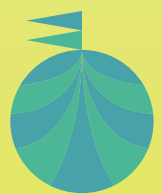
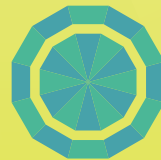


Seattle's Best
Coffee  tm

Summer Recipes



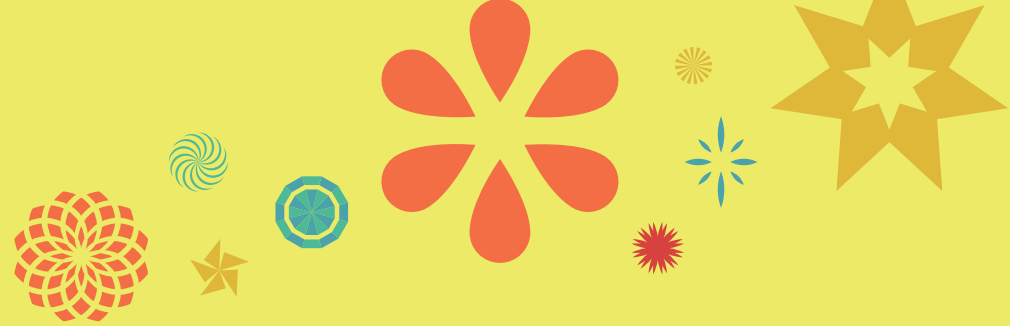
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This summer Seattle's Best Coffee introduced the Red Cup Showdown, a coast-to-coast search at state fairs to find the most imaginative new coffee drink. Our fun at the fair and the warm summer weather inspired us to create our own recipe book filled with delicious ideas for coffee beverages and other unique ways to leverage the rich flavors of coffee. So whether you're starting a quiet summer morning with a simple cup of coffee or planning to wow the crowd at your backyard barbeque, our Summer Recipes book offers simple and tasty ideas that will shine all summer long.

Seattle's Best Coffee makes great iced coffee as it is roasted to be smooth and approachable with no sharp edges. Our coffees are organized into five levels that make it easy to identify the right flavor to fit your taste preference. Levels One and Two are lightly roasted Latin American blends with refreshing, crisp acidity that is a perfect fit for iced coffee. Level Three steps up the intensity with medium acidity and a nutty nuance, while Levels Four and Five offer increasingly bold flavors that will hold up well in recipes. When brewing our coffees to drink iced, we recommend simply brewing double strength hot coffee and pouring over ice or using the recipe for cold brewed coffee.





Cold-Brewed Coffee

Four 1/4 Cup Servings

Ingredients:

1-1/2 cups Seattle's Best Level 4
ground coffee

2-1/2 cups water

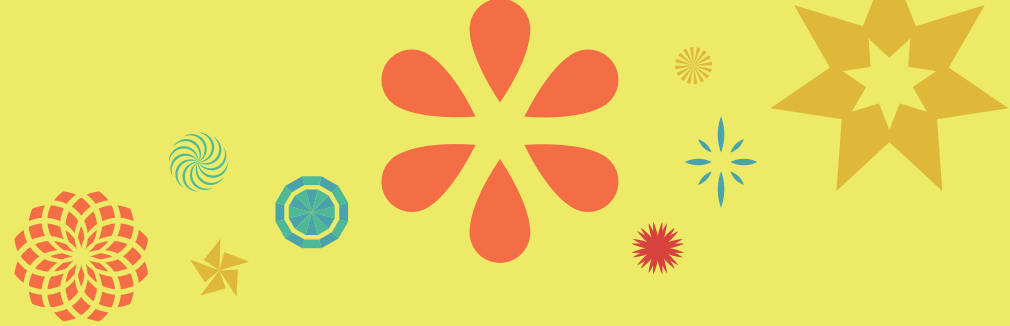


Made with Level 4!

Directions:

Add 1 cup water to the grounds, stirring gently. Add the remaining 1-1/2 cups water, agitating the grounds as little as possible. Cover and let steep at room temperature for 12 hours. Strain the coffee grounds with a filter. Store concentrate in the refrigerator for up to two weeks, though we recommend using it within a week.

Notes: Prepare 2 days in advance.



Chocolate Cream Cookie Sandwich Iced Coffee

by TV Chef Jeff Mauro

1 Serving

Ingredients:

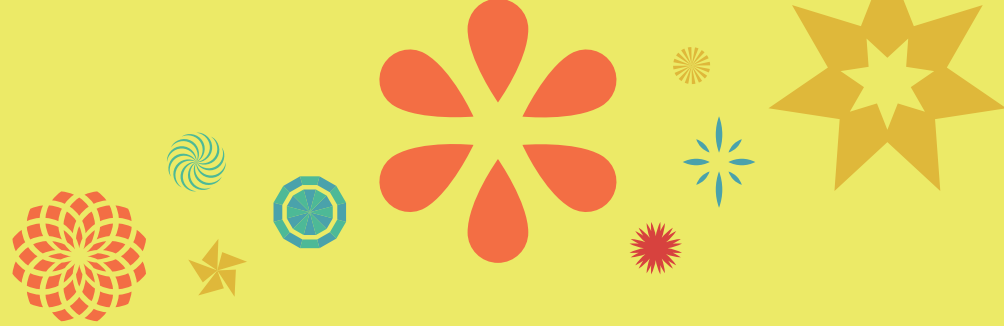
- 1-1/2 cups of cold brewed Vanilla Flavored Seattle's Best Coffee
- 1/2 cup half & half
- 1 Tbsp. chocolate syrup
- 2 Tbsp. sweetened condensed milk
- 8 chocolate & cream sandwich cookies, pounded in a freezer bag
- 1 dollop whipped cream



Made With Vanilla Coffee!

Directions:

In a large bowl or measuring cup, place coffee, half & half, chocolate syrup, and condensed milk. Whisk until combined. In a mason jar, pour over ice and top with whipped cream and crushed cookies.



PB&J Blended Coffee

by TV Chef Jeff Mauro

1 Serving

Ingredients:

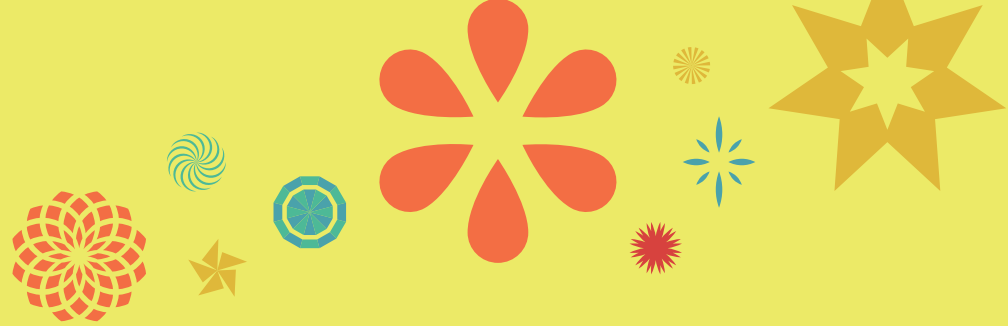
- 1-1/2 cups of Seattle's Best Level 3 Coffee, cold brewed
- 1/2 cup whole milk
- 1-1/2 cups ice
- 2 Tbsp. sugar
- 1 dollop whipped cream
- 1 swirl strawberry drizzle
- 1/4 cup roasted peanuts, crushed



Made with Level 3!

Directions:

Blend coffee, milk, ice, and sugar until thick. Add more milk if too thick or add more ice if too thin. Pour blended coffee into a cup, top with whipped cream and a generous drizzle of the strawberry reduction. Garnish with crushed peanuts.



Mocha Malted Milkshake

1 Serving

Ingredients:

- 1/2 cup cold milk
 - 2 cups chocolate ice cream
 - 2 Tbsp. malted milk powder
 - 1 Tbsp. Seattle's Best Level 4 ground coffee
- (Level 4 is a way to add amazing coffee flavor without waiting for coffee to brew and cool down and without having to add more liquid to your thick, creamy shake!)

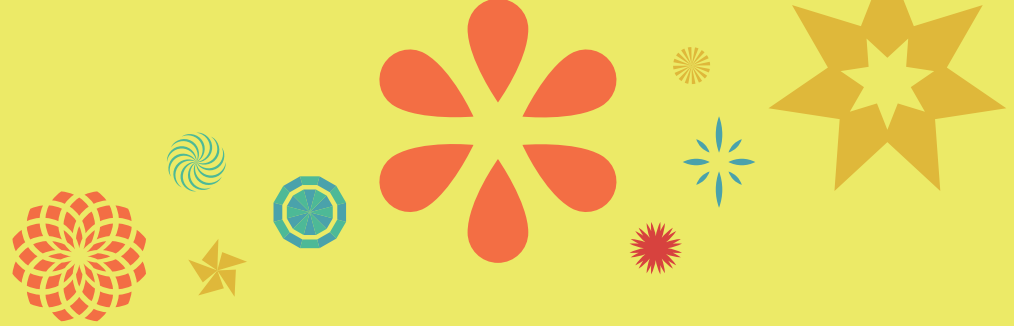
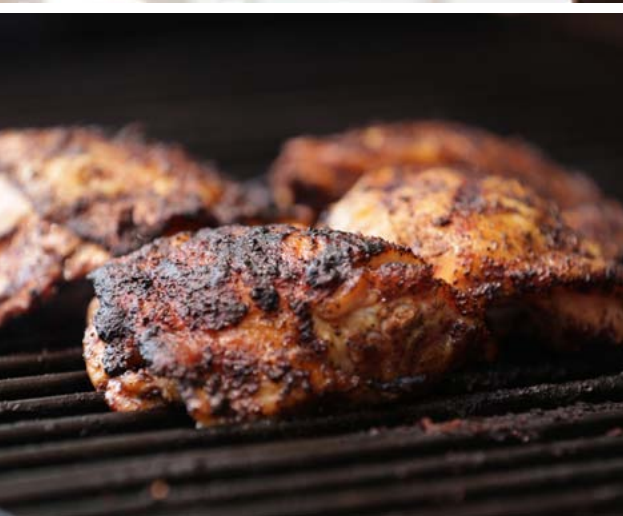


Made with Level 4!

Directions:

Place milk, ice cream, malted milk powder and Level 4 in a blender. Blend and serve.

Notes: Mix and match with your favorite ingredients. Substitute vanilla ice cream for chocolate and add caramel sauce instead of malt for a caramel milkshake!



Coffee Rub

1 Serving

Ingredients:

- 2 Tbsp. Seattle's Best Level 4 ground coffee
- 2 Tbsp. brown sugar
- 1/2 Tbsp. salt
- 1/2 tsp. ground black pepper
- 1 Tbsp. ground coriander
- 1/2 tsp. cayenne pepper
- 1 pound 8 ounces chicken thighs



Made with Level 4!

Directions:

Prepare the grill to cook at medium direct heat. Let chicken come to room temperature before grilling. Grill on each side for 5 minutes to get nice grill marks, then turn the heat to medium-low and cover the lid of the grill. Continue cooking the chicken until it's cooked through, about 15-20 minutes depending on the thickness of the chicken thighs.

Notes: Simply delicious topped with Mole Sauce, as well as on flank steak.



Hot Fudge Sauce

10 Servings

Ingredients:

- 1/2 cup unsalted butter
- 3/4 cup unsweetened cocoa powder
- 2 ounces bittersweet chocolate, chopped
- 1/4 tsp. salt
- 1 14-oz. can sweetened condensed milk
- 1/2 cup heavy cream
- 2 Tbsp. Seattle's Best Level 4 coffee, ground (grind on a fine setting, i.e., Turkish coffee/powder)
- 1 Tbsp. pure vanilla extract



Made with Level 4!

Directions:

Heat the heavy cream and Seattle's Best Level 4 coffee in a small saucepan and cover for 15 minutes and then strain and discard coffee grounds. Melt the butter in a small saucepan over medium heat. Stir in cocoa, chocolate, and salt, and slowly cook until the chocolate melts. Slowly stir in the milk and cream and heat until the sauce is smooth and warm. Stir the sauce constantly and watch it carefully so it does not boil or stick to the bottom of the pan. Remove the sauce from the heat and whisk in the vanilla. Serve over your favorite ice cream.

Notes: Store any leftover sauce in a covered jar in the refrigerator. To reheat, add an extra tablespoon or two of cream and stir constantly over medium heat until hot.



Seattle's Best Coffee

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