

Spiced Coffee

12 cups water

1 cups dark brown sugar, packed

5 3 inch pieces stick cinnamon

30 whole cloves

6 3 inch pieces orange peel, pith removed

3 cups coarsely ground dark-roasted coffee (we will use decaffeinated)

Milk or cream (optional)

Combine the water, brown sugar, cinnamon sticks, cloves, and orange peel in a saucepan over medium heat and bring to a boil. Reduce heat to low, cover the pan, and steep for 5 minutes, stirring occasionally.

Remove the pan from the heat, add the coffee, and let it steep, covered for 10 minutes. Strain the coffee through a sieve lined with a double layer of cheese-cloth into a warm coffee pot or pitcher.

Serve immediately with cream or milk.