

# Coffee (made with an egg)

## INGREDIENTS:

1 cup of grounds or  
2 cups for a full pot

3 to 6 eggs (enough to  
moisten the grounds)

Cold water

## DIRECTIONS:

- 1 Fill the coffee pot with cold water to about 1 ½.
- 2 Add the grounds - they will float on top.
- 3 Heat until almost boiling.
- 4 Dump in a tumbler of cold water which solidifies the egg and grounds mixture and carries it to the bottom of the pot, which clarifies the coffee.

*Coffee made with an egg is well document in other receipts. This is the way it is written in our recipe book by former Villa Louis Cooks.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.

