

**How about a cup of Joe?**  

**Member Handout** for 2016 program year

Written by Faye Spencer, State Vice President

**Hints to making the best cup of coffee:**

Measure coffee grounds and water accurately, (Regular coffee -1 tbsp. per 5 to 6 oz. Strong coffee:-2 tbsp. per 5 to 6 oz.) Use freshly drawn cold water. Serve coffee immediately after brewing. Brew at full capacity of coffee maker. Don’t boil or reheat coffee. Never re-use coffee grounds (refer to list of unusual list to reuse coffee of Leader’s Guide.). Buy coffee as it is needed. Never mix old with new coffee grounds. Proper storage will preserve the flavor: store ground coffee in refrigerator with lid tightly closed, while instant coffee crystals may be stored in refrigerator or at room temperature but lid should be tightly closed. Keep coffee maker immaculately clean, removing water deposits or scale, leftover rancid coffee oils and other impurities.

**Coffee-Infused Southern Style Pulled Pork** (Folgers Coffee; Yield 12 to 15 servings)

2 tsp vegetable oil

1 c. chopped onion

1 c. chopped green pepper

1 c. brewed Folgers Classic Roast coffee

1 (18 oz.) bottle prepared hickory smoked barbecue sauce, divided

4 to 5 pounds pork butt roast

**Preparation:** Heat oil in Dutch oven, sautéing onion and green pepper until softened. Combine vegetables, coffee and half bottle of barbecue sauce in mixing bowl. Rinse and pat dry the roast. Brown meat on all sides in drippings remaining in Dutch oven.

**Select cooking method**:

* OVEN METHOD**:** Heat oven to 350°. Pour barbecue mixture over meat in Dutch Oven pan. Cover, roast 30 minutes/pound or until meat is tender enough to shred with a fork, about 2 to 3 hours.
* SLOW COOKER METHOD**:** Coat inside of slow cooker with no-stick cooking spray. Place browned roast into prepared slow cooker. Cover with barbecue mixture. Cook on HIGH 5-6 hours or LOW for 8 hours, until meat is fork tender.

**Finishing:** Remove pork from Dutch Oven or slow cooker. Strain out vegetables from pan juices, if desired. Combine 1 cup of meat juices to reaming barbecue sauce; discard remaining juices. Shred pork with forks. Combine pork with remaining barbecue sauce. Season to taste with salt and pepper.

**Grilled Coffee House Asparagus (**Folgers Coffee; Yield 4 servings)

1 pound fresh asparagus, trimmed

1 tablespoon canola oil

3 tablespoons balsamic vinegar

3 tablespoons reduced-sodium soy sauce

1 tablespoon sugar

2 teaspoons Folgers Classic Roast Instant Coffee Crystals

Heat grill grate or grill pan over medium-high heat. Brush asparagus with oil. Grill 3 minutes. Turn. Grill additional 3 to 4 minutes. Arrange asparagus on serving platter

Stir together balsamic vinegar, soy sauce, sugar, and coffee crystals in small saucepan. Bring to a boil over medium-high heat. Boil 2 to 5 minutes or until reduced to 2 tablespoons. Drizzle sauce evenly over top of asparagus. Serve immediately.

**Cinnamon Spiced Iced Coffee** (Folgers Coffee, Yield 6 servings)

¾ c. ground coffee

1 tsp. ground cinnamon

3 c. cold water

1 (14-oz) sweetened condensed milk

Ice cubes

Stir together coffee grounds and cinnamon. Brew in coffeemaker using 3 cups cold water. Pour sweetened condensed milk into 1.5 quart pitcher. Add hot brewed coffee stirring until thoroughly blended. Pour coffee mixture over ice in tall glass. Serve immediately.

**Creamy Instant Iced Coffee** (Folgers Coffee, Yield 6 servings)

1 (12-oz.) can chilled evaporated milk

2 tablespoons instant coffee crystals

1/3 c. sugar to taste

Ice cubes, Whipped cream

In blender, combine evaporate milk, instant coffee crystals and sugar till coffee crystals are dissolved. Pour over ice in tall glass. Garnish with whipped cream.

Variation: Add ½ teaspoon vanilla extract and 1/8 teaspoon ground cinnamon