

COWBOY CAMPFIRE COFFEE

F EASY

Last Modified: 12/10/1974

PREP: 1 Min
COOK: 15 Min
CAMPFIRE

COFFEE

MAKES 1 QUART

QUA	MEASURE	INGREDIENT	PROCESS
3/4	Quart	COLD River Water / Snow	CLEAN
3/4	Cup	Arabica Coffee Beans	Coarse Grind
4~6	Crushed	Egg Shells (With any residual Whites inside NO Yolks)	

PREPARATION

FACTOID	There are multitudes of different Coffees in this world. ALL are good - some are just better than others. This one is FANTASTIC! Surprisingly NOT bitter thanks to the Egg Shells and is usually drunk black in a tin cup to warm your hands on a cold, frosty morning.
FACTOID	Cowboy Coffee is made by boiling it in a granite ware or enamel ware Coffee Pot (non-percolator style) beside an open wood fire.
TOOLS	1) 1 Quart Granite Ware Coffee Boiler (See Picture) 2) Forked Hardwood Stick (for picking up the pot) 4) Hooked Stick (for tilting the pot to pour the Coffee)
FACTOID	We use coarse ground Coffee here so it quickly settles to the bottom of the pot and cup.
1	Build your morning campfire. As soon as you get some good coals going, start cooking your Bacon & Eggs (reserving those precious empty Egg Shells). Fill the coffee pot 3/4 full with cold, clear river water (SERIOUS HINT: UPSTREAM from where the Horses are tethered). Add in the very coarse ground coffee. Crush the Egg Shells with your fingers and add them in (leave any whites inside). Swirl the pot a couple of times to mix everything together.
2	Place the pot on a couple of parallel burning logs or on a hot rock near the flames with the handle facing out so you can get at it with a forked stick. Continue cooking your Breakfast. As soon as the Coffee bubbles strongly out of the spout, it is done. Remove the VERY HOT pot from the fire with a forked stick. Set it on a flat rock beside the fire to keep it hot for a couple of minutes and to allow the grounds to settle. Gently pour yourself the best cup of Coffee you will ever have.
3	Wait 30 seconds for the grounds to settle in the cup and sip until there is about 1/2 inch of Coffee left in the bottom of your cup (grounds), Discard the remainder with Grounds and pour yourself another. Repeat until it's all GONE!
HINTS	The bottom and sides of the coffee pot WILL turn black with soot and burnt on boil-over Coffee from the fire. There are three ways to fix this: 1) Buy a Black Granite Ware Coffee Pot. 2) Coat the bottom and lower 1/3 of the outside of the Coffee Pot with a bar of unscented soap just prior to putting it on the fire. 3) My Preferred Method: Not care & leave the soot on it until you get back home to scrub most of it off with a Copper pot scrubber.

COWBOY CAMPFIRE COFFEE

