

CULINARY DISCOVERY PAVILION

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SAND BREWED COFFEE

SUKKAR.DSM, Lebanon, Ottoman Empire

INGREDIENTS

- 7 fluid ounces purified water
- 2½ teaspoons cardamom coffee
- 1 teaspoon sugar

INSTRUCTIONS

Add the water, coffee and sugar to a copper pot (often called a cezve or ibrik; copper is standard because it conducts heat beautifully and evenly). Stir to mix the ingredients.

Place washed sand in a metal pan on a heat source. Once the sand reaches 400°F to 500°F, nestle the copper pot into the hot sand. Instead of just heating the bottom, the sand wraps around the sides of the pot, heating the water evenly from all directions.

Brew until it reaches the boiling point. A thick, dark foam will rise rapidly to the top. When the foam reaches the brim of the pot, it is done.

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