☕ Cowboy Coffee

Ingredients (makes about 4 cups)

- 4 cups cold water (spring water is best)
- ½ cup coarsely ground coffee (medium–dark roast works well)
- Pinch of salt (optional; smooths bitterness)
- Cold water or crushed ice (for settling grounds, optional)

Directions

1. **Heat the water**
    - Pour 4 cups of cold water into a sturdy pot or enamel coffee pot.
    - Set over a campfire, grill, or stovetop and bring to a gentle boil.
2. **Add the coffee**
    - Remove the pot from the heat and let it sit for about 30 seconds (boiling water can scorch coffee).
    - Stir in the coarsely ground coffee and the pinch of salt. Return the pot to very low heat.
3. **Steep**
    - Let the coffee steep for 4–5 minutes, uncovered.
    - Stir once or twice, then allow the grounds to settle.
4. **Settle the grounds**
    - To help grounds drop to the bottom, carefully splash in 2–3 tablespoons of cold water or toss in a few crushed ice cubes. Let sit for another minute.
5. **Pour and enjoy**
    - Pour slowly so the grounds stay in the pot. Serve black or with a touch of cream and sugar if you prefer.

Tips

- Use fresh, coarsely ground beans — a burr grinder gives the best results.
- For a smoky twist, let the pot rest near the fire's edge while steeping.
- Cowboy coffee is strongest when fresh; avoid reheating for too long.