CINNAMON STICK & ORANGE INFUSED COLD-BREWED COFFEE

Ingredients:

2/3 cup coffee, coarsely ground zest from 1 orange 1 cinnamon stick, crushed 1 pinch cardamom, optional 3 cups water

Directions:

In a jar (or french press), stir together coffee, orange zest, cinnamon stick and water. Cover and let rest at room temperature for 12 hours or overnight.

When ready to serve, strain twice through a fine-mesh strainer, a coffee filter or a cheese cloth. Fill a glass with ice and top with coffee concentrate. Taste and dilute with water if it's too strong. Top with coconut milk or cream (or a snow cone!). Enjoy!