

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Thai Coffee (Ca Fe or Oh-Yuah)

As in America, coffee is a popular after-dinner beverage. It's really not very different, in fact; but a mystique surrounds it still...

*freshly brewed, fairly strong coffee
canned evaporated milk
canned sweetened condensed milk
simple syrup (sugar, not corn based)
fresh ground nutmeg, cinnamon
shaved or well-crushed ice*

For hot coffee: Use evaporated milk for those who want a light color only (non-sweet). Add simple syrup for those who want sweetness only. Add sweetened condensed milk for "sweet and light."

For iced coffee: Fill a small glass tumbler most of the way up with crushed ice. For those who like their iced coffee less sweet, put evaporated milk in hot coffee, stir, then pour over ice. If they want it a bit sweet, use the sweetened condensed milk in hot coffee, then pour over ice. Serve with a straw.

You can offer sprinkles of nutmeg and/or cinnamon for those who would like a little bit special drink.

Very few people in Thailand drink their coffee without something in it. Iced coffee is very popular in Thailand, of course. Many like milk, but fresh milk has never caught on as a coffee additive there. Sweet flavors are not popular, but a few enjoy that; sugar cubes or granules are almost never used.

Yield: As much coffee as you care for

Preparation time: None, essentially

Cooking time: How fast is your coffee pot?

