

COFFEE—KETTLE METHOD

C. BEVERAGES No. 4

YIELD: 100 Portions (7 Gallons)

EACH PORTION: 9 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Coffee, roasted, ground	3 lb.	3 ³ / ₄ qt.		1. Place coffee in a coffee sack or other cloth bag large enough to permit free circulation of water and expansion of coffee. 2. Tie bag with a cotton cord of sufficient length to fasten to the handle of container.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water	7½ gal.	<ol style="list-style-type: none"> 3. Pour freshly drawn water into a large kettle; heat to boiling point. 4. Place coffee bag in boiling water. 5. Tie cord to handle of kettle. 6. Reduce heat to keep water below the boiling point. Never boil coffee. 7. Submerge the bag with a stick or paddle. Push bag up and down to force the water through the grounds. 8. Cover kettle; brew 12 to 15 minutes. 9. Lift bag; drain thoroughly in kettle; remove entirely. 10. Serve coffee at once or hold at a temperature of 185° F.

- NOTE: 1. Remove coffee grounds from bags immediately after bags are taken from brew.
2. Wash bags thoroughly (without soap) in hot water and place in containers of cold water until used again.
3. Replace bags with new ones about once a week.