

## Vietnamese Iced Coffee

Level: Easy

Serves: 1

Prep Time: 10 minutes

Cooking Time: -



- 3 Tbsp. sweetened condensed milk
- 3 Tbsp. Café Du Monde® Coffee and Chicory (Regular)
- 1 cup boiling water
- Ice

Tool needed: Individual Vietnamese coffee press

In a clear coffee mug, add the sweetened condensed milk. Set aside. Place the Vietnamese coffee press on a paper towel or plate. Remove the metal cover and metal inside filter. Place the 3 Tbsp. Café Du Monde® Coffee and Chicory into the coffee press. Using the metal inside filter, firmly pack the coffee down. Leave the filter inside the coffee press. Place the coffee press on top of the coffee mug. Pour  $\frac{1}{4}$  cup of the boiling water into the coffee press. Let the coffee drip into the mug. Pour the remaining boiling water into the coffee press and cover. Let the coffee slowly drip for about 5 minutes. When done, remove the coffee press from the mug. Stir together the sweetened condensed milk and coffee until all are combined. Pour the coffee in a tall glass filled with ice.



### Notes:

- I like to use a clear coffee mug so I can watch the dark coffee turn a pretty caramel color when mixed with the sweetened condensed milk.
- Omit the ice if you prefer this drink hot.
- I purchased both the coffee press and Café Du Monde® Coffee and Chicory in Chinatown for about \$12.