



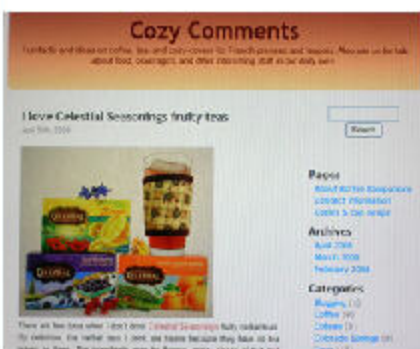
20% off Kozees and Kollars! May 2008

My blog **Cozy Comments** is fully launched with new tips on using our products, information about tea and coffee companies, travel adventures, places to dine, and more. You receive information by newsletter about once a month, but on my blog, you can read new information almost every day. If you don't have time to read, enjoy my photos!

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While I blog or work at my computer, I keep a beverage on the computer desk at a safe distance. Warmer days mean I'm drinking cooler drinks. Read on to learn the secret of richly brewed iced coffee!

Irene Lockett, President



A recent post about fruity tasting drinks with no calories, caffeine or artificial ingredients!

Why use a French press?

Coffee is more flavorful brewed in a French press because no paper filter absorbs essential coffee oils. Coffee grounds swirl in the water for a more robust taste. Because the brew is full-bodied, you may want to measure a smaller amount of coffee into your press pot.



It's very important to use a coarse setting if you grind your beans. If you don't grind, use the French press setting for grinders in grocery stores or ask your local coffee shop to give you a French press grind when buying the beans.

Secret of brewing iced coffee

The secret for making delicious iced coffee is to use **cold** water! Using hot coffee that has cooled will give your iced coffee a bitter taste because hot coffee becomes more bitter as it cools.



Making Iced coffee in a French press

- Add one coffee scoop of coarsely ground coffee for each 4 ounces of **cold** water to your French press.
- Stir the mixture with a wooden or plastic spoon.
- Place the lid on your French press with the plunger fully extended.
- After the press sits for 12 hours, slowly push the plunger down.

Pour the coffee concentrate over ice and add the same amount of water--or to taste. Drink plain or add cold milk or cream. To maintain the flavor, use ice cubes made with the concentrate. Check **Cozy Comments** for an iced-coffee recipe using ice-cream and blueberries!

20% off Kozees and Kollars



Be sure to use a Kup Kollar on your glass of iced coffee to keep your hands dry and slow the ice melting!

If you're serving iced coffee in your French press or pitcher, cover it with a Koffee Koze to slow the ice melting and enjoy your delicious brew longer!

[May Specials](#)

Quick Links

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- [Iced-Coffee Recipe](#)
- [How to use a French press](#)
- [Cozy Comments blog](#)
- [Kup Kollars are Kool](#)
- [No calorie Fruity beverages](#)

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