

**TODDY**<sup>®</sup>  
drink better coffee.<sup>SM</sup>



**cold brew  
system**

*brew it cold. **drink it hot.***

**instructions & recipes**

**TODDY**  
drink better coffee

1206 Brooks Street  
Houston, Texas 77009  
713-225-2066  
888-863-3974  
[www.ToddyCafe.com](http://www.ToddyCafe.com)

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Greetings and welcome to Toddy!

My dad, Todd Simpson, developed and patented the cold brew process in 1964. Over the years, millions - from connoisseurs to regular folk - have delighted in the distinctively bold, super smooth taste of cold brewed coffee and tea produced by The Toddy Cold Brew System™.

Thanks for your business, and I invite you to enjoy The Toddy and all of our Toddy cold brewed products.

Enjoy,

Strother Simpson

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**TODDY**  
drink better coffee.

"(The Toddy) is the ultimate coffee maker."

-The Washington Post

As important as those fresh roasted beans are to your cup of coffee, what you do with them is what counts the most.

The Toddy Cold Brew System home model is a unique, non-electrical extraction method that uses cold water to produce a bold, smooth, great-tasting liquid coffee or tea\* concentrate that can be used to make steaming hot, iced and frozen drinks.

Toddy's deceptively simple process extracts the coffee bean's true delicious flavor, but leaves behind bitter acids and fatty oils - approximately 67% less acid than coffee brewed by conventional hot water methods - creating what *The Washington Post* calls "the perfect cup of coffee."

Toddy's cold brewed concentrate may be refrigerated for up to 14 days without any deterioration in taste or freshness. And, importantly, there's no waste. Toddy can be made to taste one cup at a time, simply by adding steaming hot or iced cold water, milk or cream. Toddy is also microwavable.

\*Tea brewing instructions are available in FAQ section of this guide.

P. S. Toddy now offers a pre-made 100% cold-brewed concentrated coffee, aseptically packaged in an easy to use pouch-pak. **Toddy Pure Cold-Brewed™ Low Acid coffee** uses freshly roasted, 100% Arabica coffee beans and filtered water- that's it, there's no preservatives - just pure cold-brewed coffee. Visit [www.ToddyCafe.com](http://www.ToddyCafe.com) to learn more.

## The Toddy - It's That Simple

**1. Coffee Beans:** Make sure your coffee beans are Arabica grade (not Robusta grade). Arabica grade coffee beans may be purchased at your local coffee house or grocery market.

**2. Grind:** Different coffee brewing methods require different types of grinds. It's important that you use regular or, better yet, coarsely ground coffee with your Toddy.

If you ask your local cafe or market to grind your beans, ask them to grind them on a "coarse" setting. Don't grind them as you would for use in a French Press, Automatic Drip or Espresso machine - you'll be disappointed in the results.

If you grind your beans at home, you may use a blade grinder, grinding your beans between 9-11 seconds - similar to the grind used in an old-fashioned percolator.

**3. Add Coffee and Water:** The Toddy brewing container is designed to hold (1) one pound of coffee and (9) nine cups (72 fluid ounces) of water. First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add (2) two cups of water into the bottom of the Toddy brewing container. Add (1/2) half pound ground coffee. Slowly pour (5) five cups of water over the grounds. The water should be added gently, in a circular motion, to make sure all the grounds get wet and there are no dry pockets. Then, add the remaining (1/2) half pound ground coffee. Finally, wait five minutes and slowly add (2) two cups of water. DO NOT STIR (stirring the bed of grounds can result in a clogged filter).

Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet. Allow to cold brew for 12 hours before draining.

**NOTE:** Use good water. Coffee is 98-99% water. Fresh water contains more oxygen and this will lead to a fresher-tasting cup of coffee. If your tap water tastes OK, then use it, but, generally speaking, it's better to use either filtered or bottled water. Do not use distilled water - the absence of minerals will leave your coffee tasting flat.

**NOTE:** If your coffee is packaged in sizes larger or smaller than one pound, see the FAQ section that follows for detailed proportion suggestions.

**4. Brew and Filter:** We recommend that you cold brew your coffee grounds 12 hours to achieve maximum results. This will produce a pure concentrate with minimum acidity and caffeine.

Once brewing is complete, remove the stopper and immediately place the brewing container on top of the glass decanter to allow the coffee concentrate to filter. When complete, remove the brewing container and dispose of the grounds. Your concentrate is ready to serve.

Toddy's cold brew process should yield six cups (48 fluid ounces) of coffee concentrate. The coffee beans absorb the balance of the water.

You may cold brew your grounds longer than the recommended 12 hours. However, if you do, more acidity and caffeine will be absorbed into the liquid (although the amount of acidity and caffeine will never be as much as coffee brewed by conventional hot water methods). The trade-off: Richer concentrate will be produced (with the same amount of liquid), allowing you to make more cups of coffee per pound of coffee beans.

**5. Enjoy Your Fresh Cup of Coffee:** The Toddy produces a pure, naturally low acid coffee concentrate that may be refrigerated for up to 14 days without any deterioration in taste or freshness. And, importantly, there's no waste. **Toddy can be made one cup at a time** simply by adding steaming hot or cold water, milk or cream. It's also microwavable (do not boil concentrate).

**We recommend a ratio of (1) one part coffee concentrate to (3) three parts water, milk or cream. However, one of the benefits of using the Toddy system is that you can mix to taste (make it as strong or as weak as you prefer).**

**NOTE:** Coffee beans tend to lose their flavor rather quickly after being exposed to oxygen, especially so after the beans are ground. Always keep your coffee in a sealed container that prevents the coffee from being exposed to the open air - preferably inside your freezer.

When keeping coffee in the freezer, take out only the amount you plan to use and put the remainder back into the freezer immediately. Coffee kept in the freezer will remain fresh a month or more.

**NOTE:** Refrigerated, Toddy is as fresh on Saturday as it was on Monday. There is no noticeable difference in taste for 14 days. After 14 days, the concentrate will begin to deteriorate, producing a cup of coffee that is slightly "stale" tasting. However, if not objectionable, the concentrate may be kept refrigerated up to three weeks. If frozen, concentrate will remain fresh-tasting up to six months.

**TIP:** Freeze your Toddy-made concentrate in ice-cube trays. Then, when you're ready, pop one cube into your favorite cup and add steaming hot water.

### Easy Clean Up

After disposing of the grounds, lift the reusable filter out of the bottom of the brewing container. (Do not insert a knife through the stopper hole to remove the filter, this can cut the opening causing leakage during brewing. You can push the filter out using something round and thin, such as a chopstick.)

Rinse out the filter with water (no soap). Immediately place the damp filter in the refrigerator in a Tupperware-type tub or Zip-Lock-type bag. The filter may be used up to 10 times (discard after three months).

The brewing container and the decanter can be washed in the dishwasher or by hand.

### Serving Toddy cold brewed coffee

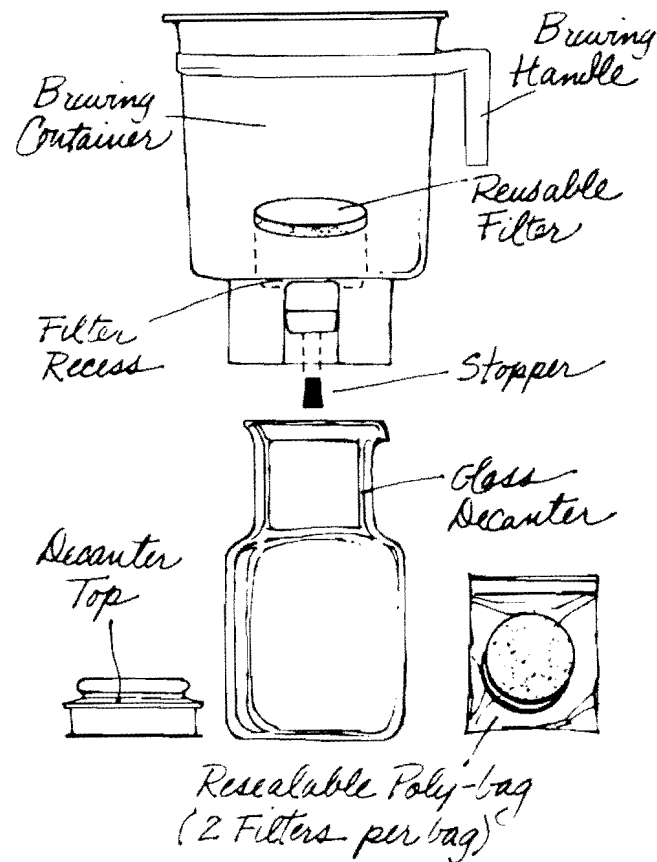
For hot coffee, just add (1) one ounce of Toddy coffee concentrate to (3) three ounces of boiling water. You can adjust the amount of concentrate to suit your taste.

To prepare coffee in a microwave, add (1) one ounce of concentrate to three ounces of water and heat the coffee until it is steaming hot (approximately one minute), but do not boil. **Boiling the coffee will cause the coffee to taste burnt.**

### Easy for Parties

Use a 4-cup (one quart) thermal carafe. Add one cup of Toddy coffee concentrate, and fill the carafe with boiling water. If you want it extra hot, heat the concentrate before pouring it into the carafe.

### Toddy Cold Brew System Parts List



- |  |  |
|--|--|
| Brewing container - plastic<br>(high density polyethylene) | Filter - polyester                                   |
| Brewing handle - plastic<br>(high density polyethylene)    | Decanter lid - plastic<br>(low density polyethylene) |
| Decanter - glass   | Stopper - natural rubber                             |

If you have any questions or would like to reorder parts, please call us at 1-888-863-3974 or visit us online at [www.ToddyCafe.com](http://www.ToddyCafe.com).

## Frequently Asked Questions

Visit us at [www.ToddyCafe.com](http://www.ToddyCafe.com) for a more complete set of Frequently Asked Questions. You also may submit a specific question via our web site or call us toll-free at 1-888-863-3974.

**Q. My market doesn't sell coffee in one pound quantities - can I brew less than one pound?**

**A.** Yes. To brew less than one pound of coffee, pro-rate the amount of water added to the coffee. For example, if brewing 12 ounces of coffee (3/4 pound), add 3/4 of (9) nine cups of water, or approximately (7) seven cups.

The strength of the resulting concentrate may differ slightly from a one pound batch, but realize one of the benefits of using the Toddy system is that you can mix to taste. When making your cup of coffee, simply add a little more (or less) water to your concentrate to get your preferred strength.

**Q. Can I use my Toddy to cold brew tea?**

**A.** Yes. Add 1/2 pound of loose tea leaves into the brewing container. Fill with cold water one inch from top of the brewing container (tea leaves will absorb water and expand more than coffee). Allow to cold brew for 12 hours, then drain. To make a glass of iced tea, add one ounce of tea concentrate to seven ounces of water. Adjust the strength to taste.

**Q. Can one use Yerba Mate or other herbal teas in the Toddy system?**

**A.** Yes. Follow the same directions as if you were brewing tea.

**Q. How many tablespoons and cups make up one pound of ground coffee?**

**A.** There are approximately 60 heaping tablespoons, (75 level tablespoons) in one pound of coffee. One pound of ground coffee is equivalent to approximately 5.25 cups.

**Q. How much coffee does Toddy's brewing container hold?**

**A.** The brewing container is designed to hold (1) one pound of coffee and (9) nine cups (72 fluid ounces) of water.

**Q. How many cups do one pound of coffee yield from the Toddy system?**

**A.** Toddy's cold brew process yields (6) six cups (48 fluid ounces) of coffee concentrate. This is typically enough concentrate to make approximately 32 - six ounce cups of coffee (depending on how strong you like your coffee).

**Q. I like to grind my own beans at home. Is there a special grinder I should use?**

**A.** The important thing is the grind, not the grinder. Many home grinders have no grind settings. The fineness of the grind is dependent on the grinding time. As a rule of thumb, when using this type grinder, grind your beans 75% of the time recommended for hot brew systems. There are a plethora of home coffee grinders on the market that offer multiple grind settings. Grinders are available at your favorite gourmet coffee, kitchen shop or department store, or online.

**Q. Can I use Mr. Coffee-type paper filters in my Toddy system?**

**A.** No, the Toddy system requires specially designed reusable filters.

**Q. Should gourmet-type coffee beans be used with The Toddy?**

**A.** That depends. The Toddy can brew all types of coffee beans, and the unique characteristics of each variety or blend are preserved. On the other hand, according to *The Washington Post*, "(The Toddy system) produces good cup of coffee even from run-of-the-mill, pre-ground beans from a can."

**Q. My Toddy won't drain. What can I do?**

**A.** To avoid a clogged filter, make sure the coffee you use has a medium to coarse grind. Secondly, when adding water to your coffee grounds, do so in as gentle a manner as possible. The goal is to wet all the grounds, while disturbing the grounds as little as possible. All ground coffee contains some amount of 'coffee dust', or extremely fine particles. As you begin to drain your concentrate, these particles can work their way down to the filter. If the grounds have not been agitated, the larger grounds act as a filter themselves, preventing the dust from reaching the filter and clogging it.

If the filter gets clogged and drainage stops before full extraction is completed, take a dinner knife (with a rounded blunt end), gently stick it down through the grounds until the tip hits the filter; then scrape the top of the filter.

## Frequently Asked Questions

**Q.** The instructions say to leave the grounds and water undisturbed. Some of the grounds clump up and resist getting wet, thus remaining dry after I add the water. Should I stir to wet all the coffee grounds?

**A.** No. Stirring will cause the filter to clog. Instead, using a water pitcher, slowly pour water in a circular motion over the grounds. If needed, lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

**Q.** Should I cover the grounds during the 12-hour brewing period? While brewing, should I refrigerate the brewing container?

**A.** It is not necessary to cover or refrigerate the brewing container during the brewing period. Simply place the container on a level table or counter where it will not get wet or be disturbed. You can cover the brewing container with plastic wrap, aluminum foil or a plate, if desired.

**Q.** Is Toddy-made coffee more expensive per cup than hot brewed?

**A.** The Toddy system produces approximately 30% less coffee per pound than traditional hot brew systems. However, one key advantage to the Toddy system is that there is NO WASTE; you drink the coffee you make.

Studies show that the vast majority of coffee drinkers who use a hot brew system will create a pot of 8-10 cups of coffee, drink 4-6 cups, and then throw away the leftover coffee. Sound familiar?

Given this comparison, you may actually pay less per cup of Toddy-made, and you're getting a cup of coffee that is better tasting and better for you.

**Q.** Where can I buy replacement parts for my Toddy?

**A.** Replacement parts for the Toddy cold brew system are available at select gourmet coffee and tea stores throughout the U.S., Canada and Europe. You also may order replacement parts direct from Toddy at [www.ToddyCafe.com](http://www.ToddyCafe.com) or by calling toll-free 1-888-863-3974. If calling from outside of the United States, dial +1-713-225-2066.

## Toddy Recipes

### Toddy Cappuccino

-3 ounces Toddy coffee concentrate (use dark roasted beans)      -6 ounces milk  
-dash cinnamon (optional)

1. Steam coffee concentrate (185 degrees) in a stainless pitcher.
2. Pour espresso (steamed concentrate) into a cappuccino cup.
3. Froth milk (185 degrees) and quickly pour on top of espresso in cup.
4. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.  
Makes one (9 oz.) serving.*

### Toddy Latté

-3 ounces Toddy coffee concentrate (use dark roasted beans)      -8 ounces milk  
-dash cinnamon (optional)

1. Steam milk (185 degrees) in a stainless pitcher.
2. Pour steamed milk into a cappuccino cup or latté glass.
3. Steam coffee concentrate (185 degrees) in a stainless pitcher.
4. Pour steamed espresso in the middle of the steamed milk.
5. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.  
Makes one (11 oz.) serving.*

### Toddy Espresso

-2 ounces Toddy coffee concentrate (use dark roasted beans)      -1 ounce water

1. Combine espresso concentrate and water in a microwave-safe mug.
2. Heat in microwave until steaming hot (do not boil).
3. Serve with a twist of lime.

*Notes: If preparing with an espresso steamer, use full strength concentrate.  
Makes one (3 oz.) serving.*

## Toddy Recipes

Like your coffee drinks iced cold? Now you can make them at home with The Toddy - the same process many of the world's leading coffeehouses use to make their iced, iced blended and latté coffee drinks.

### Toddy Iced Cappuccino

-2 ounces Toddy coffee concentrate      -1/8 teaspoon pure vanilla extract  
-6 ounces milk                                      -ice and sweetener (optional)

1. Mix coffee concentrate with milk.
2. Add vanilla.
3. Pour over ice and add sweetener (optional).

*Notes: Makes one (8 oz.) serving.*

### Toddy Iced Mocha

-2 ounces Toddy coffee concentrate      -1 tablespoon chocolate syrup  
-6 ounces milk                                      -ice

1. Combine coffee concentrate with milk.
2. Add chocolate syrup and stir well.
3. Pour over ice.

*Notes: Makes one (9 oz.) serving.*

### Toddy Frappé

-4 ounces Toddy coffee concentrate      -3 large scoops vanilla ice cream  
-4 ounces milk                                      -whipped cream &  
-1/2 cup ice    chocolate shavings (optional)

1. In a blender, add coffee concentrate and milk.
2. Add ice and vanilla ice cream.
3. Blend until smooth and pour into glass.
4. Top with whipped cream and chocolate shavings.

*Notes: Try chocolate ice cream instead of vanilla ice cream for a Mocha Frappé. Makes one (14 oz.) serving.*

## Toddy Recipes

Toddy coffee concentrate is a delicious ingredient for both beverage and food recipes. Here are a few of our favorites.

### Toddy Biscotti

TODDY BISCOTTI IS A DRY ITALIAN-LIKE COOKIE GREAT WITH COFFEE.

-1/2 cup Toddy coffee concentrate      -1/2 cup toasted almonds  
-2 cups flour                                        -5 tablespoons melted butter  
-1/2 cup semi-sweet chocolate chips      -1 egg  
-1/2 cup sugar                                      -1 teaspoon baking powder

1. Combine all ingredients in a mixer and mix until doughy.
2. Lay out a 2-foot piece of plastic wrap flat on your work surface and place dough in the center of the wrap.
3. Shape the dough into a 4-inch wide and 2-inch tall rectangular block. Wrap block in plastic wrap and freeze until dough becomes very cold or frozen.
4. Preheat oven to 350 F. Cut block into 1/3 inch strips and place strips on a greased cookie sheet.
5. Bake 20 minutes or until lightly golden brown. Remove from cookie sheet and cool completely before serving. You may also freeze the dough to bake in the future.

*Notes: Makes approximately 40 servings.*

### Toddy Pots de Crème

A DECADENT CHOCOLATE CUSTARD DESSERT WITH A HINT OF COFFEE.

-3 ounces Toddy coffee concentrate      -1 egg  
-1 cup semi-sweet chocolate chips      -1/2 cup milk  
-pinch of salt                                        -whipped cream (optional)

1. Combine coffee concentrate, chocolate, salt and egg in a blender.
2. Heat milk separately on stove or in microwave (do not boil).
3. Pour milk over other ingredients, cover and blend one minute.
4. Pour immediately into chocolate pots or ramekins and chill at least one hour.
5. Serve with whipped cream.

*Notes: Makes four (4 oz.) servings.*

## Toddy Recipes

### Toddy White Russian

- 1/3 cup Toddy coffee concentrate
- 1/2 cup heavy cream
- 1/2 cup (or to taste) vodka
- 1/2 cup (or to taste) Kahlúa
- or other coffee-flavored liqueur
- whipped cream (optional)

1. Stir Toddy coffee concentrate, cream, vodka and Kahlúa in a saucepan over medium heat until hot (do not boil).
2. Divide mixture among heated mugs and top with whipped cream.

*Notes: For an iced Toddy White Russian stir all ingredients into a pitcher, or shake in a martini shaker; serve over ice.*

*Makes two (10 oz.) servings.*

### Toddy Coffee Granita

IN ITALY, COFFEE GRANITA IS SERVED IN TALL GLASSES FILLED HALFWAY WITH GRANITA AND TOPPED WITH WHIPPED CREAM.

- 2 cups Toddy coffee concentrate
- 1 cup water
- 1 cup sugar
- 1 tablespoon orange zest
- 1 teaspoon vanilla extract
- 1 tablespoon Sambuca
- or other anise-flavored liqueur
- whipped cream

1. Stir first four ingredients in a bowl until sugar dissolves.
2. Pour into a 13x9x2-inch metal pan. Chill two hours, then stir in vanilla and Sambuca. Freeze coffee mixture until icy at edge of pan, about 45 minutes.
3. Whisk to distribute frozen portions evenly. Freeze again until icy at edge of pan and overall texture is slushy, about 45 minutes.
4. Whisk again to distribute frozen portions evenly, then freeze until solid, (about three hours).
5. Using fork, scrape granita down length of pan, forming icy flakes. Freeze at least one hour. (Can be made one day ahead. Cover and keep frozen.)
6. Working quickly, scoop granita into glasses, filling halfway. Fill to top with whipped cream and add additional Sambuca, if desired.
7. Garnish with orange peel or chocolate-covered coffee beans.

*Notes: Makes four (8oz.) servings.*

## Toddy Recipes

### Toddy Coffee Ice Cream

A NEW TAKE ON A CLASSIC DESSERT.

FEEL FREE TO MIX IN CHOCOLATE CHUNKS OR TOASTED ALMONDS IF DESIRED.

- 1 cup Toddy coffee concentrate
- 2 cups heavy whipping cream
- 1 3/4 cups sweetened condensed milk

1. Pour all ingredients into a blender and whip until thoroughly mixed.
2. Pour mixture into ice cream maker and freeze (according to manufacturer's instructions).

*Notes: Makes nine (4 oz.) servings.*

### Toddy Jerk Pork Tenderloin

TODDY COFFEE CONCENTRATE SOFTENS THE HEAT OF THE CHILI AND BRINGS OUT THE OTHER FLAVORS IN THIS PASTE-LIKE MARINADE.

- 1/2 cup Toddy coffee concentrate
- 1 1/4 teaspoons whole allspice
- 3/4 teaspoon mustard seeds
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1 bunch green onions, chopped
- 1 cup chopped fresh parsley
- 1/4 cup fresh lime juice
- 1/4 cup fresh lemon juice
- 3 garlic cloves, peeled
- 2 tablespoons olive oil
- 1 tablespoon chopped fresh oregano
- 2 teaspoons chopped fresh thyme
- 1 teaspoon lemon zest
- 1 teaspoon chopped habañoero chili (seeds removed)
- 2 1/2 pounds pork tenderloin

1. Stir first 5 ingredients (spice mixture) in a small skillet over medium heat until fragrant, about 30 seconds.
2. Finely grind spice mixture in a spice grinder; transfer to a food processor.
3. Add the remaining ingredients (except pork) and blend until a wet paste forms.
4. Place pork in a large glass baking dish and coat thoroughly with paste. Cover and chill overnight.
5. Preheat oven to 400 F.
6. Transfer pork coated with paste mixture to a rimmed baking sheet.
7. Roast pork until thermometer inserted into center registers 150 F for medium (about 35 minutes).
8. Slice pork and serve.

*Notes: Marinade works well on chicken, too. Begin marinating meat one day before serving. Makes six to eight servings.*