



Turkish Coffee

Turkish coffee is a very flavorful, strong, sweet and spicy coffee beverage dating back to the 16th century. It's made in a traditional Ibrik.

Ingredients

- 8 oz fresh, cold filtered water
- 8 tsp coffee
- 4 tsp sugar
- ¼ tsp freshly ground cardamom (4 pods)
- Cinnamon (optional)

Makes four, 2oz servings

Suggested Coffees:

- Ethiopian Fancy
- Arabian Mocha-Java
- Arabian Mocha Sanani

- Grind coffee to a powder using the finest setting on your grinder.
- Add all ingredients to the Ibrik and stir until the sugar is dissolved.
Note: Never take your eye off the brewing process, as it can quickly boil over.
- Heat the brew over medium low heat. As the mixture reaches a boil, it will foam upwards. As it nears the top rim, remove the Ibrik from the heat and let the coffee settle.
- Repeat this brewing process twice more, removing from heat each time.
- Let the brew rest for 30 seconds then serve without straining.
- Enjoy the spicy, syrupy-thick flavor. The powdery grounds stay suspended in the brewed coffee, adding to its richness. Some leave the last sip in the bottom of the cup where the heavier grounds have settled.

Makes four, 2oz servings

Turkish coffee is prepared by boiling finely ground coffee beans in a pot, often with spices and sugar, resulting in a strong, flavorful cup. This method dates back to the 16th century and is common throughout the Middle East, North Africa, Caucasus and the Balkans.

Peet's has a long history of offering high-quality spices, in addition to freshly roasted coffee and hand-selected teas. In fact, the company was originally named Peet's Coffee, Tea & Spices. Today you can still buy fresh spices in some Peet's stores and at peets.com.



Try this simple brewing method at home. Discover the ancient tradition of Turkish coffee with the rich, strong taste of Peet's deep-roasted coffee and top-quality spices.


Peet's Coffee & Tea