



# RAPID COLD BREW SYSTEM

DCBCM550



Why hello there coffee lover...

In your hands is a brand new way to make cold brew. Congratulations on being ahead of the curve. Take a quick read through this booklet and we'll have you up and enjoying a smooth, delicious cup of cold brew in no time.

Cheers,

Evan Dash, CEO, and The Dash Team

**P.S.** We'd love to hear from you. Feel free to Instagram, Facebook or email us about how you're enjoying your cold brew.

[@unprocessyourfood](#) | [facebook.com/unprocessyourfood](https://facebook.com/unprocessyourfood) | [support@bydash.com](mailto:support@bydash.com)



# RAPID COLD BREW SYSTEM

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# COLD BREW 101

## SO, WHAT IS COLD BREW?

**Cold brew is iced coffee's more talented and better looking cousin—it's not really a fair comparison but we're going there anyway. Sorry iced coffee!**

You've probably seen an icy cup of cold brew on Instagram, but we are here to give you the low-down. Simplified.

Traditionally, cold brew is coffee that has been steeped for a long period of time in cold water—usually 12 to 24 hours. Because the coffee beans never come in contact with heat, the coffee oils don't react with boiling water and don't develop

that acidic, bitter coffee tang. The result is a richer cup of joe with a smoother finish that's easy on your digestive system.

Brewing your coffee with cold water results in 65-70% less acid than hot drip coffee or espresso, per part. And if you're looking for a buzz, cold brew also often has more caffeine than regular coffee. Thank you cold brew!





# Cold Brew in a Dash

DASH RAPID COLD BREW  
**5 MIN  
COLD BREW  
50 OZ.**  
DESIGNED IN NEW YORK

There's so much we love about cold brew. From the smooth flavor, to the lower pH, we could wax lyrical about this caffeinated nectar of productivity.

One thing we didn't love though was the 12 to 24 hour laborious process of making cold brew at home. We don't have the time or the desire to plan our coffee 24 hours in advance. So we decided to use technology to find a better way to brew.

Enter the Dash Rapid Cold Brew System. A

completely new way to make Cold Brew faster and easier than ever before. Whether you're making ready-to-drink cold brew or concentrate, our system makes it seamless. It's like coffee magic.

Using our ColdBoil™ technology, the Dash Cold Brew Maker hands you a cup of fresh cold brew 5-15 minutes after pressing that power switch. Yup. Because we want to have our cold brew, and drink it too, but we also need to get to work.



## Rapid Cold Brew System

## Regular Ol' Iced Coffee

THE MAIN EVENT



VS.



AND THE WINNER IS:

## Rapid Cold Brew System

**Cold Brew has...**65-70% less acid than hot brew coffee.

Smooth rich flavor without bitterness. Easier on your stomach and digestive system. Cold brew is said to be higher in antioxidants. Less cafestol (which affects LDL cholesterol).

Less bitterness means you can drink it black without adding milk and sugar (and calories).

**Did you know** if you just love your morning cup hot, you can heat up cold brew on the stovetop or in the microwave and you'll still have the same low-acid, great flavor cold brew, but hot.

**Smile!** Did you know that because cold brew has less acid, it's potentially better for your teeth than hot coffee?

**Never worry about an upset stomach** after drinking cold brew. Because cold brew naturally has far less acid, you can drink it black and feel great!

MADE FROM COFFEE



BREWED WITHOUT HEAT



NOPE

LOW ACID



NO WAY

LESS BITTER



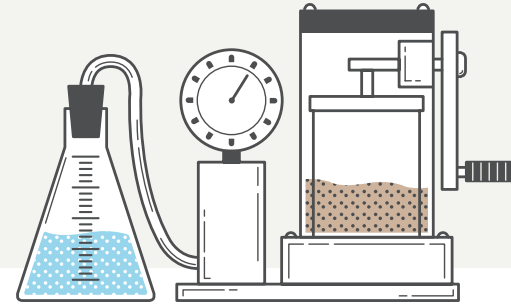
NUH-UH

DRINK IT BLACK



BARELY

# COLD BOIL™ TECHNOLOGY



**This whole  
Cold Brew in  
5 minutes seems  
pretty magical, huh?  
So how do we do it?**

Thanks to our proprietary patent-pending technology, we are able to create rapid circulation and effect the same results you would get from the pressure of boiling without any added heat. The water moves through the coffee matrix while the

upper and lower filter in the coffee container keeps the coffee grounds contained. This forces the water to permeate the structure of the grounds, thereby dissolving and extracting the flavorful coffee oils.





# it starts with coffee

## So you may be asking yourself, "Is there a specific type of coffee bean used for making cold brew?"

Rumor has it that the answer is complex and subjective but we have found that many favor a light roast or medium roast bean over a dark roast for making cold brew. We encourage you to experiment with different kinds of beans and explore the rich and diverse flavors of coffee:

- Ethiopian:** floral notes
- Kenyan:** citrus, grapefruit and blackcurrant notes
- Indonesian Sulawesi:** herbal, earthy, muted fruit notes
- Mocha Java:** blackberry, honey notes
- Kona:** nut, caramel, butter, chocolate or fruit notes
- Sumatra:** earthy
- Brazilian:** nutty
- Peruvian:** caramel and nutty

**The Grind:** The old 24 hour of making cold brew required coarsely ground beans. With the Dash Rapid Cold Brew System, it's the goldilocks rule: Not too fine, not too coarse but just right. We recommend using coffee ground to the same consistency as you would use in a drip coffee maker—AKA, Medium grind.





# IMPORTANT SAFEGUARDS

## PLEASE READ AND SAVE THIS INSTRUCTION MANUAL

### When using electrical appliances, basic safety precautions should be followed, including:

Remove all bags and packaging from appliance before use.

Never leave appliance unattended when in use.

Make sure the appliance is cleaned thoroughly before using.

Do not use appliance for other than intended use. For household use only. Do not use outdoors.

Close supervision is necessary when any appliance is used by or near children.

Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.

For maintenance other than cleaning, please contact StoreBound directly at **1-800-898-6970** from 7AM-7PM PT Monday-Friday or by email at [support@storebound.com](mailto:support@storebound.com).

Never use abrasive cleaning agents to clean your Dash Rapid Cold Brew System.

To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.

Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.

Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.

Do not let the cord touch hot surfaces or hang over the edge of tables or counters.

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.

Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.

StoreBound shall not accept liability for damages caused by improper use of the appliance.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

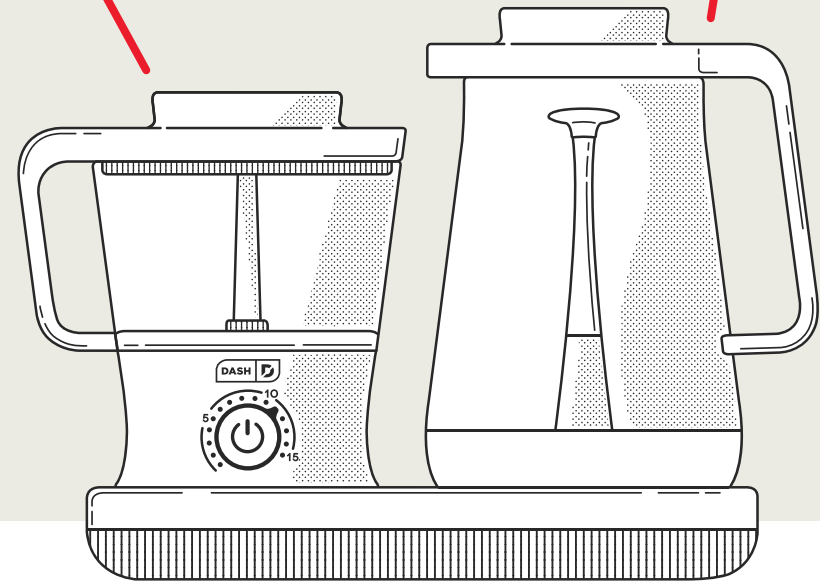
A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.



**meet  
your  
new  
best  
friend**

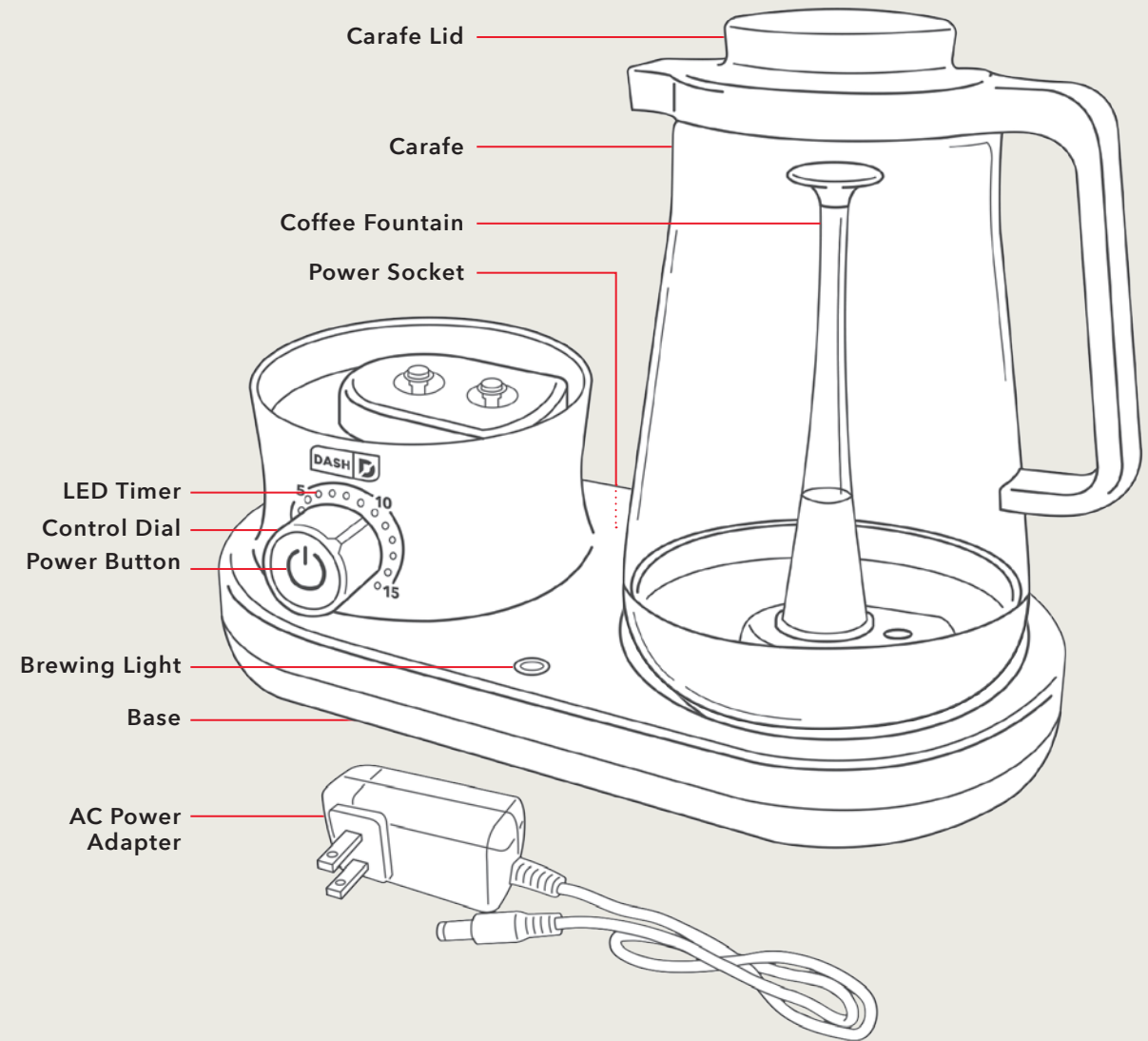
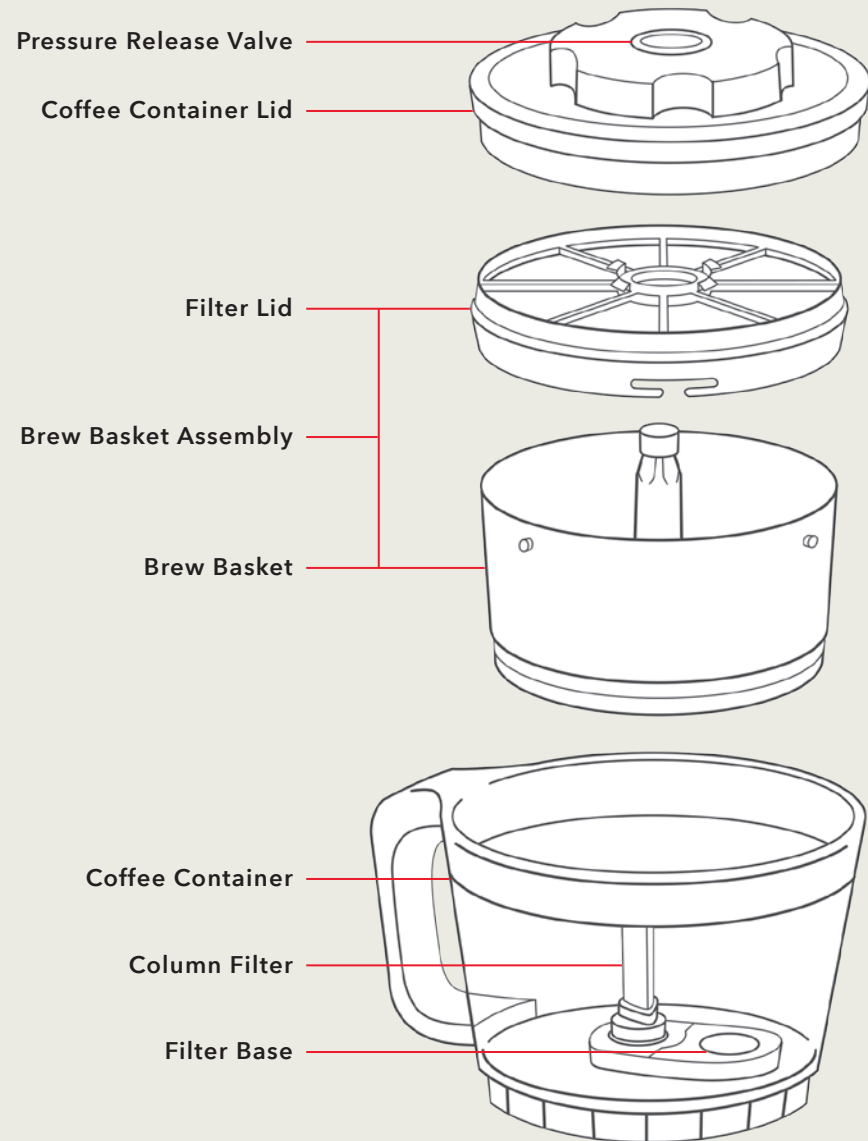
**morning, bud...**

**how 'bout  
some cold  
brew?**





## PARTS AND FEATURES





# BE YOUR OWN BARISTA

## GETTING STARTED

We know you can't wait to get started brewing up some caffeinated black gold but slow your roll—there are a few things you need to do first.

### Before you begin...

Remove all the packaging materials.

Wipe down the exterior of the unit with a moist cloth.

Plug in the power adapter to the power socket.

Clean the Dash Rapid Cold Brew System by filling the carafe with clean, room temperature water and running the machine for 2 minutes. Discard the water.

Follow the instructions in the Keep it Clean section for more.

**WARNING:** The Dash Rapid Cold Brew System is NOT dishwasher safe.



Think about yourself  
**5 minutes** from now.  
Picture that happy  
person sipping some  
amazing cold brew.



# BREW MASTER SCOOP, FILL, BREW



Place your Rapid Cold Brew System on a stable, flat surface and ensure that you have all the necessary parts assembled before brewing.

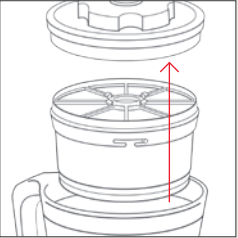
**You will need:**

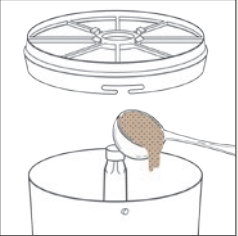
- 1 - 2 cups of ground coffee
- 1500 ml (or 50 oz.) of cool or room temperature water
- Ice cubes & glasses for serving

**Recommended Enhancements:**

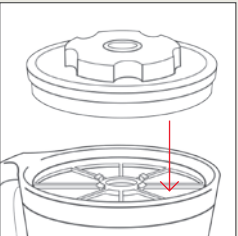
- Your choice of dairy or nut milk
- Vanilla, chocolate, maple or simple syrup
- Cocoa powder



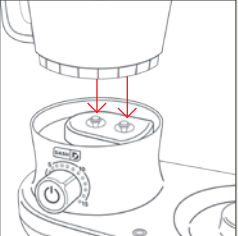
**1**  Unscrew and remove the Coffee Container Lid and remove the Brew Basket Assembly.

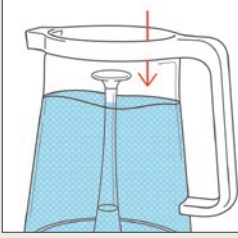
**2**  Turn the Filter Lid so pins release from notches and remove. Add coffee grounds to the Brew Basket. (See our recommended ratios on the following pages)

**NOTE:** Make sure the outside of the Brew Basket is clean and clear of coffee grounds or any other residue.

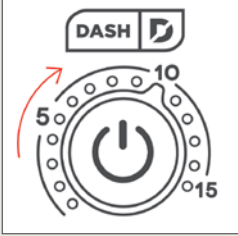
**3**  Replace the Filter Lid on the Brew Basket, making sure the Lid is locked in place. (There will be a clicking sound)

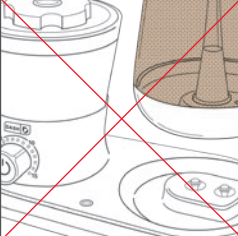
Place the Brew Basket Assembly back into the Coffee Container and press down gently to ensure it is in all the way. Securely tighten the Coffee Container Lid.

**4**  Secure the Coffee Container on the Brewing Base by matching the two circular columns on the underside of the Coffee Container with the corresponding holes in the Brewing Base.

**5**  Remove the Carafe Lid and fill the Carafe with cool or room temperature water. Ensure that the spout on the Carafe Lid is closed for the brewing. The '■' symbol should align with spout. This represents that it is closed.

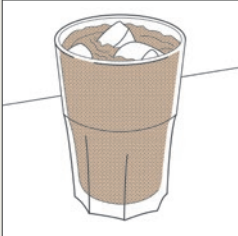
**NOTE:** The maximum capacity for the Carafe is 1500 ml (or 50 oz.) Do not overfill the Carafe past the MAX line, or below the MIN line. The Carafe must be filled with at least 1000 ml (or 35 oz.) of water to function properly.

**6**  Place the Carafe on the Base and rotate the Control Dial to set the brewing time between 5-15 minutes, then press Power Button. The white Brewing Light on the base will turn on and the white LED Timer around the Control Dial will illuminate displaying the brewing time. It will shut off when the brewing is finished and the full amount of cold brew will rise to fill the Carafe and will bubble gently.

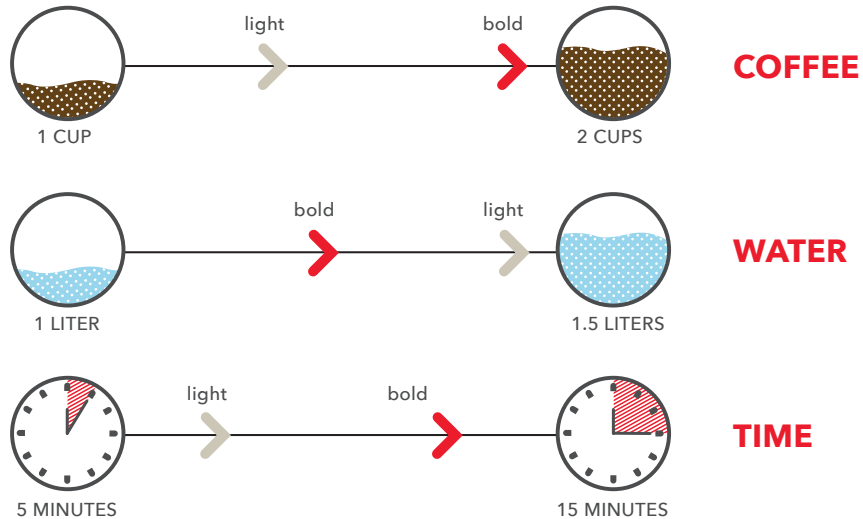
**7**  **WARNING:** Wait until the white LED Indicator is off before removing the Carafe. Removing Carafe early will cause coffee to spray!

**NOTE:** The Coffee Container Lid has a Pressure Release Valve. If the pressure of the Coffee Container is too high it will activate the Pressure Release Valve, and as a result some liquid may seep out.

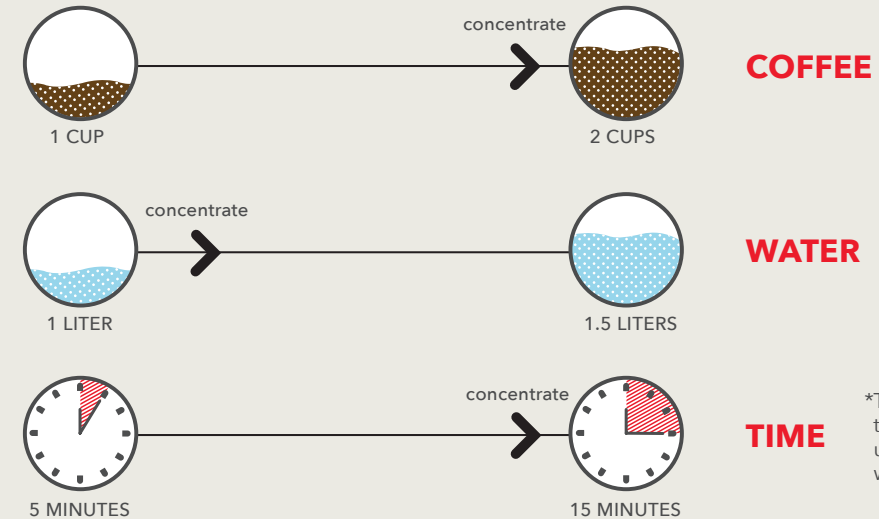
**NOTE:** When the Rapid Cold Brew System is brewing, the Control Dial can be adjusted to increase or decrease the brewing time.

**8**  The process is finished when the white LED Timer around the Control Dial shuts off and your cold brew rises to fill the Carafe. To pour, turn the lid so the '≡' symbol aligns with the spout. Enjoy!

Looking to give an extra boost your brew?  
The strength of your cold brew can be adjusted by the amount of coffee that you use in the coffee container, as well as the amount of water and time you brew.



Cold brew concentrate\* is an ultra-powerful brew that is meant to be diluted with water or milk before drinking.  
Caution: proceed using your best judgment, coffee jitters may ensue.



\*To make concentrate you'll want to max out your coffee grounds, use the minimum amount of water and brew for the full 15.



**Using your concentrate:** We recommend diluting your cold brew concentrate at a water to concentrate ratio of 4:1. Use 1.5 fl oz. of concentrate with 6 fl oz. of water and pour over ice for a delicious glass of smooth caffeinated goodness.

It's all about that yield, baby. If you're making ready-to-drink cold brew, you can have **42 fl oz (7 servings\*)** of delicious, sweet cold brew in as little as 5 minutes.



For cold brew concentrate, you can max out at upwards of **16 servings**:



\*Based on a 6 oz. serving

Store your cold brew in the refrigerator and drink for up to 10 days.\*



\*Jim in our office has personally tested this and he's still alive and running our logistics department.



## EASY CLEAN

# Recommended after every use.

### Step 1

Ensure the appliance is unplugged before cleaning. Remove Brew Basket Assembly and Filter Lid and dispose the used coffee grounds. Remove residue with a towel and wash all parts under running water thoroughly to clean.

### Step 2

Open the Carafe Lid and pour lukewarm water into the Carafe up to the MAX line. Secure the Carafe on the Base and place the clean Coffee Container on the Base as well.

### Step 3

Set the Control Dial for 2 minutes and press the Power Switch to begin cleaning your Rapid Cold Brew System. After 2 minutes, empty the Carafe. Wash Carafe with warm water and soap but do not place in the dishwasher.

**WARNING: The Dash Rapid Cold Brew System is NOT dishwasher safe.**

#### A Note about Hard Water:

Over time, minerals from hard water may accumulate and affect the performance of your Dash Rapid Cold Brew System. We recommend using our Dash Cold Brew Cleaning solution or a descaler made especially for cold brew machines.

## DEEP CLEAN

# Recommended after heavy use.\*

### Step 1

Remove the Coffee Container Lid from the Coffee Container. Then remove the Brew Basket Assembly and the Column Filter by gently pulling upward. Next, remove the Carafe Lid then the Coffee fountain by turning counterclockwise and set them all aside.

### Step 2

Place the Coffee Container firmly on the Base first (with no Lid, no Column Filter and no Brew Basket). Next, fill the Carafe with room temperature water to the MAX line and place it on the Base.

**NOTE:** if you place the Carafe with water on the Base first, water will leak from the other side.

### Step 3

Wait 3 minutes. Water from the Carafe will flow into the Coffee Container and the levels of water will roughly equalize in height. This process flushes any residue into the Coffee Container.

### Step 4

Remove the Carafe first and place it aside. Then remove the Coffee Container and discard the water.

**NOTE:** If you do not remove the Carafe from the Base before removing the Coffee container water will leak onto the base.

### Step 5

Secure the Lid back on the Coffee Container and place it back onto the Base. Place the Carafe back onto the base. Set the timer for 2 minutes and press the Power Button. After the cycle has completely finished discard the water from each container.

### Step 6

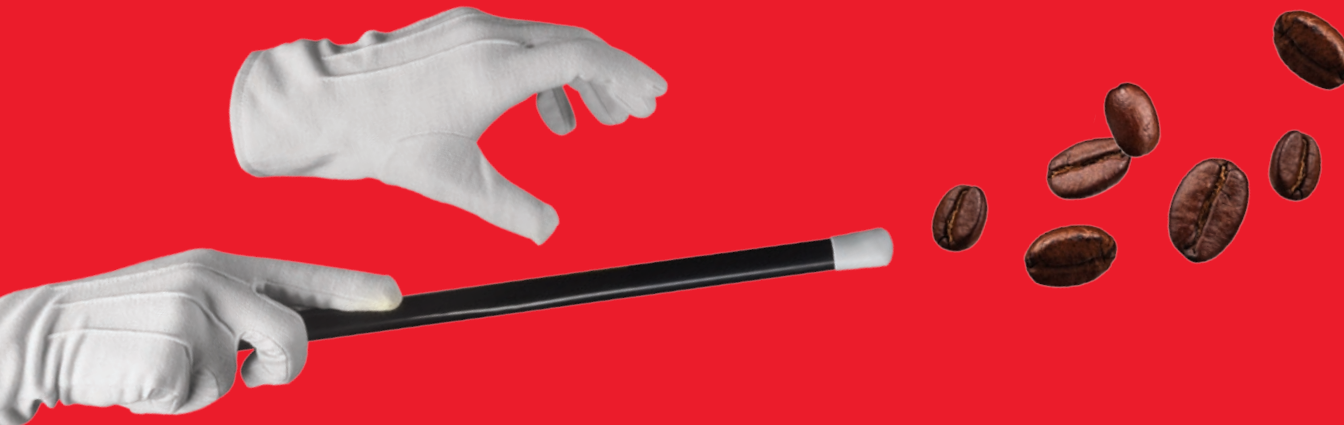
Turn the Carafe and Coffee Container upside down and run under room temperature water. Tap the pistons on the bottom of each container to ensure they are not jammed and water can flow through easily.

### Step 7

Wash the Brew Basket, Filter Lid and Column Filter under running water to clean. Reinstall the Column Filter into the Filter Base by gently pushing down and rotating until it clicks into place. Reinstall the Coffee Fountain by turning clockwise into place.

\* Approximately every 20-30 cycles

# trouble-shooting



## PROBLEM

## SOLUTION

**My cold brew isn't very strong. Help!**

To adjust the strength of your cold brew, you can change the ratio of coffee grounds to water.  
For a stronger brew: add more coffee grounds with less water, and set the timer for a longer brewing process.  
For a diluted brew: add more water and fewer coffee grounds, and set the timer for a shorter brewing process.  
For more information please refer to our section "Fine Tune That Brew".

**While I am brewing, there doesn't seem to be any cold brew going into the Carafe.**

Have no fear. At the very end of the brewing process, the cold brew will rise to fill the Carafe and boil gently to signal that it is ready.

**During the brewing process, the Control Dial is not rotating to show the elapsed time.**

The LED Timer will count down to show the elapsed time. The Control Dial can be adjusted during brewing to change the brewing time.

**At the end of the cycle there is less cold brew in the carafe than the initial amount of water**

About 25% of the water is absorbed by the coffee grounds. This is true for most brewing methods.

**Coffee grounds have ended up inside the Carafe.**

The coffee grounds are filtered by two levels of filtration, therefore if you find coffee grounds in the Carafe or your coffee, please check the following:  
Check the Brew Basket mesh and Column Filter mesh in the Coffee Container. Ensure they are not damaged. If the mesh is damaged on either filter, please call customer service for new replacement parts.

**Liquid leaks from the hole on top of the Coffee Container Lid.**

The Coffee Container Lid has a Pressure Release Valve. If the pressure of the Coffee Container is too high it will activate the Pressure Release Valve, and as a result some liquid may seep out. However, the increase in pressure may be caused by a build up of coffee residue within the appliance.  
Clean the appliance according to cleaning and maintenance section.

**The bottom of Carafe leaks or the bottom of Coffee Container leaks.**

This is likely caused by coffee residue jamming the valve. To solve this issue, put the Carafe/Coffee Container upside down and pour tap water through the valve on the bottom. Use your finger to push the valve inside the Carafe/Coffee Container to ensure the residue is cleared.  
If this problem persists follow instructions outlined in section "Deep Clean".

**There is cold brew collecting in the Coffee Fountain. Is this normal?**

Some amount of cold brew may collect in the Coffee Fountain and this is normal after brewing. If the Carafe does not fill properly during and after the brewing process, contact Customer Service for support.

**After I start brewing, the coffee grounds have begun to overflow from the Coffee Container.**

Unplug the appliance and remove some of the coffee grounds.  
Do not overfill the Coffee Container with more than 2 cups of coffee grounds. If the problem persists, please contact Customer Service.

**My Dash Rapid Cold Brew System does not turn on.**

Please contact our Customer Service team for support. Do not try to repair the appliance.

# COLD BREW RECIPES





## vietnamese cold brew

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### INGREDIENTS

¾ cup cold brew  
2 tbsp sweetened condensed milk

**DIRECTIONS:** Prepare your cold brew and pour into a glass. Stir in the condensed milk until blended. Add the ice, stir, and serve.

## cold brew cappuccino

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### INGREDIENTS

2 oz cold brew  
2 oz cold milk  
¼ cup cold milk (for foam)

**DIRECTIONS:** In a saucepan, heat your cold brew and 2 oz of milk until steaming (do not boil). Simultaneously, fill another saucepan with ¼ cup cold milk. While heating the milk, whisk quickly, and do not let it boil. Once you have enough foam, remove the milk from the heat. Pour the warm coffee and milk mixture into a mug, top with the foamed milk, and serve.

## sparkling cold brew

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### INGREDIENTS

1 cup cold brew  
3 oz sparkling mineral water  
crushed ice

**DIRECTIONS:** Pour the cold brew over ice in a tall glass. Fill the remainder of the glass with mineral water. Stir and serve.



## cold brew cookie latte

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### INGREDIENTS

¾ cup cold brew 4 oz (about ⅓ cup) cookie butter

**For the cookie cream:** ¼ cup sugar (less if you prefer)  
1 ½ cups half and half

**DIRECTIONS:** Place all the ingredients in a blender and blend until smooth. Let the creamer rest to remove the bubbles and store in bottles (closed), in the fridge. Use within a week.

**For the cookie butter cold brew coffee:** Fill the serving glass with ice. Fill the glass with ¾ cup cold brew. Top the cold brew with the cookie butter creamer (to taste). Stir and serve. Enjoy!

## dulce latte

---

### INGREDIENTS

2 oz cold brew  
4 oz cold milk  
1 oz chocolate syrup  
1 oz caramel syrup

**DIRECTIONS:** In a saucepan, heat the cold brew, milk, chocolate, and caramel until steaming. Do not let the mixture boil. Pour into a mug and serve.

## cold brew mocha

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### INGREDIENTS

2 oz cold brew  
1 oz chocolate syrup  
5 oz steamed milk  
ice

**DIRECTIONS:** Fill a tall glass with ice, and add the steamed milk. Blend together the cold brew with the chocolate syrup. Pour over the milk, and serve.

## cold brew smoothie

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### INGREDIENTS

3 oz cold brew  
¾ cup non-fat frozen yogurt  
½ cup ice cubes  
1 ½ tsp honey

**DIRECTIONS:** Add all the ingredients to a blender and blend until smooth. Serve in a tall glass.

## unprocessed frappe

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### INGREDIENTS

¼ cup cold brew 1 tsp vanilla extract  
½ cup plain or almond milk sweetener of your choice  
1 tsp cocoa powder a handful of ice cubes  
1-2 drops mint or orange extract

**DIRECTIONS:** Pour the cold brew, milk, and sweetener in a blender. Mix the cocoa powder with the extracts using a spoon, and add this mixture to the blender. Add the ice cubes to the blender and blend until all ingredients are smooth. Pour in your favorite glass & enjoy!



# cold brew overnight oats

## INGREDIENTS

½ cup raw old fashioned oats  
¼ cup cold brew coffee  
¼ cup almond milk

½ scoop vanilla protein powder  
1 tbsp chia seeds

**DIRECTIONS:** In a mason jar (or small bowl), add the oats, cold brew, almond milk, protein powder, and chia seeds. Place the lid on the mason jar and give it a shake (or stir if you're using a bowl). Place the mixture in the fridge to chill overnight, and enjoy in the morning.

# cappuccino muffins

## INGREDIENTS

2 cups all-purpose flour  
½ cup sugar  
2 ½ tsp baking powder  
1 oz cold brew

½ tsp salt  
½ tsp cinnamon  
1 cup milk, heated and cooled  
½ cup butter, melted and cooled

1 egg, slightly beaten  
1 tsp vanilla extract  
¾ cup semi-sweet chocolate chips

**DIRECTIONS:** Grease and lightly flour a 12-cup muffin pan. Mix together the dry ingredients (except for the chocolate chips). Stir together the wet ingredients until blended, then mix together the wet and dry ingredients. Stir in the chocolate chips. Spoon the batter into the muffin cups, then bake for 15-20 minutes at 375°F.

# unprocessed mocha donuts

## INGREDIENTS

½ medium banana, mashed  
2 tbsp cold brew  
½ cup natural chocolate whey protein powder

2 tbsp cacao powder  
½ tsp baking powder  
a pinch of sea salt

**For the Icing:**  
½ cup natural chocolate whey protein powder  
3½ tbsp cold brew

**DIRECTIONS:** Preheat the oven to 325°F. Start the donut batter by mixing the mashed banana and cold brew together. Add the dry ingredients and mix well. Pipe or spoon the batter into a mini donut pan. Bake for 8-10 minutes, just until firm (do not overbake!). Remove the donuts from the oven, and let them cool.

Mix together the whey and the cold brew for icing. Dip each donut in the icing to cover the tops.





## cold brew martini

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### INGREDIENTS

2 espresso beans  
2 oz (2 shots) cold brew coffee  
4 oz vanilla-flavored vodka  
2 oz coffee-flavored liqueur

**DIRECTIONS:** Place two martini glasses in the freezer to chill for up to one hour. Put one espresso bean in the bottom of each glass. Pour the cold brew, vodka, and coffee liqueur into a shaker filled with ice and shake vigorously. Strain into the chilled martini glasses, serve and enjoy.

## mocha martini

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### INGREDIENTS

2½ cold brew  
2½ oz chocolate liqueur  
3½ oz vanilla vodka  
handful of ice  
2½ oz Bailey's

**DIRECTIONS:** Combine the vodka, Bailey's, and chocolate liqueur in a cocktail shaker. Add the cold brew then, lastly, the ice. Add some chocolate syrup to the top insides of the shaker and allow syrup to drip down the inside walls of the glass. Shake vigorously for 10 seconds and serve straight up in a chilled martini glass. Garnish with chocolate covered espresso beans.

## irish cold brew

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### INGREDIENTS

1 small sugar cube  
whipped cream (for serving)  
¾ cup cold brew  
ice cubes  
2 oz Irish whiskey

**DIRECTIONS:** Place the sugar cube in a glass along with the ice cubes. Add the cold brew coffee and whiskey and stir to combine. Top with whipped cream, if using.



# cold brew burger

## INGREDIENTS:

1-1 ½ lbs ground beef	1 tbsp avocado oil
½ tsp sea salt	1 tsp raw cacao
½ tsp chili powder	additional coarse grain sea salt for finishing
½ cup cold brew	

**DIRECTIONS:** Combine the ground beef with ½ tsp sea salt and ½ tsp chili powder. Once combined, divide and shape the beef into four equal patties. Place them into a narrow dish.

Pour ½ cup of cold brew over the burgers and let marinate at room temperature for 15 minutes, flipping the meat after 10 minutes on the first side.

Preheat your grill to 400°F.

Transfer the burgers to a different plate and set aside. Drain the coffee marinade into a small bowl.

In a small saucepan over low heat, whisk together the avocado oil and the raw cacao powder. Whisk in the coffee marinade. Turn the heat to medium and allow to simmer until the volume has reduced to ¼ cup or less, then remove from the heat.

When the grill is heated, cook the burgers for about 5 minutes on each side. Baste the burgers frequently with the mocha sauce.

When the burgers have reached your preferred doneness, remove them from the grill, and finish with a hefty pinch of coarse grain sea salt.



# bbq brew steaks

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## INGREDIENTS FOR STEAKS

1 tbsp kosher salt	4 (1 ¼ - ½ - inch thick) rib-eye steaks (12-16 ounces)
1 tsp sweet paprika	
1 tsp garlic powder	1 bag (medium) mesquite chunks
1 tsp coarsely ground black pepper	1 cup mesquite or hickory wood smoke chips (soaked in cold water at least 30 minutes)
1 tsp dried ground thyme	
1 tsp finely ground coffee beans	

## INGREDIENTS FOR COLD BREW BBQ SAUCE

1 cup cold brew (use medium roast coffee beans)	½ cup soy sauce
½ cup bourbon	2 tablespoons cider vinegar
½ cup packed light brown sugar	1 teaspoon Worcestershire sauce

## DIRECTIONS:

**For the sauce:** Simmer all ingredients in a 2 ½ -quart heavy saucepan, uncovered, stirring occasionally, until the sauce is reduced to about 1 cup. This will take about 15-20 minutes (sauce will be thin). Cool to room temperature.

**For the steaks:** Mix the salt, paprika, garlic powder, black pepper, thyme, and ground coffee beans in a small bowl. Rub the spice mixture over both sides of the steaks, pressing to adhere. Let the steaks stand at room temperature for 1 hour.

Spread the entire bag of mesquite chunks across ⅔ of the bottom rack of your grill and cook the steaks over the mesquite until brown on both sides, for about 2 minutes per side. Remove the steaks from the grill. Let the mesquite chunks burn for an additional 10 minutes.

Return the steaks to the cool part of your grill without the mesquite. Braise with the barbecue sauce. Cover the grill, and grill steaks to your desired doneness. This will take about 10 minutes for medium-rare steaks. Let the steaks rest for 5 minutes before serving. Serve with the barbecue sauce on the side.

# spicy cold brew short ribs

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## INGREDIENTS:

4 dried ancho chilies, stemmed, seeded, and ribs discarded	chopped	3 tsp salt
2 cups boiling-hot water	2 tbsp canned chipotle chilies, finely chopped	6 lbs. beef short ribs
1 medium onion, quartered	2 tbsp pure maple syrup	1 tsp black pepper
3 garlic cloves, coarsely	1 tbsp fresh lime juice	1 tbsp olive oil
		⅓ cup cold brew

**DIRECTIONS:** Preheat your oven to 350°F. Soak the ancho chilies in boiling-hot water until softened, about 20 minutes, then drain in a colander set over a bowl. Reserve the chili-infused water.

Transfer the ancho chilies to a blender and purée with the onion, garlic, chipotles with sauce, maple syrup, lime juice, and 1 tsp salt. Pat the ribs dry and sprinkle with pepper and remaining 2 teaspoons salt.

Heat the oil in a 12-inch, heavy skillet over moderately high heat until hot, but not smoking. Brown the ribs in 3 batches, turning occasionally, for about 5 minutes per batch. Transfer the ribs to a roasting pan.

Carefully add the chili purée to the remaining fat in the skillet, (use caution, since it will splatter and steam) and cook over moderately low heat, stirring frequently, for about 5 minutes. Pour the heated chili purée over the ribs in the roasting pan. Cover the roasting pan tightly with foil, and braise the ribs in the middle of the oven until very tender, for about 3 ½ hours.

# cold brew jerky marinade

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## INGREDIENTS:

1 ½ cups cold brew	1 tsp chili powder
1 tbsp soy sauce	1 tsp salt
1 tbsp white wine vinegar	

**DIRECTIONS:** Combine all ingredients for the marinade, and marinate preferred meat overnight middle of the oven until very tender, for about 3 ½ hours.



## cold brew ice cream

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### INGREDIENTS

2 frozen bananas, sliced  
¼ cup cashew butter  
¼ cup cold brew

1 tsp coffee extract  
2 Medjool dates (optional)

**DIRECTIONS:** In a food processor, blend all ingredients until smooth. Transfer the mixture to a deep pan and place in the freezer for 30 minutes. Scoop into bowls and serve.

## iced mocha popsicles

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### INGREDIENTS

2 cups cold brewed coffee  
¼ cup sweetened condensed milk  
(or more to taste)  
8 tbsp dark chocolate chips

**DIRECTIONS:** Put 1 tablespoon of chocolate chips in the bottoms of 8 popsicles molds. Mix the condensed milk with the coffee, and fill each mold to the top. Cover the tops of each mold tightly with foil, and insert the sticks. Freeze until solid

## cold brew mocha mousse

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### INGREDIENTS

6 oz dark chocolate  
½ cup cold brew  
1-2 tsp coffee extract  
4 cups homemade whipped cream

**DIRECTIONS:** Melt the chocolate in 30 second intervals in a microwave-safe bowl, or over low heat in a saucepan. Add the cold brew and coffee extract to the melted chocolate and mix well. Pour the coffee and chocolate mixture into the whipped cream, and stir until combined well. Pipe the mixture into serving dishes and refrigerate for about 30 minutes.



# mocha cupcakes

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## INGREDIENTS FOR CUPCAKES

1 cup (201 grams) white sugar	2 large eggs	⅓ cup (28 grams) cocoa powder
½ cup (120 ml) cold brewed coffee	3 teaspoons cider vinegar	1 teaspoon baking soda
½ cup (120 ml) canola oil or vegetable oil	3 teaspoons vanilla extract	½ teaspoon salt
	1½ cups (192 grams) all-purpose flour	

## INGREDIENTS FOR BUTTERCREAM FROSTING

3 tablespoons milk chocolate chips	1 to 2 tablespoons cold brewed coffee
3 tablespoons semisweet chocolate chips	Chocolate sprinkles or chocolate-covered coffee beans to garnish
1/3 cup (76 grams) butter, softened	
2 cups (256 grams) confectioners' sugar	

## DIRECTIONS:

**For the sauce:** Preheat the oven to 350°F, and line your cupcake tray with cupcake papers. In a large bowl, add your sugar, oil, cold brew, eggs, vanilla, and vinegar, and beat ingredients with a whisk until well blended. Set the bowl aside.

In a small bowl, add your salt, cocoa powder, flour, and baking soda. Slowly start to combine the wet ingredients with the dry and beat together until thoroughly blended and smooth.

Fill each cupcake wrapper with ¾ cup of the batter. Once all of your paper cups are filled, place your baking tray into your preheated oven and bake for 20-25 minutes.

**For the frosting:** Using a microwave, melt the chocolate chips and butter. Slowly stir until silky smooth. Transfer the chocolate mixture into a large bowl and, using an electric mixer, gradually incorporate the sugar, then the cold brew.

Once you are happy with the consistency of your mocha buttercream frosting, begin to pipe it onto your cooled cupcakes.

Top your cupcakes with sprinkles or chocolate-covered coffee beans.

# cold brew brownies

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## INGREDIENTS

1 stick unsalted butter	1 tsp vanilla extract	powder
8 oz semi-sweet chocolate	4 tbsp cold brew	¼ tsp salt
¾ cup granulated sugar	¾ cups all-purpose flour	¼ cup caramel sauce (optional)
3 large eggs	2 tbsp unsweetened cocoa	

**DIRECTIONS:** Preheat your oven to 350°F and line a 9-inch square pan with parchment paper.

Coarsely chop the chocolate and melt it with the butter in a saucepan over medium heat, stirring constantly. Remove from the heat, pour in a mixing bowl, and let the mixture cool for 8-10 minutes. Add the sugar to the chocolate mixture and whisk until well incorporated. Add the eggs, one at a time. Whisk in the vanilla extract and cold brew.

Add the flour, cocoa powder, and salt, and gently fold in these ingredients with the wet ingredients. Mix until everything is incorporated and no clumps remain.

Spread the batter into your prepared pan. If you add caramel sauce, drizzle it on top, and use a fork to make swirls on the surface of the batter. Bake the brownies for 30-35 minutes until a toothpick comes out with only a few moist crumbs attached, and the brownies pull away from the edges of the pan.

Let the brownies cool in the pan on a wire rack.



# chocolate torte

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## INGREDIENTS

6 egg whites	¼ cup hot cold brew coffee
pinch of salt	1 tsp vanilla extract
2 tbsp sugar	1 tbsp espresso powder
7 oz semi-sweet chocolate chips	6 egg yolks
½ cup sugar	

**DIRECTIONS:** Beat egg whites with the pinch of salt until foamy. Slowly add the 2 tbsp sugar and beat until soft peaks form. Set aside.

Put the chocolate chips, espresso powder, and sugar in a blender and pulse until the chocolate is finely chopped. With the blender running, add the hot cold brew and vanilla extract. Incorporate until the chocolate is completely melted. Add yolks and pulse until incorporated. Gently fold the chocolate mixture with the egg whites. Transfer half of the mixture to a springform pan. Refrigerate remaining mixture.

Bake at 350°F for 18 minutes, or until the center is set. Turn off the oven and leave for another five minutes. Remove from oven and cool completely. Cover top of the baked torte with the rest of the chilled mixture and chill again until set, at least 4 hours.

# cold brew tiramisu

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## INGREDIENTS

1 cup whipping cream	1 tbsp amaretto
1 cup Mascarpone cheese	2½ cups cold brew coffee
1 tsp vanilla extract	7 oz ladyfingers
2-3 tbsp maple syrup	cocoa for dusting

**DIRECTIONS:** Prepare your cold brew using the Rapid Cold Brew System.

Combine the sugar, cream, and vanilla extract. Start whipping, then begin adding the amaretto and Mascarpone cheese.

Pour your cold brew into a shallow bowl, then dip and coat the ladyfingers one by one into the cold brew. Repeat until you have enough to cover the base of a 6x9 inch plate.

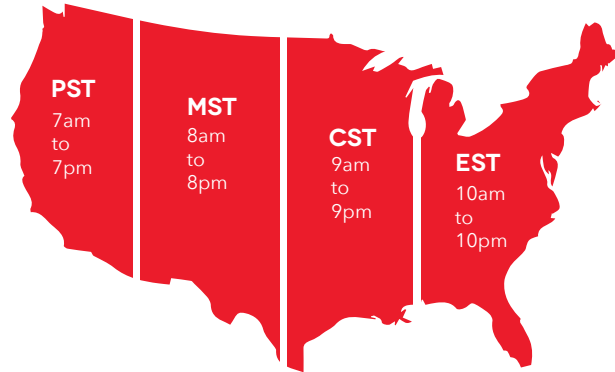
Begin gradually adding the cream mixture over the ladyfingers. Repeat the last two steps until you have alternating layers of ladyfingers and cream. Sprinkle with a dusting of cocoa powder and refrigerate.





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**Contact Customer Support regarding repairs to the device.**

TECHNICAL DATA

Model No. : DCBCM550

Description: Dash Rapid Cold Brew System

Adaptor voltage : AC100-240V~50/60Hz

Rating : DC12V 1.4A

Stock # DCBCM550\_20170726\_v8

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