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3 Simple Tips For Making Perfect Coffee

By Gary Gresham

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by: **Gary Gresham**

Want to brew the perfect cup of coffee?

Here are 3 simple tips that will make a difference in every single cup you drink.

Tip #1 Clean Coffee Pot

A clean pot is essential and can make a world of difference in the taste of your coffee. Old oils from previous batches of coffee and soap residue left on the pot makes coffee taste bad.

Baking soda and water work well for cleaning coffee mugs and pots. Be sure to rinse extra good so no residue is left behind.

Tip #2

Clean Filtered Water

The water you use for your coffee will affect the taste more than anything. Coffee is 99% water so use clean filtered or bottled water free from chlorine and other minerals that will affect the taste of your coffee.

Using stainless steel or gold mesh filters instead of paper filters will also make your coffee taste better. Paper filters release dyes, chlorine and bleach that affect taste. If you insist on using paper filters buy the unbleached, brown paper filters.

Tip #3 Use Fresh Quality Coffee

Quality coffee costs more but will consistently produce better tasting coffee.

3 Simple Tips For Making Perfect Coffee

For the best results use quality, whole bean coffee and grind the coffee beans just prior to use. You might think it's an inconvenience compared to ground coffee, but once you taste the difference you'll never go back.

If you still want to use ground coffee, make sure you use a good, drip grind coffee.

Use 2 level tablespoons of coffee per 6 ounces of water. This can be adjusted for individual taste preference. Make sure to spread the grounds evenly in the coffee filter so full brewing is achieved.

Drink your fresh coffee right away for the best flavor. Coffee will break down quickly if left on a heat source. Coffee should never be reheated or microwaved.

A clean, preheated air pot or stainless steel Thermos will keep coffee hot for about an hour without hurting the flavor.

If you follow these 3 simple tips, every cup you brew will be perfect coffee.

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Gary Gresham is the webmaster for

where you can purchase quality

coffee, tea, cups & mugs, coffee gifts and delicious desserts online. He offers a free monthly coffee newsletter at

Simple Gourmet Coffee

By Dana Goldberg

There are a number of countries that produce coffee and new regions are converting their crops to the mighty bean as our demand for different tasting coffee increases. We are also adding more exotic flavourings to our coffee. It comes as no surprise that the number of coffee shops and stores that sell coffee beans and all the associated paraphernalia to be able to make our own perfect coffee at home.

3 Simple Tips For Making Perfect Coffee

Coffee houses are a great place for us to go and relax with friends and family over an expertly made cup of coffee. We often ignore how much effort has been put into our drink by the coffee maker that roasts the beans, grinds them up and then uses the exact quantity required to brew a satisfying cup of coffee for us. There are a number of techniques involved in making a cup of coffee and a lot of us are happy to leave someone else to make it for us. The equipment used is only part of the story; you also need to practice with various quantities of coffee and water until it reaches your optimum strength.

We are almost overwhelmed by the huge variety of types of coffee that are available. Not only does the coffee taste different depending on the country and region that the beans were grown in but also from year to year. This is due to the changes in weather from one coffee growing season to another.

If you go to a specialist coffee shop you are likely to be confronted with a huge selection of flavourings that you can add to your coffee to make it even more to your liking.

The strength and bitterness of the coffee can be adjusted by using different quantities of water and coffee, adding sweeteners and milk as well as adding milk. One tip for lowering the bitterness level is to never use boiling water as this scalds the coffee and gives it a bitter taste. Always use water that is just below boiling temperature when making your coffee.

Everyone has their own opinion about what makes the perfect cup of coffee but you will find your own technique through trial and error.

D. Goldberg is editor of The Gourmet Blog. The Gourmet Blog offers gourmet food recipes, gourmet gift ideas and other gourmet tips.

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