



Bodum Santos Vacuum Brewer

A design classic, this entertaining brewer makes a clean, crisp cup of coffee.

Ingredients and Supplies

- 32 oz fresh cold filtered water
- 12 Tbsp coffee
- Wooden or plastic spoon

Suggested Coffees

All Peet's coffees taste great using this method

- Pour water into bottom globe and place on medium heat.
- Secure filter in the funnel and insert the top globe into the bottom globe. Lightly press down on top globe to make a seal.
- As the water heats, steam vapor will force it up through the funnel and into the top globe.
- After the water transfers to top globe, turn the heat down to low. A few ounces of water will remain in the bottom.
- Add the coffee grounds to the water in the top globe and stir to saturate the grounds. After 1 minute, stir again and remove from heat.
- As the temperature drops, a vacuum is produced which draws the brewed coffee from the upper globe into the lower, leaving the grounds up top. A dramatic burst of bubbles in the bottom globe marks the end of the brew cycle.

Makes 5-6 servings.



Peet's Coffee & Tea

First invented in the 1830's, the vacuum pot (which is also known as a siphon brewer) was at the height of popularity in the 1940's and 50's. Widely used before paper filters became popular, vacuum pots produce a very clean and crisp cup of coffee with pronounced body.

The original Bodum Santos has gone unchanged since it was first introduced in 1958. It has been sold at Peet's stores through the years and is available in stores again for a limited time.



Step 1:

Add water to the lower globe and bring to a boil.



Step 2:

The water rises to upper globe; lower heat and add ground coffee.



Step 3:

Remove from heat after 1 minute and enjoy the unique taste of vacuum-filtered coffee.