**DOMINICAN COFFEE**

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**INGREDIENTS**

Cafe de greca dominicano

¾ cup ground Dominican coffee, [44 grams]

½ teaspoon ground nutmeg, (optional)

Sugar, to taste

Cafe de colador dominicano

¾ cup ground Dominican coffee, [44 grams]

4 cups boiling water, [1 liter]

Sugar, (to taste)

**METHOD**

1. How to make greca coffee
2. In a large espresso greca (enough for 4 espresso cups), fill water below the valve (1⅓ cups) in the lower water recipient.
3. Add coffee to the middle coffee basket, packing if necessary to keeping at an even level. Add the nutmeg and press to even it.
4. Assemble the coffee maker, screwing the top tightly.
5. Place on a stable burner and boil over medium heat until the coffee stops rising.
6. Serve with sugar to taste.