

HOLY GROUNDS HOW TO Cold Brew (at home!)

What you need:

- 1 cup coarsely ground coffee beans
- 4 cups water
- Large Mason jar/container with a lid
- Strainer & paper towel

Instructions:

Put coarsely ground coffee beans in your container and pour water over top. Stir.

Cover container and let brew for 8-12 hours in the fridge.

Strain your coffee into a bowl or measuring cup using your strainer covered by a paper towel.

Keep cold brew in an airtight container in your fridge for up to 7 days.

To drink, use half cold brew concentrate & half water. Add your favorite creamer!

HOLY GROUNDS HOW TO Steamed Frothy Milk

Top your favorite coffee or espresso!

What you need:

- Mason jar/container with a lid
- Cold milk

Instructions:

Fill the mason jar about a third of the way full with **cold** milk.

Screw on the lid (tightly) and shake for 20-30 seconds.

Remove the lid and heat up the milk in the microwave for about 20 seconds.

Tips & Tricks:

Shake the jar with cold milk. It froths better!

Milk will expand when it's heated up so leave space in your container.

Whole or 2% milk tends to froth better than skim.

HOLY GROUNDS HOW TO Chai Tea Latte

(hot but can chill it & make it iced)

Tips & Tricks

You can replace the sugar with honey or maple syrup and add in step #4 instead of #1. You can also use brown sugar instead of white sugar.

Play around with spices! Add a 1/8 teaspoon of cloves, nutmeg, and/or ginger in step #4 if you have them on hand.

You can also let it cool and serve over ice for an iced chai tea latte.

HOLY GROUNDS HOW TO Homemade Iced Tea

What you need:

- 8 cups water
- 6 tea bags (green or black tea—your choice!)
- Add in's (optional)
- Pitcher

Instructions:

Bring the 8 cups of water to boil in a large pot.

Remove from heat and steep the 6 tea bags for at least 5 minutes.

Pour into a pitcher and refrigerate.

Add in's:

After your tea has cooled, you can add in:

- Cup of raspberries or blackberries
- Thinly cut lime wedges
- Orange or lemon peels
- 2-3 mint sprigs

HOLY GROUNDS HOW TO Iced Matcha Latte

What you need:

- 2 cups milk
- 2-3 teaspoons of matcha powder
- 1 tablespoon of vanilla extract
- 1 cup ice

Instructions:

Combine milk, matcha powder, and vanilla in a cup. Stir well with a spoon or milk frother. Pour over ice & enjoy!

Tips & Tricks

You can buy matcha powder online or some grocery stores carry it.

To ensure your matcha doesn't get lumpy, you can sift the powder first or add it to a little hot milk/water and let it dissolve before adding the rest of ingredients.

You can replace the vanilla extract with honey or maple syrup for a different flavor!