



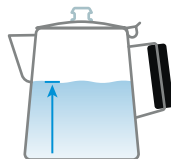
MAKING COFFEE

IN YOUR BUTTE PERCOLATOR

1 Fill Percolator with Water

Add water to your pot before inserting the basket assembly. Do not fill past the spout.

This will ensure your coffee does not boil out through the spout or come into contact with the grounds more than required.



2 Add Ground Coffee

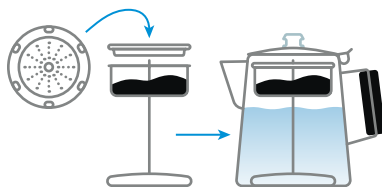
Scoop grounds into the basket, being careful not to pour any grounds down the stem.

If you are grinding your own beans, use a coarse setting. As a guideline, start with 1 tablespoon for every cup of water, and then adjust to taste.



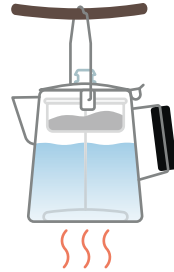
3 Add Basket Assembly

Place the metal basket lid on top of the basket, and then place the perk assembly into the pot.



4 Add Heat

Place the percolator over flame or heating element. You may use the metal handle to suspend the percolator over heat. A lower-intensity heat creates the optimal extraction temperature.



5 Monitor Percolation

You will see the water begin to perk through the globe (the glass knob on top). Allow the coffee to perk for 4-7 minutes, or to your desired strength.



6 Enjoy Your Coffee!

When pouring the coffee, place your thumb under the cover hinge, and apply pressure upward to ensure the lid stays shut, which will prevent any grounds from pouring into your cup.

You may wish to let the pot cool before handling, or use an insulated pad or oven mit.



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