



# Pour-Over Drip Brewing

*A simple way to enjoy freshly-brewed coffee one cup at a time.*

## Ingredients and Supplies

- 12 oz fresh, filtered water
- 4 Tbsp coffee, ground fresh for cone filter
- Single-serve filter cone
- Cone-shaped gold or paper filter
- 14 oz capacity mug
- Spoon

- While the water is heating, place filter into the filter cone and set on top of mug; if using a paper filter, rinse the filter with hot water to minimize papery flavors.
- Measure the grounds into the filter.
- Bring water to boil, remove from heat and let cool slightly. Pour about a third of the water over the grounds to saturate. Wait about 30 seconds for the grounds to puff up and then deflate slightly.
- Slowly pour the remainder of the heated water over the grounds, aiming for the center of the cone and stirring the grounds as you pour.
- Allow the coffee to filter through completely, and stir the brewed coffee in your mug before enjoying.