

## Coffee Tips & TEAzers

It is said that change is good, but not for everyone. I like my coffee fresh, hot, and black. Many people are sick of the same old routine, and want to try something different. I want to introduce you to my Coffee Tips & TEAzers. These are a few tips and recipes given to me by various people over the years. I hope you are able to enjoy them as much as I have.

### Coffee Tip #1

The only thing that beats a hot cup of coffee in the morning is a FRESH cup of hot coffee. The only way to guarantee fresh Coffee & Tea every time is to vacuum pack your beans, grounds, tea bags, or loose-leaf teas. This prevents the air from making your coffee and teas stale. It will keep your coffee & teas fresher longer.

### Coffee Tip #2

If you are board with the traditional way coffee is presented then I have some ideas that will give your coffee some pizzazz. Try flavored syrups there are many different flavors to choose from and you can combine the flavors to make something unique. Try adding some chocolate syrup to your coffee. Then add a splash of half & half creamer. Stir completely until your coffee is a tan color. Then add whip cream and chocolate sprinkles. Presto! You have a hot cup of chocolate mocha!

### Coffee Tip #3

This is a unique recipe Cafe Speciale

? 4 teaspoons chocolate syrup

? 1/2 cup heavy cream

? 3/4 teaspoon cinnamon

? 1/4 teaspoon nutmeg

? 1 tablespoon sugar

1-1/2 cups extra-strength hot coffee

Put 1 teaspoon chocolate syrup into each of 4 small cups. Combine cream, 1/4-teaspoon cinnamon, nutmeg and sugar. Whip. Stir remaining 1/2-teaspoon cinnamon into hot coffee. Pour coffee into cups. Stir to blend with syrup. Top with whipped cream. Makes 4 servings.

### TEAser#1

The problem with tea bags is that you really don't know how fresh the tea is. With loose-leaf teas you can feel the texture and see the tea more clearly. The smell alone can be deceiving. Some companies have been known to spray their teas with scents that make them smell fresh, but are they really?

### TEAser#2

Mango Tea (By The Pitcher)

Fill Pitcher with Ice

Add 5 oz. Monin Mango Tea

Fill with 50 oz. Water

Stir Well

Raspberry Tea (By The Glass)

Fill 12 oz. Glass with Ice

Add 1 oz. Monin Raspberry Tea

Top off with 10 oz. Water

Stir Well

Minted Mango Tea

1 cup chopped refrigerated mango slices

1-cup pineapple juice

8 green tea bags

2 4-inch mint sprigs

4 cups boiling water

1 to 2 tablespoons sugar

Ice cubes

#### Directions

1. In a medium saucepan bring water to boiling. Add tea bags, anise, and cinnamon stick. Reduce heat. Simmer, uncovered, for 3 to 5 minutes. Discard tea bags and cinnamon stick. Stir in nectar, honey, and lemon juice. Heat through.
2. Pour tea mixture into four heatproof cups, floating a star anise on top of each. Makes 4 servings.

Source: <http://www.articlecircle.com>

#### About the Author

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