

Coffee from the Pot

Café de olla

Ingredients (serves two)

3 cups	water
4 tbsp	dark roast coffee, coarse grind
¼ cone	<i>piloncillo</i> or ¼ cup muscovado, Sucanat™ or dark demerara
1 stick	cinnamon (preferably Mexican, but any cinnamon will work)
2	cloves (<i>Syzygium aromaticum</i>), or to taste
¼	orange, rind only

In a pot on the stove, bring water to boil, then lower heat. Add the piloncillo or sugar, stirring until dissolved. Add the rest of the ingredients and continue gently simmering for three minutes. Remove from heat and let it rest, covered, for another five minutes. Strain through a fine mesh into Mexican clay mugs (*jarritos*) or thick ceramic mugs.

