Homemade Creme Fraiche

Ingredients

1 cup heavy cream

2 tablespoons buttermilk

Directions

1. Combine the cream and buttermilk in a jar.
2. Cover loosely with some paper towels or a kitchen cloth.
3. Place in a warm corner and let sit until thickened, 16-24 hours.
4. Sir and refrigerate, then use for up to a week.

Hardboiled Eggs

-Slotted spoon or ladle, pot, 1 tbsp baking soda or vinegar. My favorite way to HB eggs (credit Tim Ferris and The Four Hour Chef)

1. Pour aprox 3-4 inches of water into a dutch oven or pot.
2. Add 1 tbsp baking soda or vinegar. Stir to mix
3. Set burner to high and wait until water boils
4. Add eggs to water once water boils then start timer
5. Remove eggs at 6-7-or-8 minutes for varying levels of doneness
6. Run under cold water.

Cold Brew Tea

1. Pour filtered water into a pitch or jar
2. Add loose tea, 1 tbsp per 28oz water or throw in a few tea bags. I do 4-5
3. Cover and let sit in fridge overnight.
4. Strain, pour, drink. Experiment with different teas and infusions.

Cold Brew Coffee

4 1/2 ounces coarsely ground coffee (about 1 3/4 cups)

3 1/2 cups cold water

How to:

1. Add coffee grounds to pitcher, add water, and stir to combine.
2. Let sit covered at room temperature for 8-24 hours
3. Strain and you have your coffee concentrate. Keep refigerated

To serve:

Dilute with water at a 2 parts water to 1 part coffee or 1 to 1 ratio for stronger coffee. Serve with ice, a dash of sea salt, and a dash of heavy cream if desired.