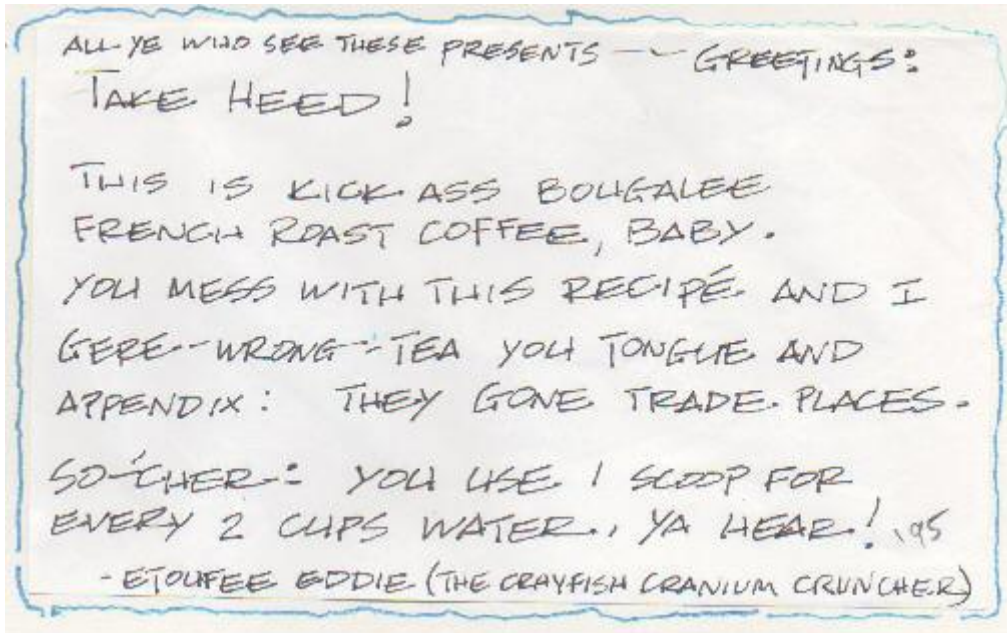
Add 14 full scoops (28 rounded tablespoons) of coffee grounds to the pot. Stir SLOWLY to submerge all grounds. Let this elixir brew for 4-5 minutes. Use a watch or timer-do not guess.

Lift the pot by the bail handle and use the hard handle to pour the coffee through the strainer into the thermos dispenser. This is best performed by two people. Use a hot pad for the hard handle.

Repeat as necessary for larger hordes.

An interesting twist: Replace three of the scoops with three scoops of coffee and chicory (e.g.: French Market brand). In any case, for those who like their coffee less "robust", tell them to add hot water to their cup.

When done, rinse, wash and dispose of the grounds appropriately.



Bon appetit. Laissez les bons temps rouler !