

THE COFFEE EXPERT: DRINK UP! DELICIOUS COFFEE RECIPES:

A. Ingredients

1. Cocoa- use an unsweetened powder, as dark and perfumy as possible
 - a. Use one heaping teaspoon of cocoa powder, one to two teaspoons of brown sugar and a little grated vanilla bean to a cup of milk for hot chocolate or to mix with espresso
2. Orange and lemon peel
 - a. Use organic fruit to make sure it is free of pesticides
3. Extra and double-strength coffee
 - a. Make the coffee one-and-a-half times as strong as you would normally for extra strength
 - b. Make coffee twice as strong, using twice as much as normal

B. Unusual coffee drinks

1. Grog mix
 - a. You can make grog in advance, store it in refrigerator and add it to coffee by the cup
 - i. 2 tablespoons butter; 1 cup brown sugar; dash salt; 1/4 teaspoon each ground cloves and nutmeg

Cream butter and add other ingredients. To each 1/2 cup of coffee, add:

1 to 2 teaspoons grog mix; 1 large strip orange peel; 1 small strip lemon peel; 2 tablespoons heavy cream, heated

2. Cafe Belgique

- a. Beat one egg white and 1/4 teaspoon vanilla extract until stiff. Put two heaping teaspoons of mixture in each cup. Add 1/2 cup moderate or dark-roast coffee brewed extra-strength, and two tablespoons heated half and half.

C. Fortified coffee drinks

- a. Dark-roast coffee with sugar and a generous amount of brandy
- b. Made with apple brandy

2. Irish Coffee

- a. Put a teaspoon of sugar in a glass, fill half way with coffee (medium roast), add an ounce of Irish Whisky or Scotch, and top with whipped cream.

3. Spiced iced coffee

a. For each cup, put one large strip orange peel, one small strip lemon peel, and five whole cloves in bottom of coffee filter. Make coffee about half again as strong as usual, and chill spice and citrus as well as coffee in a closed jar. Pour over ice. Serve with brown sugar and brown sugar or whipped cream.