

Kopi Jahe (Indonesian Coffee with Ginger)

<http://www.saveur.com/article/Recipes/Indonesian-Coffee-Ginger>

This rustic Indonesian coffee gets a spicy jolt from smashed ginger. This recipe first appeared in our Jan/Feb 2013 issue along with our article The World of Coffee.

SERVES 6

Ingredients

6 tbsp. coarsely ground coffee

1 3"-piece ginger, smashed [have fun ! - smash it on a surface and scoop up the pulp and as much juice as you can scrape off the surface]

3½ oz. palm sugar, coarsely chopped

Method

Bring coffee, ginger, and sugar to a boil in a 2-qt. saucepan with 6 cups water. Reduce heat to medium; cook, stirring until sugar is dissolved.

Those are all the instructions I have but I think you then **strain** it into cups!