



Vietnamese Style Iced Coffee

I'm usually a very simple coffee drinker (french press, cream and sometimes sugar), but every once in a while I like to do something different. Here is my take on Vietnamese Iced coffee. Its very sweet, rich, and robust in flavor. Most importantly, very easy to make.

- 1 Cup Pressed Dark Roast Coffee
- 1 TB Sweetened condensed milk
- 1 Cup with Ice

For the coffee, I use Cafe Bustello espresso/fine grind and make it fairly strong (1 full scoop per cup) in my french press. You can use any dark roast coffee, or coffee and chicory blend. This is typically a robusta bean (as opposed to arabica)

Simply stir in a TB (more or less depending on your taste) and stir well. Pour over ice (or drink hot) and enjoy.

