

COWBOY COFFEE

SUPPLIES:

- Camping coffee pot
- Coarse ground coffee
- Mug
- Heat source

DIRECTIONS:

- Establish heat source
- Add COLD water
- Mix in 1 heaping Tbsp coffee per 1.5 c water
- Apply heat until first signs of boil
- Remove from heat
- Add a shot of cold water
- Allow grounds to settle to the bottom

PERCOLATOR COFFEE

SUPPLIES:

- Percolator
- Coarse ground coffee
- Mug
- Heat source

DIRECTIONS:

- Remove percolator apparatus
- Fill percolator with cold water and reinsert apparatus
- Fill grounds basket - 1 heaping Tbsp per 1 c water
- Install grounds cover and close lid
- Apply medium heat until first eruption of water through siphon (visible in sight-glass)
- Decrease heat, brew about 10 min
- Remove (hot) percolator apparatus
- Allow grounds to settle to the bottom

ESPRESSO POT COFFEE

SUPPLIES:

- Espresso Pot
- Secondary pot to boil water
- Mid-ground coffee
- Mug
- Heat source

DIRECTIONS:

- Boil water in secondary pot
- Fill bottom chamber of espresso pot with hot water
- Add grounds to grounds basket
- Place grounds basket into bottom chamber, and screw on upper chamber
- Place espresso pot on low-medium heat, in about 6-10 min coffee with being oozing into upper chamber (lower heat if rapidly spurting)
- Continue applying heat until coffee entering upper chamber is a golden honey color
- Remove from heat and pour cool water on exterior of bottom chamber

INSTANT COFFEE

SUPPLIES:

- Instant coffee
- Pot to boil water
- Mug
- Heat source

DIRECTIONS:

- Bring water to near boil
- Add coffee packet to mug- about 1 packet per 2 c water
- Add water and stir

POUR OVER COFFEE

SUPPLIES:

- Pour Over Coffee Dripper
- Pot to boil water
- #4 cone filters
- Fine to medium ground coffee
- Mug or carafe
- Heat source

DIRECTIONS:

- Place pour over dripper onto your mug or carafe
- Bring water to near boil
- Wet filter and place into dripper
- Add 1-2 heaping Tbsp grounds per 1 c water
- Pour 1/4 c hot water over all grounds to wet them
- Wait about 30 second
- Slowly pour more water, spiraling from outside edge to center and back again to rotate grounds
- When water level drops, slowly repeat with remaining water
- Remove dripper

FRENCH PRESS COFFEE

SUPPLIES:

- A French Press
- Pot to boil water
- Medium ground coffee
- Mug
- Heat source

DIRECTIONS:

- Heat water to near boil
- Remove plunger
- Add 1.5 Tbsp grounds per 1 c water to brew chamber
- Add water and stir 10-15 seconds
- Reinsert plunger to just above the water/grounds
- Allow to sit and brew about 4 min
- Put slow downward pressure on plunger to “press” the grounds from the coffee
- Once pressed to the bottom (plunger in place), you’re ready to pour

AEROPRESS COFFEE

SUPPLIES:

- Aeropress
- Aeropress filters
- Medium-fine ground coffee
- Pot to boil water
- Mug
- Heat Source

DIRECTIONS:

- Heat water to near boil
- Insert filter in filter basket, attach to brew chamber
- Place on mug
- Add grounds into chamber- 1-2 Tbsp per 1 c water
- Fill brew chamber with hot water
- Stir for 10-15 seconds and allow to settle and drip
- Top off with remaining water as brew chamber drains
- Insert plunger and apply slow downward pressure until it bottoms out and you can hear the air pressing through the grounds

RECOMMENDED GEAR

- Secondary Pot - MSR Titan Kettle
- stainless percolator (sans apparatus)
- Percolator - Coletti 9-cup stainless steel
- Espresso Pot - Bialetti Moka Express
- GSI MiniEspresso
- Instant Coffee - Starbucks Via Instant Columbia
- Mount Hagen Organic Single Serve Instant
- Pour Over Coffee Dripper - GSI Collapsible Javadrip
- French Press - GSI JavaPress
- Aeropress - kit with the storage bag and additional parts
- Coffee Grinder - newest model Porlex Mini Grinder