



## Scott's Hometown Foods

### Swedish Egg Coffee – *Ägg Kaffe*



#### **For Small Group**

- 1 level T. of coffee grounds per cup
- 1 egg

#### **For Large Group**

- 50 c. water
- 3 cups coffee grounds
- 2 eggs

Fill coffee pot to appropriate level of water and bring to a boil. An enameled pot makes the best coffee.

Once it is boiling, turn the heat down (not off).

Beat the egg(s) and mix in coffee grounds. Add water if needed until the consistency of gravy. Add mixture to the hot water and stir gently. Let the coffee brew several minutes. Turn off the heat then pierce the coffee and egg mixture to release more flavor. Pour a little cold water into the pot to settle the grounds. Spoon out the egg and coffee grounds floating on top. Serve.

Refrigerate any left over coffee.

**Why the egg?** The benefits are it clarifies the coffee, the acidity is subdued, and when warmed the coffee is just as good.