

MEATS & SAUCES *that* CAPTIVATE



DELECTABLE RECIPES
with a
COLD BREW COFFEE
“SECRET”



Cold Brewed Coffee/Coffee-concentrate Recipes

No doubt about it, coffee's a flavor we just can't live without. It's that bracing, spine-straightening, spot of bitter delivered with our morning joe that launches us on our day and provides the subtle flavors we crave in mocha dishes, coffee liqueurs, frostings and ice creams. Coffee - a loyal friend bound to bring smiles to our faces and put a spring in our step for years to come.



This recipe book is unique in that it draws on distinctive flavors only cold-brewed coffee made the [Madesco](#) way brings to a recipe. We're aware of the many health benefits offered by coffee brewed without exposure to scalding water - there are fewer acids, it's easier on the stomach lining, soothing to digestion. Hot coffee's bitterness arises due to the transformation of natural coffee elements (healthy antioxidants) into bitter-tasting quinic acid.

The secret ingredient your aunt added to her award-winning meat marinade, or chili, or Mexican mole sauce, or brownies, may have been none other than a measure of cold-brewed coffee. The delicious flavors imparted by a [Madesco](#) cold-brew surface without the telltale bitter notes normally associated with coffee - bitterness that can mask coffee's other delectable tones and overwhelm a recipe's more subtle elements. Cold-brewed coffee contributes a smoothly mellow, flavor-enhancing ... something. What is that flavor? ... shhh, it's a secret.

Now the secret is yours. Whether concocting a deliciously refreshing beverage, a dessert, sauce, marinade, or entrée, you now have at your disposal a secret weapon - a healthy and flavorful addition to a wide variety of dishes that will leave people wondering, "What is that flavor that makes this so good!" Experiment. Enjoy!

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How to Make Cold Brew Coffee

The recipes throughout this recipe book involve both "Madesco cold brew coffee" and "Madesco cold brew coffee concentrate." Of course, we recommend that you brew your cold brew coffee, and coffee concentrate, using Madesco's highly regarded reusable filters.

Cold Brew Coffee

Ingredients

1 ½ cup medium grind [Madesco](#) coffee
1 ½ quarts fresh cool water

Directions

1. Let steep 15-24 hours. Refrigerate.

Cold Brew Coffee Concentrate

Ingredients

1 ½ cup medium grind [Madesco](#) coffee
1 quart fresh cool water

Directions

1. Let steep 15-24 hours. Refrigerate.



Chili

Mexican Style Chili with Smoked Chipotle Peppers

Serves: 10

Prep Time: 25

Cook Time: 1 hour 15 minutes

Ingredients

1-2 T vegetable oil
1 ½ lb. ground beef
2 Spanish onions, chopped
3 red peppers, chopped
1 orange pepper, chopped
2 cups sliced mushrooms
5 garlic cloves, finely chopped
1 jalapeño pepper, chopped
1-2 T chili powder
½ tsp cayenne pepper
6 Chipotle peppers from the can, chopped
1 T oregano leaves, ground
1 tsp cumin, ground
1 tsp salt
½ tsp cinnamon
2 bay leaves
3 cans plum tomatoes, roughly chopped and put back in their juice
2 cups [Madesco](#) cold brew coffee
1 can kidney beans, rinsed and drained
1 can pinto beans, rinsed and drained
1 can black beans, rinsed and drained
2 T vinegar
1 cup chopped (fresh if available) coriander



Directions

1. Heat oil in a large saucepan over medium heat. Add beef and pork. When the meat has browned, stir in onions, peppers, garlic, jalapeno, chipotle, mushrooms, cayenne, chili, oregano, cumin, salt, cinnamon, and bay leaves. Cook for about 5 minutes or until vegetables soften slightly.
2. Stir in tomatoes with juice. Stir in coffee, beans, and vinegar. Increase heat and stir frequently until brought to a boil. Reduce heat and simmer uncovered, stirring occasionally until chili is as thick as you like, about 1 hour. Throw out bay leaves. Stir in coriander.
3. Top with grated Monterey Jack cheese, sour cream, diced avocado, chopped jalapenos, and/or fresh coriander (optional).

Three Bean Java Chili

Serves: 8

Prep Time: 30 minutes

Cook Time: 30 minutes

Ingredients

1 lb. lean ground beef	1 tsp ground cumin
1 cup chopped onion	½ tsp salt
2 tsp minced garlic	1 (15 oz.) can black beans, rinsed and drained
1 cup Madesco cold brewed coffee	1 (15 oz.) can kidney beans, rinsed and drained
2 (14.5 oz.) cans diced tomatoes with mild green chiles	1 (15 oz.) can pinto beans, rinsed and drained
2-3 tsp chili powder	Shredded cheddar cheese and sliced green onions, for garnish

Directions

1. Cook beef, onion and garlic in Dutch oven over medium heat, stirring occasionally until beef browns.
2. Stir in coffee, tomatoes, chili powder, cumin, salt and beans. Bring mixture to a boil. Reduce heat to low. Cover and cook 30 minutes.
3. Garnish with cheese and green onions.

Cuban Coffee Chili

Ingredients

1 ½ lb. lean ground beef	¼ tsp chopped fresh thyme leaves
2 medium onions	1 tsp capers
2 cloves garlic	2 T chopped pimiento stuffed green olives
2 bay leaves	2 cans diced green chiles
2 tsp chili powder	2 cups Madesco cold brew coffee concentrate
1 tsp ground cumin	1 T dark molasses
½ tsp ground nutmeg	1 can (14 ½ oz.) tomatoes
¼ tsp fresh ground black pepper	⅓ cup raisins
¼ tsp ground allspice	½ cup slivered almonds
1 tsp salt	5 cups hot cooked rice

Directions

1. In a large Dutch oven, brown the beef over medium high heat, about 3 minutes. Remove, set aside. Reduce heat to medium low. Add onions. Sauté about 3 minutes, until translucent. Add garlic, cook 1 minute.
2. Replace meat in the Dutch oven and add bay leaves, chili powder, cumin, nutmeg, pepper, allspice, salt, thyme, capers, olives, chiles, coffee concentrate, molasses, and tomatoes. Simmer uncovered for 20 minutes.
3. Add raisins and simmer uncovered for 10 minutes. Garnish with almonds. Serve hot over cooked rice.

Vegetarian Chili

Serves: 4-6

Prep Time: 20 minutes

Cook Time: 25 minutes

Ingredients

- 1 T canola oil
- 1 T garlic, chopped
- 1 cup sweet red pepper, coarsely chopped
- 1 cup onion, coarsely chopped
- 1 cup carrot, coarsely chopped
- 1 cup mushrooms, coarsely chopped
- 1 cup celery, coarsely chopped
- 1 28 oz. can of crushed tomatoes
- 1 28 oz. can of diced tomatoes
- 2 T Worcestershire sauce
- 1 T white vinegar
- 1 T chili powder
- 1 tsp crushed chili (optional)
- 1 tsp brown sugar
- 1 tsp dried basil
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp ground pepper
- 1 tsp cumin
- 1 tsp dried oregano
- 1 bay leaf
- 3 cups [Madesco](#) cold brew coffee concentrate
- 3 19 oz. cans of salad bean mix
 - Can substitute 1 can each of red kidney beans, Black eye peas, fava beans)
- Sour cream to garnish
- Monterey Jack cheese, grated, to garnish
- Fresh coriander, to garnish

Directions

1. In a 4-quart stockpot or Dutch oven, add canola oil and sauté chopped garlic, celery, sweet red pepper, onion, carrot, and mushrooms until soft; about 10 minutes.
2. Add diced and crushed tomatoes, all seasonings, and coffee. Simmer another 10 minutes.
3. Drain the canned beans, then add beans to pot and cook 5 more minutes.
4. To serve, ladle chili into bowls and top with a dollop of sour cream, grated cheese, and fresh coriander.



Hearty Mole Chili

Ingredients

2 T olive oil
2 large yellow onions, peeled and thinly sliced
2 celery stalks, diced
2 large carrots, peeled and diced
4 cloves garlic, minced
¼ cup [Madesco](#) cold brew coffee concentrate
1 ½ cups water
2 tsp ground cumin
2 tsp smoked paprika
½ tsp ground cinnamon
1 chipotle chili in adobo, seeds removed, minced
1 T adobo
½ cup white wine
2 oz. bittersweet chocolate, chopped
2 large poblano or pasilla peppers, charred, steamed, seeded, peeled, and diced
28 oz. can crushed tomatoes
15 oz. can black beans, with liquid
15 oz. can white beans, with liquid
1 T soy sauce
2 cups frozen corn
½ cup green onions, washed and thinly sliced
½ cup fresh cilantro, washed and minced

Directions

1. In a large pot, heat oil over medium-high heat. Add onions and sauté until soft, about 10 minutes. Add celery, carrots, and minced garlic. Sauté for an additional 3 minutes. Add cumin, paprika, cinnamon, chipotle chili, and adobo and cook for about 2 minutes.
2. Deglaze the pot by adding the white wine and scraping the bottom of the pot to loosen up stuck residue. Add the chocolate, poblano peppers, tomatoes, black and white beans, coffee concentrate, water, and soy sauce.
3. Bring mixture to a boil and then reduce heat to a simmer. Simmer for 20 minutes and then add frozen corn. Cook for an additional 15 minutes and then remove from heat.
4. Season to taste with salt and black pepper. Top with green onions and cilantro.

Beans

Smokey Black Bean Soup

Serves: 4-6

Prep Time: 30 minutes

Cook Time: 90 minutes

Ingredients

- 1 lb. dried black beans (2 cups)
- 2 T extra virgin olive oil
- 2 medium onions, finely chopped (reserve ½ cup for garnish)
- 1 red bell pepper, finely chopped
- 2 large stalks celery, chopped
- 1 jalapeno pepper, seeded and finely chopped
- 3 large cloves garlic, minced
- 1 T ground cumin
- 4 cups water
- 2 cups [Madesco](#) cold brew coffee
- 1 ham hock (optional)
- 1 bay leaf
- 1 tsp salt
- Chopped fresh cilantro for garnish
- 6 T reduced fat sour cream or Greek yogurt for garnish



Directions

1. Pick over beans, rinse well. Place in a large bowl with cold water to cover by 2 inches. Let soak for at least 6 hours or overnight. To quick soak, cover beans with 2 inches of water and bring to a boil; simmer 2 minutes. Remove from heat and let stand, covered, 1 hour.
2. Heat oil in a soup pot or Dutch oven over medium-high heat. Add all but ½ cup of the onions, bell pepper, celery, jalapeno, and garlic and cook, stirring frequently, until the vegetables are beginning to brown, 5-8 minutes. Add cumin and cook, stirring, 1 minute more. Add the beans, water, coffee, ham hock, and bay leaf; cover and bring to a boil, stirring occasionally. Skim off any foam that rises to the top, reduce the heat, cover and simmer until the beans are very tender, 1 ¼ - 1 ½ hours. Remove the ham hock and set aside to cool. Remove the bay leaf. Stir in salt.
3. Puree about half of the soup in a blender or food processor until fairly smooth. Return pureed soup to the pot and heat through. If desired, cut meat off ham hock, trim away and fat, and chop the meat into small pieces; stir back into soup.
4. Serve the soup garnished with the chopped onion, a dollop of sour cream or Greek yogurt and cilantro if desired.

Chipotle Black Beans

Serves: 8

Prep Time: 10 minutes

Cook Time: 18 minutes

Ingredients

3 T extra virgin olive oil	1 T chopped canned chipotle chiles in adobo sauce, minced
1 cup diced onion	1 ½ tsp chili powder
1 (14.5 oz.) can stewed tomatoes	½ tsp and ¼ tsp salt, divided
2 (15 oz.) cans black beans, rinsed and drained	½ cup reduced fat sour cream
1 cup Madesco cold brewed coffee	1 tsp adobo sauce (from chipotle chiles)

Directions

1. Heat 1 T oil in large saucepan over medium-high heat. Cook onions 6 minutes or until beginning to brown on the edges, stirring frequently.
2. Stir in tomatoes, beans, water, chiles, [Madesco](#) cold coffee, and chili powder. Bring to a boil; reduce heat. Cover; simmer 10 minutes or until thickened slightly. Whisk together sour cream, adobo sauce, and ¼ tsp salt in small bowl.
3. Remove beans from heat. Stir in remaining oil and ½ tsp salt. Serve beans topped with adobo sour cream.

Ultimate Coffee Baked Beans on Toast

Serves: 4

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients

1 cup chipotle chili, diced	1 T mustard powder
1 tin haricot beans (in water)	2 over-ripe tomatoes, cut into halves
4 cloves smoked garlic, smashed	3 oz. Madesco cold brew coffee concentrate
1 cup shallots, diced	1 cup water
2 T molasses	Canola oil (enough to cover pan)
½ cup smoked bacon lardons	
1 ½ T muscovado sugar	

Directions

1. Heat oven to 350°F. Lightly fry the shallots in a little canola oil. Then add lardons and lightly toss until the bacon begins to turn golden brown. Add the tomatoes (cut side down), garlic, and mustard powder, and fry for another 2 minutes.
2. Pour in a cup of water and scrape all the flavor up from the bottom of the pan. Pour into an oven-safe dish, add remaining ingredients, stir gently and place in oven. Cook 40 minutes or until all the liquid has been reduced. Serve with griddled sourdough toast and top with grated Monterey Jack cheese if desired.

Breakfasts

Chimichurri Breakfast Sandwich with Coffee-Glazed Bacon

Serves: 4

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients

2 oz. [Madesco](#) cold brew coffee concentrate

¼ cup maple syrup

⅛ tsp cayenne pepper

8 slices center cut bacon

Cracked black pepper

¼ cup red wine vinegar

2 garlic cloves, minced

1 small shallot, minced

½ Fresno chile, seeded and minced

¼ cup chopped cilantro

2 T chopped parsley

1 T chopped oregano

2 T olive oil

4 brioche-style rolls

½ avocado, sliced

4 fried eggs, cooked to your preference

Salt to taste

Directions

1. Heat the oven to 325°F. Set a metal rack on top of a rimmed baking sheet.
2. In a small saucepan, bring the coffee concentrate and maple syrup to a simmer over medium heat. Stir in cayenne pepper. Working with one piece of bacon at a time, dip the bacon into the glaze then spread onto the baking rack. Repeat with remaining bacon, arranging the slices into a single layer. Sprinkle with cracked black pepper. Bake 20 minutes. Flip bacon over and brush with additional glaze. Bake 15 more minutes or until crisp and dark brown.
3. While bacon cooks, prepare chimichurri sauce. Combine the red wine vinegar, shallot, garlic, and chile pepper in a small bowl. Let stand for 10 minutes. Stir in the cilantro, parsley, oregano, and olive oil. Season to taste with salt.
4. To prepare the sandwiches, spread 1 T of chimichurri onto the bottom half of each roll. Top with two slices of bacon, 1-2 slices of avocado, and a fried egg. Cover with the top of the roll. Serve with additional chimichurri as desired.

Vanilla French Toast

Serves: 3+

Prep Time: 2 minutes

Cook Time: 8 minutes

Ingredients

3 large eggs

1 T [Madesco](#) cold brew coffee

4 slices of Texas toast bread

2 T unsalted butter

Powdered sugar for topping



Directions

1. Heat skillet on medium heat. In a medium size bowl, beat the eggs and coffee. Soak each side of bread in the liquid mixture.
2. Put a small slice of butter into the warm skillet. Wait until the butter sizzles. Place the soaked bread two at a time into the skillet. Flip after 2 minutes or until golden brown. Repeat for second side of bread and then remove. Melt the rest of the butter and repeat with the last two bread slices. Sprinkle with powdered sugar and serve.

Coffee Spanish Torrijas

Serves: 6-8

Prep Time: 10 minutes

Cook Time: 5 minutes

Ingredients

1 (14 oz.) can sweetened condensed milk

⅓ cup [Madesco](#) cold brewed coffee concentrate

¾ tsp vanilla extract

1 large egg

2 T light olive oil or canola oil

1 (6 oz.) loaf French bread, cut into 16 ½-inch slices

Ground cinnamon

Directions

1. Heat oven to 250°F. Place small baking sheet in oven. Whisk together ⅓ cup sweetened condensed milk, ⅓ cup coffee concentrate and vanilla in large bowl. Whisk egg in medium bowl until blended.
2. Heat 1 T oil in large skillet over medium heat. Dip one bread slice at a time in milk mixture, then in beaten egg, turning to coat both sides. Place 5-6 slices in heated skillet. Cook until browned, about 1-2 minutes per side. Place on baking sheet in oven to keep warm. Repeat with remaining slices, adding more oil as needed.
3. For topping, combine remaining sweetened condensed milk and remaining coffee concentrate in small bowl. Drizzle over warm bread slices just before serving. Sprinkle with cinnamon.

Vegan Coffee Cardamom Waffles

Serves: 5

Prep Time: 20 minutes

Cook Time: 30 minutes



Ingredients

- 1 ½ cup almond milk
- ½ cup [Madesco](#) cold brew coffee
- 1 tsp vanilla flavored stevia liquid
- ½ orange
- 2 ¼ cup whole wheat flour
- 1 T herbal coffee substitute powder
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground cardamom
- 1 pinch fine sea salt

Directions

1. Preheat your waffle iron and warm breakfast plates. Whisk together the almond milk, coffee, stevia, and orange zest in a large measuring cup. In a large bowl combine the whole wheat flour, coffee substitute powder, baking powder, baking soda, cinnamon, cardamom, and sea salt.
2. Stir the almond milk mixture into the dry ingredients and whisk until combined. Let sit for about 15 minutes.
3. Spoon batter onto the waffle iron. Cook the waffle for about 7 minutes.

Gingerbread Waffles or Pancakes

Serves: 24 waffles

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

3 cups flour

1 cup brown sugar

1 T baking powder

1 ½ tsp baking soda

1 tsp salt

1 ½ tsp ground cinnamon

1 ½ tsp ground ginger

¼ tsp ground nutmeg

⅛ tsp ground cloves

½ cup water

½ cup [Madesco](#) cold brew coffee

4 large eggs

½ cup unsalted butter

¼ cup fresh lemon juice

1 cup milk

Vegetable oil or Cooking spray

Directions

1. In a medium sized bowl, whisk together flour, brown sugar, baking powder, baking soda, salt, and spices. Set aside.
2. In a large bowl, whisk together water, coffee, eggs, butter, and lemon juice. While stirring steadily, add the flour mixture to the wet ingredients and whisk until just combined. Let stand 15 minutes allowing the batter to thicken. Thin to desired consistency by adding milk and stirring.
3. Brush waffle iron with oil and prepare waffles. Keep waffles warm in 250°F oven until ready to serve.

Buttermilk Pancakes with Coffee Butter and Maple Syrup

Serves: 4-8

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

COFFEE BUTTER:

¼ cup [Madesco](#) cold brew coffee

6 T unsalted butter at room temperature

½ tsp cacao powder

PANCAKES:

⅓ cup flour

1 T caster sugar

1 tsp baking soda

½ tsp fine sea salt

¾ cup buttermilk

2 eggs

1 tsp vanilla extract

Maple syrup to serve



Directions

1. Put the brewed coffee into a pan over medium heat. Bring to a boil and reduce the brew to about 1 T. Remove from heat and leave to cool completely.
2. Put the soft butter, cooled and reduced coffee, and cacao powder into a small bowl and beat with a wooden spoon until latte-colored. Set aside.
3. Stir flour into a bowl. Add caster sugar, baking soda, and salt and stir to combine. Add the buttermilk and stir until just incorporated.
4. In a separate bowl, beat the eggs lightly with the vanilla. Pour this into the buttermilk mixture and stir until just combined. Do not overmix.
5. Heat a cast iron pan on medium heat. Melt about ½ tsp of butter in the pan and then pour in ¼ cup of the pancake batter. Cook for about 2 minutes or until bubbles appear all over the surface, then flip and cook on the other side for about 1 minute. Repeat with remaining batter.
6. Stack the pancakes, smear with coffee butter, and flood with maple syrup.

Sauces and Marinades

Coffee Marinade

Ingredients

1 cup red wine
1 cup [Madesco](#) cold brew coffee concentrate
4 T olive oil
Juice and zest of one orange (or lime)
4 T honey or brown sugar
2 cloves garlic, minced
Salt, pepper, herbs to taste

Directions

1. Combine all ingredients.
2. Brush onto grilled or baked chicken or pork before cooking.

Cold Brew Coffee Mustard Sauce

Ingredients

1 T sweet mustard
1 tsp Dijon mustard
2 tsp sugar
1 ½ T Swedish vinegar (or distilled white vinegar)
1 ½ T [Madesco](#) cold coffee
Pinch of salt
Pinch of freshly ground white peppercorns
¾ cup canola oil
½ cup chopped dill



Directions

1. Combine the sweet and Dijon mustard, sugar, vinegar, coffee, salt and pepper in a food processor.
2. Drizzle canola oil into the mixture in a very slow, steady stream until a thick consistency is formed. A whisk may also be used.
3. Refrigerate overnight.

Coffee Sauce

Ingredients

- 5 oz. heavy cream
- $\frac{3}{4}$ cup granulated sugar
- 3 T [Madesco](#) cold brew coffee concentrate
- 3 T unsalted butter
- $\frac{3}{4}$ tsp kosher salt

Directions

1. Combine cream and coffee concentrate and set aside. Combine sugar and water in a small saucepan and stir to combine. Place over medium-high heat, bring to a boil, and let cook undisturbed until an amber color, about 5 minutes.
2. Immediately add butter and stir to incorporate. Remove from heat and whisk in cream mixture and salt until smooth.

Coffee Barbeque Sauce

Ingredients

- $\frac{1}{2}$ cup [Madesco](#) cold brew coffee concentrate
- $\frac{1}{2}$ lb. bacon, chopped
- 1 onion
- 8 cloves of garlic, minced
- 4 plum tomatoes, chopped
- 4 T Worcestershire sauce
- 2 cups ketchup
- $\frac{1}{3}$ cup apple cider vinegar
- 3 T brown sugar



Directions

1. Put a heavy pot over medium heat. Once hot, add the bacon. Stir until browned and crispy.
2. Add the onion, garlic, and tomato.
3. Continue cooking and stirring for 5-10 minutes or until onions begin to soften.
4. Add the remaining ingredients and reduce heat to a low simmer.
5. Cover and cook for 30 minutes, stirring occasionally.
6. Serve warm with chicken or beef. Glaze this cold brew coffee barbecue sauce over chicken, steak, ribs and shrimp.

Coffee Barbeque Sauce II

Ingredients

2 cloves garlic, finely chopped
2 T olive oil
¾ cup balsamic vinegar
¾ cup apple cider vinegar
1 cup ketchup
½ cup [Madesco](#) cold brew coffee concentrate
¼ cup dark molasses
2 T chili powder
3 T tomato paste
2 T granulated sugar



Directions

1. Sauté garlic in olive oil until just lightly browned in a medium pot. Pour vinegars into pot and cook, stirring frequently, for 5-6 minutes.
2. Stir in remaining ingredients and cook for 10 minutes to blend ingredients.
3. Remove sauce from heat and strain through a fine sieve. Serve hot or room temperature.

Indonesian Java Marinade

Serves: 1 ½ cups (covers 1 2-3 lbs. beef "London Broil," flank or top round steak)

Prep Time: 10 minutes

Cook Time: 5 minutes

Ingredients

1 cup [Madesco](#) cold brew coffee concentrate
½ medium onion, chunked
¼ cup Chinese black vinegar
3 T packed dark brown sugar
2 T soy sauce
2 cloves peeled garlic
½ tsp ground cinnamon
½ tsp ground ginger
¼ tsp ground cloves
¼ tsp crushed red pepper flakes (or to taste)

Directions

1. Lightly score beef steak on both sides in a criss-cross pattern.
2. Marinate steak with coffee mixture for at least 8 hours, turning occasionally.

Pot Roasts

Slow Cooker Pot Roast

Serves: 7

Prep Time: 20 minutes

Cook Time: 8+ hours

Ingredients

1 boneless beef chuck roast (3 ½ - 4 lbs.)

Salt

Pepper

1 onion

5 medium carrots

3 russet potatoes

3 garlic cloves

1 cup [Madesco](#) cold brew coffee

1 cup vegetable broth

1 cup juices from the slow cooker

1 T corn starch

¼ cup cold water

Flat leaf parsley



Directions

1. Remove chuck roast from fridge and let sit 15 minutes before cooking. Chop the potatoes, onions, and carrots into large chunks and put into large mixing bowl. Sprinkle a small amount of salt and pepper on the vegetables. Place half of the potatoes, carrots, and onions in the bottom of the slow cooker.
2. Sprinkle each side of the chuck roast with salt and pepper. Place the chuck roast in the slow cooker on top of the vegetables. Put the remaining potatoes, carrots, and onions as well as the 3 garlic cloves on top of the meat. Pour the coffee and vegetable broth over the pot roast. Cover and cook on low for 8 hours or high for 5-6 hours.
3. Remove the meat, vegetables, and potatoes and place on a platter. Garnish with freshly chopped Italian parsley. Serve warm.
4. For the gravy, remove 1 cup of the liquid and bring to a boil in a medium pot. In a mason jar shake to combine 1 T cornstarch and ¼ cup water. Add the liquid to the pot. Return the gravy to a boil and stir for two minutes. Remove from the heat and let sit to thicken up.

Savory Pot Roast with Java Au Jus

Serves: 4-6

Prep Time: 20 minutes

Cook Time: 2 hours 30 minutes

Ingredients

2 T vegetable oil

Salt and pepper

4-5 lbs. beef eye roast

1 cup [Madesco](#) cold brew coffee

1 (1 oz.) packet onion soup mix

1 ½ T balsamic vinegar

2 T corn starch

1 ½ tsp garlic powder

1 tsp dry thyme leaves

2 bay leaves

1 (8 oz.) package sliced white or Portobello mushrooms

Directions

1. Heat oven to 350°F. Pat roast dry with paper towels. Season with salt and pepper. Heat oil in Dutch oven over medium heat. Brown roast on all sides.
2. Combine coffee, soup mix, vinegar, corn starch, garlic powder, thyme, and bay leaves in medium bowl. Pour over meat. Cover pan. Roast 1 hour; add mushrooms. Roast an additional 1-1 ½ hours or until desired doneness.
3. Discard bay leaves. Remove roast to serving platter. Season gravy with salt and pepper to taste. Serve roast with gravy.

SLOW COOKER METHOD

1. Follow directions in steps 1 and 2, placing roast in slow cooker. Cook 5-6 hours on high or 8 hours on low, until meat is tender. Follow step 3 to complete recipe.

Old Fashioned Pot Roast in Coffee Gravy

Serves: 6-8

Prep Time: 20 minutes

Cook Time: 3 hours 30 minutes

Ingredients

½ cup flour

½ tsp salt

½ tsp freshly ground black pepper

1 (4-5 ½ lbs.) beef chuck roast, trimmed of excess fat

¼ cup vegetable oil

1 large onion, coarsely chopped

4 bay leaves

1 tsp dried thyme

2 cups water

2 cups [Madesco](#) cold brew coffee

1 T instant flour

2 T butter, chilled

¼ cup whiskey (optional)

Salt and pepper to taste

Directions

1. Heat oven to 325°F. On a large platter, stir together flour, salt, and pepper. Dust the beef roast with the seasoned flour, discarding any excess. Heat the oil in a large, heavy ovenproof skillet over medium heat until hot. Add the roast and brown on all sides, about 5 minutes a side. Remove the roast and set aside.
2. Add onions to the drippings in the skillet and sauté over medium heat until they are softened. Return the roast to the skillet; add bay leaves, thyme, water and coffee. Bring to a simmer, stirring and turning to combine the seasonings with the roast. Cover and place the skillet in the oven. Bake for 3 to 3 ½ hours or until fork tender. Remove the roast from the skillet, discard any bones or gristle and set aside, loosely covered with aluminum foil.
3. To prepare the gravy, place the skillet over medium heat, skim off any excess fat and add water, if necessary, to equal about 2 ½ cups liquid. Sprinkle instant flour over the gravy in the skillet and cook about 5 minutes, stirring until smooth and thickened. Stir in the butter and whiskey, and season with salt and pepper. Return the roast to the skillet to warm in the gravy, then serve.

Ribs

Short Ribs Braised in Coffee Ancho Chile Sauce

Serves: 6

Prep Time: 40 minutes

Cook Time: 4 hours

*Ribs improve in flavor if prepared 1-2 days ahead

Ingredients

4 dried ancho chiles, stemmed, seeded, and ribs discarded

2 cups boiling-hot water

1 medium onion, quartered

3 garlic cloves, coarsely chopped

2 T finely chopped canned chipotle chiles in adobo plus 2 tsp adobo sauce

2 T pure maple syrup

1 T fresh lime juice

3 tsp salt

6 lb. beef short ribs

1 tsp black better

1 T vegetable oil

½ cup [Madesco](#) cold brew coffee



Directions

1. Preheat oven to 350°F. Soak ancho chiles in boiling-hot water until softened, about 20 minutes. Then drain in a colander set over a bowl. Soaking liquid should be a little bitter but not unpleasantly so. Reserve for braising. Transfer ancho chiles to a blender and puree with onion, garlic, chipotles with sauce, maple syrup, lime juice, and 1 tsp salt.
2. Pat ribs dry and sprinkle with pepper and remaining salt. Heat oil in 12-inch heavy skillet over moderately high heat until hot, but not smoking. Then brown ribs in 3 batches, turning occasionally, about 5 minutes per batch. Transfer as browned to a roasting pan just large enough to hold ribs in 1 layer.
3. Add chile puree to fat remaining in skillet and cook over moderately low heat, stirring frequently, 5 minutes. Add reserved chile soaking liquid (or 1 ½ cups water) and coffee and bring to a boil, then pour over ribs. Liquid should come about half way up sides of meat.
4. Cover roasting pan tightly with foil and braise ribs in middle of oven until very tender, 3-3 ½ hours. Skim fat from pan juices and serve with ribs.

Coffee-Braised Short Ribs

Serves: 4 Ribs

Prep Time: 24 hours

Cook Time: 90 minutes

*Ribs improve in flavor if prepared 1-2 days ahead

Ingredients

SHORT RIBS:

3 lbs. boneless beef short ribs or chuck tail flap
2 cups [Madesco](#) cold brew coffee
2 cups cabernet sauvignon
2 cups veal stock
8 shallots, peeled and halved
1 carrot, peeled and quartered
4 garlic cloves, crushed
1 T white miso paste
1 fresh bay leaf
4 sprigs fresh thyme
2 oz. olive oil

POLENTA:

1 cup coarsely ground cornmeal
1 cup milk
1 cup water
1 T unsalted butter
2 sprigs fresh thyme, destemmed

BRUSSELS SPROUTS:

2 cups Brussels sprouts, pulled into leaves
1 oz. olive oil

Directions

SHORT RIBS:

1. Marinate the short ribs in wine and coffee for 12 hours. Preheat oven to 300°F. Remove the beef from the marinade and pat dry. Season generously with kosher salt and black pepper. In a Dutch oven, heat the olive oil to medium high and sear the ribs on all sides.
2. Remove the beef from the pot, pour off the spent oil and add the shallots, garlic, and carrots. Lightly roast the vegetables until they take some color and just begin to soften. Add the miso paste and stir to coat the vegetables, taking care that they don't burn.
3. Deglaze the pot with the wine and coffee used to marinate the beef. Reduce by half the volume. Add the ribs back in and add the stock. The meat should be covered. Prepare a paper lid and place directly on top of the meat. Cover with the lid from the Dutch oven.
4. Place the short ribs in the oven for at least 4 hours. They should be tender, but not fall apart to the touch. Gently remove them and place into an oven-proof container. When cool, trim them into 6-8 oz. pieces. Strain the braising liquid back over the meat. Harvest the shallots from the other vegetables and reserve or plating.



POLENTA:

1. In a heavy bottomed saucepan, scald the water and milk with the thyme leaves. Add the cornmeal in a steady stream, whisk all the while.
2. Simmer the polenta for 30-40 minutes until thick and creamy with no resistance from the grains. Whisk in the butter, kosher salt, and freshly ground black pepper.

BRUSSELS SPROUTS:

1. In a sauté pan, heat the olive oil over high heat and quickly cook Brussels sprouts until just wilted. Season with salt.

FINAL PLATING:

1. Place the short ribs back in the oven so that the liquid reduces and starts to glaze the meat. Baste meat every 5 minutes.
2. Reheat the polenta. Divide polenta and Brussels sprouts amongst 4 plates. Place a few of the warmed shallots from the braise around the plates.
3. Place one short rib on top of each plate and pour the sauce over it.

Pork

Coffee Barbeque Pulled Pork

Serves: 12-16

Prep Time: 30 minutes

Cook Time: 3 hours 30 minutes

Ingredients

2 T vegetable oil

1 cup chopped onion

1 cup chopped green bell pepper

1 cup brewed [Madesco](#) cold brew coffee

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

1 (4 to 5 lb.) pork butt roast

Salt and pepper, to taste

12 to 16 sandwich buns, split

Directions

1. Heat oven to 350°F. Heat 1 T oil in Dutch oven. Add onion and pepper. Cook 5 minutes or until softened. Combine cooked vegetables, [Madesco](#) cold brew coffee and 1 cup barbecue sauce in a medium bowl, stirring to coat. Set aside.
2. Heat remaining 1 T oil in same Dutch oven over medium-high heat. Add roast. Cook until well-browned on all sides, about 10 minutes.
3. Pour barbecue sauce mixture over roast. Cover and roast 2 ½ to 3 hours or until meat is tender enough to shred with a fork.
4. Remove roast from Dutch oven. Strain pan juices, discarding vegetables. Combine 1 cup pan juices and remaining barbecue sauce. Shred pork using two forks. Combine pulled pork and barbecue sauce mixture. Season to taste with salt and pepper. Serve on sandwich buns, if desired.

SLOW COOKER METHOD

1. Cook vegetables, prepare barbecue sauce mixture and brown roast as described above. Place roast in slow cooker. Pour barbecue sauce mixture over roast. Cook on high for 5 to 6 hours or on LOW 8 hours, until meat is fork tender. Complete recipe as directed above.

Grilled Coffee and Garlic Rubbed Pork Chops

Serves: 4

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

2 T [Madesco](#) cold brew coffee
2 tsp garlic powder
1 tsp dry mustard
1 tsp paprika
1 tsp firmly packed brown sugar
 $\frac{3}{4}$ tsp salt
 $\frac{1}{2}$ tsp pepper
4 bone-in center cut pork chops ($\frac{3}{4}$ to 1-inch thick)
 $\frac{1}{4}$ cup pure olive oil

Directions

1. Combine coffee, garlic powder, mustard, paprika, brown sugar, salt, and pepper in a small bowl.
2. Rub pork chops with spice mixture. Let rest for 5 minutes. Brush pork chops with olive oil. Grill over high heat for 3-4 minutes per side until internal temperature reads 145°F. Serve.

Australian Pork with Port & Coffee Sauce

Serves: 4-5

Prep Time: 10 minutes

Cook Time: 3+ hours

Ingredients

4 $\frac{3}{4}$ lb. pork loin, boned
1 cup [Madesco](#) cold brew coffee concentrate
 $\frac{1}{2}$ cup cream
 $\frac{1}{3}$ cup port wine
2 tsp sugar
 $\frac{1}{4}$ cup water
2 tsp cornstarch

Directions

1. Heat oven to 350°F. Remove rind. Trim fat to a 1 cm layer. Roll and tie the meat. Weigh pork for cooking time. Allow 25-30 minutes per lb. Place meat in roasting pan. Roast pork for 30 minutes.
2. Combine coffee, $\frac{1}{4}$ cup cream, $\frac{1}{4}$ cup port wine, and sugar. Pour over pork. Finish roasting pork, basting every 15 minutes with coffee mixture. Remove oven when cooked.
3. For sauce, skim fat from the pan juices. Place juices in a small saucepan with water, remaining $\frac{1}{4}$ cup cream, remaining port wine and cornstarch. Cook until thickened, strain.
4. Slice pork thinly and place a tablespoon or two of sauce on each serving.

Briskets

Rum and Coffee Brisket

Serves: 8-12

Prep Time: 25 minutes

Cook Time: 7 hours

Ingredients

5-7 lb. brisket, first cut

4 cups onion, peeled and diced

4 cups red bell pepper, diced

4 cloves garlic, peeled

2 cups [Madesco](#) cold brew coffee concentrate

¾ cup dark rum

¼ cup extra virgin olive oil, divided

Beef broth

2 tsp kosher salt

1 ½ tsp black pepper

4 tsp cornstarch



Directions

1. Preheat your oven to 300°F. Rinse the brisket and pat dry, rub with salt and pepper. Heat 2 T of olive oil in a large roasting pan over medium-high heat. Place the brisket in the pan. Brown the brisket on both sides, about 5 minutes per side.
2. Remove brisket from the pan. Drizzle remaining 2 T of olive oil in the pan and add the diced onions, diced red peppers, and garlic. Sauté the vegetables for a few minutes, scraping up the brown bits on the bottom of the pan with your spatula. When the onions are translucent, add coffee and rum and bring to a simmer. Scrape up any remaining brown bits on bottom of pan.
3. Place brisket back in the pan, cover with peppers, onions, and liquids. Pour beef broth into the pan until it goes halfway up the sides of your brisket.
4. Cover roasting pan tightly with foil, tenting slightly to avoid contact between the foil and ingredients inside. Roast 5-7 hours. It will take about 1 hour per pound of meat. Brisket is ready when it flakes and is fork tender. Brisket will have shrunk in size when fully cooked.
5. Remove brisket from pan and let rest fat side up for 20-30 minutes. Meanwhile, pour sauce and vegetables from the roasting pan into a smaller saucepan. Skim fat from the surface of the cooking sauce, then reheat the sauce. Mix together 4 tsp cornstarch and 2 T cold water until smooth, then stir into the sauce. Bring sauce to a boil until it thickens.
6. Cut fat cap off the brisket, then cut the brisket in thin slices against the grain. Serve brisket topped with warm sauce and softened veggies.
7. MAKE AHEAD DIRECTIONS: Refrigerate after cooking. Remove from refrigerator 1-2 hours before serving. Preheat your oven to 350°F. Use a spoon to scoop the fat bits out of the sauce and discard. Take the brisket out of the dish and brush any excess sauce and vegetables back into the dish. Slice the meat cold. First cut the fat cap off the brisket, then slice the brisket. Return sliced brisket to dish, spooning sauce and vegetables or blended gravy over it. Cover the dish with foil and place in oven. Roast for 45-60 minutes.

Millionaire Brisket with Coffee and Beer Mop Sauce

Serves: 8-10

Prep Time: 1 hour

Cook Time: 6 hours

Ingredients

BRISKET:

¼ cup kosher or sea salt
¼ cup firmly packed light brown sugar
2 T pure chili powder
2 T freshly ground black pepper
1 T onion powder
½ T dried oregano
1 (5-6 lb.) center cut piece of brisket
6 slices of bacon
Coffee and beer mop sauce
Barbeque sauce for serving
4-6 cups hickory or apple wood chips, soaked for 1 hour in water to cover, drained

MOP SAUCE:

1 cup beer
1 cup apple cider
1 cup cider vinegar
1 cup [Madesco](#) cold brew coffee concentrate
1 cup beef or chicken stock
¼ cup vegetable oil
¼ cup Worcestershire sauce
2 T hot sauce
2 tsp kosher or sea salt
1 tsp freshly ground black pepper

Directions

1. Make the rub by placing salt, brown sugar, paprika, chili powder, pepper, onion powder, and oregano in a small bowl and stir to mix.
2. Trim fat on brisket to a thickness of ¼ inch. Place brisket in a roasting pan and generously sprinkle both sides with the rub, using about 3 T per side and patting it into the meat. Leftover rub can be stored for several months in a jar. Brisket can be cooked immediately or let cure covered in refrigerator for 4-24 hours (recommended).
3. Set up the grill for indirect grilling and preheat to medium-low. If using a gas grill, place all the wood chips in the smoker box or in a smoker pouch and run the grill on high until you see smoke. Then reduce the heat to medium-low. If using a charcoal grill, place a large drip pan in the center, preheat the grill to medium-low, then toss 1 cup of the wood chips on the coals.
4. When ready to cook, place the brisket in the center of the hot grate, fat side up, over the drip pan and away from the heat. Drape the bacon slices over the top of the meat, and then cover the grill. Cook the brisket until very tender, 5 to 6 hours or until the internal temperature reaches about 190°F. Generously mop or baste the meat on both sides with the mop sauce. Wrap the brisket in aluminum foil, and continue cooking until done. If using a charcoal grill, every hour you'll need to add 12 fresh coals and ½ cup wood chips to each side.
5. Transfer grilled brisket to a cutting board and let rest 10 minutes. Thinly slice across the grain, using an electric or sharp carving knife. Transfer the sliced meat to a platter. Spoon barbeque sauce over the meat or serve on the side.
6. To make mop sauce, place all ingredients in a bowl and whisk to mix. Taste for seasoning, adding more salt if necessary.

Cowboy Brisket

Serves: 4-6

Prep Time: 15 minutes

Cook Time: 3 hours 30 minutes

Ingredients

4-6 lbs. first cut brisket of beef (do not remove fat cap)

3 cloves of garlic, slivered

3 cloves of garlic, crushed

4 large onions, thinly sliced, divided

¼ cup apple cider vinegar

¼ cup balsamic vinegar

¼ tsp liquid smoke, optional

Kosher salt and freshly ground black pepper

1-2 T flour

1 ½ T bacon grease

1 large bay leaf, broken in half

½ tsp dried oregano, crushed

½ cup [Madesco](#) cold brew coffee concentrate, divided

½ cup beef broth or water

Directions

1. Cut slits all over brisket with a thin, sharp knife. Push the slivered garlic into the slits. Peel and thinly slice 1 of the onions. Place the sliced onions, crushed garlic, apple cider vinegar, balsamic vinegar, and liquid smoke in a large freezer Ziploc bag. Squish to combine. Add the brisket to the bag, seal, and toss to evenly coat the meat. Unseal the bag, squeeze out all the air, reseal, and refrigerate at least 4 hours or overnight.
2. Heat oven to 350°F. Remove brisket from marinade, discarding marinade and pat dry with paper towels. Sprinkle with salt and pepper, then coat with flour. Heat a heavy, deep skillet over medium-high heat. When hot, add the bacon grease and swirl to coat pan. Sear the brisket on both sides until browned, turning only once. Remove to a platter.
3. Thin-slice the remaining 3 onions and add to the same skillet. Sauté until softened and lightly browned, then add ¼ cup of the coffee concentrate. Bring to a boil, scraping up any browned bits.
4. Transfer onions and liquid to a shallow roasting casserole dish or roasting pan and spread evenly over the bottom. Bury the bay leaves in the onions. Sprinkle with salt and pepper. Place brisket fat side up, along with any accumulated juices, on top of the onions and sprinkle with the crushed oregano. Add remaining coffee and broth or water to the pan, cover tightly with foil, and bake for 30 minutes.
5. Reduce heat to 275°F and bake for an additional 3 hours until very tender. Let rest, covered, for 15 minutes. Slice thinly against the grain. Skim any fat from the liquid in the pan, then return brisket slices to the pan to coat. Serve hot with onions and pan juices.
6. Fat cap may be removed after cooking if desired.

Other Meats

Beef Medallions with Creamy Balsamic Coffee Sauce

Serves: 4

Prep Time: 20 minutes

Cook Time: 25 minutes

Ingredients

¼ cup [Madesco](#) cold brew coffee concentrate
2 T balsamic vinegar
2 T canola oil
1 tsp minced garlic
½ tsp salt
¼ tsp pepper
1 lb. beef tenderloin, cut into 8 (½ inch) slices
1 (8 oz.) package sliced white or baby Portobello mushrooms
⅓ cup beef broth
2 T heavy cream
1 ½ T firmly packed dark brown sugar
¼ t Worcestershire sauce

Directions

1. Combine 2 T [Madesco](#) cold brew coffee concentrate in 1 ½ t balsamic vinegar. Add 1 T oil, garlic, salt and pepper. Brush onto beef.
2. Heat 1 T oil in large skillet over medium-high heat. Cook beef in oil in two batches, 3-4 minutes per side, until desired doneness. Remove from skillet. Cover with foil. Cook mushrooms in remaining pan juices until desired doneness.
3. Combine remaining [Madesco](#) cold brew coffee concentrate and broth in small bowl. Add cream, brown sugar, Worcestershire sauce and remaining balsamic vinegar. Pour into skillet. Bring to a boil over high heat, stirring constantly until sauce begins to thicken. Spoon sauce over beef.

Coffee Marinated Steak Fajitas

Ingredients

MARINADE:

1 ½ cups [Madesco](#) cold brew coffee
1 T coconut Aminos
1 T white wine vinegar
1 tsp chili powder
1 tsp salt

RUB:

2 T ground coffee
½ tsp cinnamon
½ tsp cumin
Salt and pepper to taste

FAJITAS:

1 lb. sirloin steak
1 red onion, sliced

1 poblano pepper, sliced julienne style
1 yellow bell pepper, sliced julienne style
1 orange bell pepper, sliced julienne style
2 T fat
Juice of 2 limes
Juice of ½ lemon



Directions

1. Throw all marinating ingredients into a big plastic baggy along with your sirloin steak and put into fridge to marinate. Marinate for at least a couple of hours, or ideally overnight.
2. Once your steak is done marinating, place your rub seasonings on a plate, pull your steaks out of the marinade, and cover the steaks on both sides with the rub.
1. Heat up a skillet with 1 T of fat (I used bacon fat) and when the skillet is super-hot, add your sirloin steak to it. Cook on both sides for about 5 minutes (Less if your steak is thin). Only flip your steak once.
2. While your steak is cooking, heat up another skillet with another T of fat and add your onions, poblano pepper, and bell peppers. Let them cook, occasionally stirring so they do not burn.
3. Once your sirloin steaks are done cooking, pull them on the stovetop on let sit for about 5 minutes. There are a ton of juices in there, and you don't want them to juice out. Let the meat rest.
4. When your meat has rested, thinly slice the steak and throw in your pan with your fully cooked veggies. Squeeze the lime and lemon on top! You just want to incorporate some of the steak juices and flavors so it shouldn't be for on the stop for more than 20 seconds. If it's longer, the meat may get too cooked and be tough.
5. Salt and pepper the fajitas and serve with a side of guac or sliced avocado.

Coffee Glazed Patty Melt

Serves: 4

Prep Time: 20 minutes

Cook Time: 55 minutes

Ingredients

CARAMELIZED ONIONS:

2-3 T butter

3 large sweet onions, peeled, halved and thinly sliced

Salt and pepper

COFFEE GLAZE

1 T [Madesco](#) cold brew coffee concentrate

2 T Worcestershire sauce

2 T ketchup

2 tsp firmly packed dark brown sugar

PATTY MELT

4 (¼ lb.) lean ground beef patties

8 slices hearty seeded rye bread

8 slices Swiss cheese

6 T butter, softened

Directions

1. Heat 2 T butter in 12-inch skillet over medium-high heat. Stir in onions. Season with salt and pepper. Reduce heat and stir occasionally for about 40 minutes or until onions are soft and caramelized, adding more butter if needed.
2. Blend all ingredients to make coffee glaze. Microwave on high for 30 seconds or until bubbly. Stir 2 T of coffee glaze into the caramelized onions.
3. Season both sides of patties with salt and pepper. Cook slowly in large non-stick skillet over medium heat, turning and basting with coffee glaze until internal temperature reaches 160°F. Coat patties with remaining glaze.
4. Top each of 4 bread slices with 2 slices of cheese, ¼ of caramelized onions, hamburger patty and another slice of bread. Spread softened butter over top and bottom of sandwich. Cook in large non-stick skillet over medium heat until golden brown on both sides. Allow sandwiches to rest on cutting board several minutes before cutting with a serrated knife. Serve immediately.

Smoked Ham with Coffee-Orange Glaze

Serves: 4

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

1 T pure vegetable oil

1 (2 lb.) thick-cut ham steak

½ cup finely chopped onion

1 (12 oz.) jar sweet orange marmalade

¾ cup [Madesco](#) cold brew coffee concentrate

¼ cup golden raisins

¼ cup raisins

3 T cider vinegar

¼ tsp salt

Fresh orange slices and parsley sprigs

Directions

1. Heat oil in large skillet over medium-high heat. Brown ham steak in hot oil for 8-10 minutes or until liquid evaporates, turning halfway through cooking time. Remove skillet and set aside.
2. Cook onion in skillet over low heat for 3 minutes. Stir in marmalade, coffee concentrate, golden raisins, raisins, vinegar, and salt. Bring to a boil. Reduce heat and simmer 5 minutes or until glaze begins to thicken.
3. Return ham steak to skillet; turn to coat with sauce. Simmer about 5 minutes or until glaze reaches desired consistency. Garnish with orange slices and parsley.

VARIATION:

1. **Smoked pork chops with coffee-orange glaze** - Substitute 4 (7-8 oz.) smoked pork chops for ham steak.

Sweet and Spicy Jerky

Serves: ¾ of a lb.

Prep Time: 30 minutes

Cook Time: 10 hours



Ingredients

- 1 ½ cups [Madesco](#) cold brew coffee concentrate
- 1 ½ cups Coca-Cola
- 2 whole star anise pods
- 2 cups soy sauce
- ½ cup Asian fish sauce
- ½ cup fresh lime juice
- ¼ cup sambal oelek
- 2 lbs. trimmed beef top round or bottom round, about 1 ½ inches thick

Directions

1. In a saucepan, boil the coffee, Coca-Cola and star anise until reduced by half, about 10 minutes. Pour into a large bowl and let cool to room temperature, stirring often. Add soy sauce, fish sauce, lime juice, and sambal oelek and stir well.
2. Cut the meat into ¼ inch thick slices. Add the beef to the marinade a few slices at a time, stirring well to coat each slice with the marinade. Cover and refrigerate for 6-8 hours.
3. Preheat the oven to 200°F. Set a large wire rack on each of 3 rimmed baking sheets. Remove the beef from the marinade and pat dry with paper towels. Arrange beef on the racks, leaving ¼ inch between slices. Bake for about 4 hours, until the jerky is firm and almost completely dry but still chewy. Let cool completely on racks before serving.

Broiled Java Turkey

Serves: 6

Prep Time: 10 minutes

Cook Time: 35 minutes

Ingredients

¾ cup [Madesco](#) cold brew coffee

2 T balsamic vinegar

2 garlic cloves, minced

2 T sugar

1 T olive oil

1 tsp Worcestershire sauce

⅛ tsp ground cinnamon

1 ½ lbs. boneless skinless turkey breast “London broil”

½ tsp salt

¼ tsp freshly ground black pepper

Directions

1. In a medium bowl, combine coffee, vinegar, garlic, sugar, olive oil, Worcestershire sauce, and cinnamon. Transfer to a large Ziploc bag and add turkey. Refrigerate at least 2 hours, or overnight, turning occasionally.
2. Preheat the oven to 425°F. Coat a rimmed baking sheet with cooking spray. Remove the turkey from the marinade, reserving the marinade, and sprinkle with salt and pepper. Place the turkey on a wire rack on the baking sheet.
3. Roast, brushing with reserved marinade every 10 minutes, until an instant read thermometer inserted into the thickest part of the breast reads 165°F, about 30 minutes. Remove from the oven.
4. Preheat the broiler. Broil the turkey 5 inches from the heat until nicely browned, 1-2 minutes. Let stand for 5 minutes before slicing.

Roast Beef with Coffee

Serves: 5

Prep Time: 20 minutes

Cook Time: 3 hours

Ingredients

4 lbs. chuck roast

5 cloves garlic

1 ½ cups [Madesco](#) cold brew coffee concentrate

2 T corn starch

½ cup water

Directions

1. Preheat slow cooker to a low setting or preheat oven to 350°F. Using a sharp knife, make 5 or 6 deep slits around the top and side of roast. Push the whole cloves of garlic down into the slits. Place the meat in the slow cooker or in a 10x15 inch roasting pan. Pour the coffee over the meat.
2. Cook in slow cooker on low setting for 6-8 hours or bake at 350°F for 2-3 hours.
3. When roast is done, remove from slow cooker or oven, and pour the drippings into a small saucepan over medium low heat. In a separate small bowl, combine the cornstarch and water. Mix well and add slowly to the drippings, stirring constantly. Simmer until thickened.



Ham with Red-eye Gravy

Serves: 4

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

2 T unsalted butter

12 oz. ham

1/3 [Madesco](#) cold brew coffee concentrate

Pepper

Directions

1. In a large frying pan (large enough to accommodate even more than one slice in a single layer), melt butter over medium-high heat. Once butter foams, add ham and cook until browned on both sides, 2-3 minutes per side. Transfer to plate and tent loosely with foil.
2. Pour coffee into pan and cook, stirring and scraping bottom of pan to release browned bits, until liquid is reduced by about half and just slightly thickened, 2-4 minutes. The gravy will still be thin. Season with pepper to taste. Pour over ham and serve hot.

Lamb Cutlets with Sticky Coffee Gravy

Serves: 2

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

4 double lamb cutlets

2 oz. [Madesco](#) cold brew coffee concentrate

½ cup pomegranate vinegar

1 cup red onion, finely diced

½ cup muscovado sugar

½ cup ketchup

4 garlic cloves

2 T paprika

2 T Worcester sauce

2 T cumin powder

1 T chili flakes

½ cup of runny honey

Coriander, chopped

Mint, chopped

Pistachio nuts, shells off and chopped

Pomegranate seeds

Canola oil (enough to cover pan)

Sea salt and freshly cracked pepper, to taste



Directions

1. In a saucepan, sauté the red onions in canola oil on medium heat. Once they begin to become translucent, add the garlic, paprika, cumin, and chili flakes and cook for another 2 minutes. Add all the remaining ingredients (except lamb cutlets) to the saucepan. Bring to a boil and simmer for 10 minutes.
2. Heat a griddle pan on high heat and smear the lamb cutlets in canola oil. Season with sea salt and freshly cracked pepper. Place the cutlets into the pan and sear on both sides for approximately 2-3 minutes each.
3. Place cutlets in an oven-safe dish, pour gravy over cutlets and place in the oven for 5 minutes or until the cutlets are cooked. Rest the lamb for 5 minutes before serving.
4. Slice the cutlets in half, from double to single, and garnish with the chopped coriander, mint, pistachio nuts, and pomegranate seeds.

Pasta and Rice Dishes

Pasta Sauce



Ingredients

1 lb. lean ground beef per ½ lb. of pasta
3 Spanish onions, finely chopped
4 cloves garlic, finely chopped
5 tomatoes, finely chopped or canned
1 can (small) tomato paste
1 cup [Madesco](#) cold brew coffee
¾ lb. mushrooms, chopped
½ lb. sweet red pepper
1 T chili pepper
2-4 T olive oil
1 tsp sugar
1 T oregano
Salt and pepper to taste
Dash of red wine
Parmesan cheese, grated

Directions

1. Brown onions and garlic in olive oil. Add ground beef and brown. Add tomatoes, tomato paste, mushrooms, red peppers, coffee, sugar, red wine, and chili pepper. Simmer 30 minutes to 1 hour. Add oregano, salt, and pepper. Serve with your favorite pasta.
2. OR: If you have a favorite sauce recipe, simply add the 1 cup coffee and enjoy.

Beef Stroganoff with Parslied Noodles

Serves: 6

Prep Time: 12 minutes

Cook Time: 20 minutes



Ingredients

- 1 ½ lbs. beef top sirloin steak, cut into ½ inch wide strips
- 2 T vegetable oil
- 1 (8 oz.) package sliced white mushrooms
- 1 cup chopped onion
- 2 tsp jarred minced roasted garlic
- 1 (16 oz.) jar prepared brown gravy
- 1 (10 ¾ oz.) can condensed cream of mushroom soup
- ⅓ cup [Madesco](#) cold brew coffee concentrate
- ¼ tsp pepper
- ½ cup sour cream
- 1 (12 oz.) package medium egg noodles, cooked and drained
- 2 T butter
- 3 T chopped parsley

Directions

1. Cook beef in 1 T oil in large skillet over medium-high heat until browned on all sides. Remove meat and juices from skillet. Cook mushrooms, onion and garlic in same skillet in remaining oil. Return beef and juices to skillet.
2. Stir in gravy, soup, coffee concentrate and pepper. Bring to a boil; reduce heat to low. Cover; cook 20 minutes, stirring occasionally or until meat is tender. Stir in sour cream.
3. Toss cooked noodles with butter and 2 T parsley. Serve stroganoff over noodles. Garnish with remaining parsley.

Fusilli with Coffee Ragout

Serves: 6

Prep Time: 10

Cook Time: 20

Ingredients

- 1 lb. fusilli (to be served "al dente")
- 1 lb. of lean pork mean roughly minced
- 2 large onions, finely chopped
- 2 T butter
- 2 T olive oil
- ½ cup of red wine
- ½ cup [Madesco](#) cold brew coffee
- Salt and pepper
- Pinch of dried mint and sweet marjoran



Directions

1. Melt butter and oil in large frying pan on low flame. Add onions. Wait for the onion to almost melt without coloring. Add the mincemeat, a pinch of salt and pepper. Let it color, turning occasionally, until the gravy begins to dry.
2. Add the wine in stages. Then add coffee. Add mint and marjoram. Stir to mix all ingredients.

Easy Swedish Meatballs with Egg Noodles

Serves: 4

Prep Time: 18 minutes

Cook Time: 12 minutes

Ingredients

- 1 can (10 ¾ oz.) condensed cream of mushroom soup
- 1 cup beef broth
- ½ cup [Madesco](#) cold brew coffee
- 2 tsp jarred roasted minced garlic
- 1 tsp Worcestershire sauce
- ⅛ tsp ground nutmeg
- 1 (12 oz.) package frozen prepared Swedish meatballs (24 meatballs)
- ½ cup sour cream
- 1 (12 oz.) package extra wide egg noodles, cooked and drained
- 1 T finely chopped parsley or ¼ tsp dried dill weed for garnish

Directions

- 1 Whisk together soup, broth, coffee, garlic, Worcestershire sauce and nutmeg in large skillet. Bring to a boil over medium heat. Add meatballs; reduce heat to low. Cover and cook, stirring occasionally, for 10 to 15 minutes, or until meatballs are hot. Stir in sour cream.
- 2 Serve over noodles. Garnish with parsley.

Mushroom Alfredo Cavatappi

Serves: 4

Prep Time: 10 minutes

Cook Time: 20 minutes



Ingredients

- 8 oz. cavatappi or penne pasta
- ¼ cup butter
- 1 (8 oz.) package sliced cremini or baby Portobello mushrooms
- ¾ cup half and half or whole milk
- ⅔ cup [Madesco](#) cold brew coffee
- ½ tsp ground cumin
- 2 tsp jarred roasted minced garlic
- 1 (1.25 oz.) package creamy Alfredo sauce mix
- ¼ cup finely shredded Parmesan cheese

Directions

1. Cook pasta in salted water according to package instructions. Drain.
2. Melt butter in 12-inch skillet over medium heat. Add mushrooms; sauté until tender. Stir in half and half, coffee, cumin, garlic and sauce mix. Bring to a boil over medium heat, stirring occasionally. Reduce heat to low. Cook for 2 minutes.
3. Stir in drained pasta. Top with Parmesan cheese.

VARIATION:

1. **Sausage and mushroom alfredo** - Follow directions above and stir in 1 lb. cooked, sliced Italian sausage before serving.

Spaghetti al Caffè

Serves: 4

Prep Time: 10 minutes

Cook Time: 40 minutes



Ingredients

1 lb. lean beef mincemeat
medium onions, finely chopped
1 clove garlic, finely chopped
7 oz. tomatoes, peeled
3.5 oz. tomato sauce
 $\frac{3}{4}$ cup [Madesco](#) cold brew coffee concentrate
 $\frac{1}{2}$ lb. champignon mushrooms, chopped
2 T olive oil
 $\frac{1}{2}$ lb. spaghetti
Pinch of sugar
Salt, pepper, oregano to taste
Grated Parmesan cheese

Directions

1. Brown the onions and garlic in olive oil, add mincemeat and let it color. Then add the peeled tomatoes, mushrooms, tomato sauce, and coffee concentrate. Let simmer for 30 minutes, adding water if necessary.
2. Add oregano. Cook for another 5 minutes, then add salt and pepper.
3. Separately, cook the spaghetti in salted boiling water for 7 minutes.
4. Pour the sauce on to the well-drained spaghetti, and sprinkle with Parmesan cheese.

Risotto with Capers and Espresso

Serves: 6

Prep Time: 45 minutes

Cook Time: 30 minutes

Ingredients

2 T salt packed Pantelleria capers
¼ cup [Madesco](#) cold brew coffee concentrate
5 ¼ cups chicken stock or low sodium broth
2 T extra virgin olive oil
1 small onion, minced
1 ½ cups short-grain rice
¼ cup dry white wine
8 espresso beans
2 T unsalted butter
¼ cup freshly grated Parmigiana-Reggiano cheese
Salt and freshly ground pepper
1 T ground espresso powder for garnish (optional)



Directions

1. Put the capers in a small bowl and cover with 2 inches of water. Let soak for 1 hour. Drain and coarsely chop the capers.
2. Meanwhile, in a small saucepan, boil the coffee over high heat until reduced to 2 T, about 5 minutes.
3. In a medium saucepan, bring the stock to a simmer, cover and keep warm over low heat. In a large saucepan, heat the olive oil. Add the onion and cook over moderately high heat, stirring occasionally, until softened, about 3 minutes. Add the rice and cook, stirring until just translucent, about 2 minutes. Add the wine and simmer for 2 minutes. Add the espresso beans and the 1 cup of hot stock and cook over moderate heat, stirring constantly until absorbed. Repeat this process using a total of 5 cups of stock and stirring until rice is al dente and bound in a creamy sauce, about 20 minutes total.
4. Remove the risotto from the heat and discard the espresso beans. Stir in the butter and cheese, then stir in the remaining ¼ cup of stock. Season risotto with salt and pepper. Spoon onto plates. Scatter the chopped capers over the risotto and the reduced coffee around it. Garnish with the espresso powder and serve immediately.

Other Entrées

Coffee Kebabs

Serves: 4

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients

MARINADE:

2 cups [Madesco](#) cold brew coffee concentrate

1 cup brown sugar

2 T honey mustard

2 T mustard

1 T Worcestershire sauce

½ cup lemon juice

¼ tsp hot pepper sauce

2 tsp minced garlic

1 tsp cornstarch

¼ cup water



KEBABS:

2 lbs. beef sirloin strips, cut in 1 in. cubes

2 red bell peppers, cut in 1 in. squares

1 red onion, cut in 1 in. squares

20 cherry tomatoes

Directions

- 1 Combine all marinade ingredients except cornstarch and water, in a saucepan and bring to a boil. Whisk together cornstarch and water in a small bowl to make a slurry. Add to the mixture and stir well. Bring back to a boil and cook for 5 minutes. Let cool.
- 2 Combine the beef and the marinade and refrigerate for 24 hours.
- 3 Preheat a grill.
- 4 Skewer beef cubes, red bell peppers, red onion, and cherry tomatoes. Skewer each item separately as cooking times vary. Barbeque over low heat, turning and basting with marinade for 20-30 minutes or until done.

Chipotle and Coffee Tofu Wrap

Serves: 2

Prep Time: 20 minutes

Cook Time: 3 hours

Ingredients

15 oz. block extra firm tofu

1 cups [Madesco](#) cold brew coffee concentrate

2 chipotles in adobo, plus 1 T adobo sauce

2-3 cloves garlic, smashed and peeled

¼ cup red wine

3 T honey

5-6 T olive oil, divided

½ cup water

2 whole wheat tortillas

1 cup plum tomatoes

3 cups spinach, packed

1 cup corn

Kosher salt and freshly cracked black pepper



Directions

1. Cut tofu into ½ in wide strips. Heat a cast iron or stainless steel pan over medium-low heat. Add tofu and cook about 10-15 minutes per side until tofu is lightly golden brown.
2. Add coffee, chipotles, adobo sauce, garlic cloves, red wine, honey, 2 T olive oil, and water to a food processor and pulse until smooth. Transfer to medium bowl.
3. Let tofu cool and cut into cubes (about 6 cubes per piece of tofu). Add tofu to medium bowl and let marinate at least 2 hours.
4. Add tofu and a couple T of the marinade to a large sauté pan over medium-high heat. Cook until heated through and marinade has formed a light glaze.
5. Preheat oven to 375°F. Toss tomatoes with 3-4 T olive oil and season with salt and pepper. Roast 20 minutes until lightly caramelized. Pour tomato infused oil over spinach and toss to slightly wilt.
6. Place tortilla on a plate. Microwave for 20 seconds. Add spinach, corn, roasted tomatoes, and tofu. Form your wrap to your preference.