

Pioneer Coffee Receipt

1/3 cup of green coffee beans*

A quart of boiling water

A washed and dried egg

A cup of cold water

Directions:

1. Heat a quart of water on high heat until it starts to boil.
2. Roast the green coffee beans in a frying pan over medium heat stirring constantly for about 20 minutes until they are golden brown.
3. Grind your beans in a hand or electric grinder or a mortar and pestle.
4. Crack your washed egg and put the whole thing shell and all with the grounds into a bowl. Mix the egg, shell, and grounds together until it makes a paste.
5. Pour your egg and grounds mixture into the boiling water. Boil for 5-10 minutes until your egg is cooked.
6. Once your egg is cooked. Pour a cup of cold water on top to settle the grounds.
7. Remove from heat and let sit 10 minutes.
8. Pour out your cup and enjoy as you would any other cup of coffee with milk, cream, or sugar.

*To purchase green coffee beans, visit Townsends at

<https://www.townsends.us/collections/coffee-tea-spices-miscellaneous/products/green-coffee-beans-cb239-p-436>