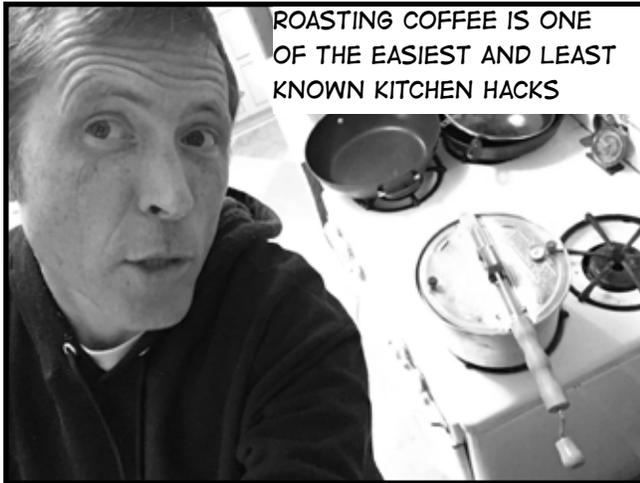


Root Simple Presents:



How to Roast Coffee at Home

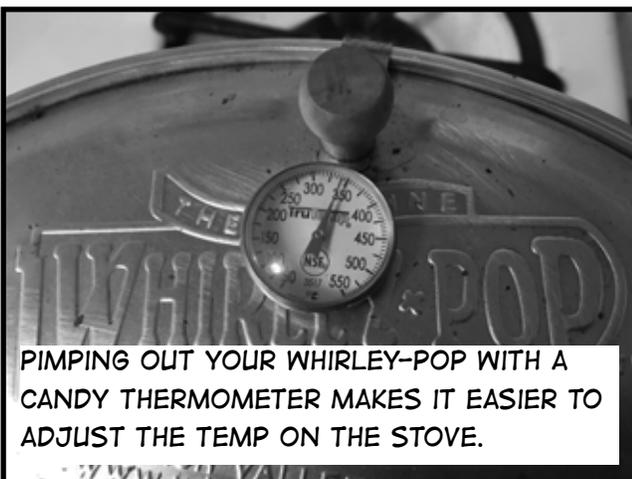


ROASTING COFFEE IS ONE OF THE EASIEST AND LEAST KNOWN KITCHEN HACKS

I START BY CLOSING THE KITCHEN DOOR. COFFEE ROASTING MAKES SMOKE AND SETS OFF FIRE ALARMS!



I ROAST ON THE STOVETOP WITH A WHIRLEY-POP POPCORN MAKER. THE WHIRLEY-POP LOOKS JUST LIKE THE CAST IRON GADGETS PEOPLE USED IN THE 19TH CENTURY TO ROAST COFFEE.



PIMPING OUT YOUR WHIRLEY-POP WITH A CANDY THERMOMETER MAKES IT EASIER TO ADJUST THE TEMP ON THE STOVE.

YOU CAN MAIL ORDER NICE GREEN COFFEE BEANS FROM A COMPANY CALLED SWEET MARIA'S IN OAKLAND. BUT YOU CAN SOMETIMES BUY GREEN BEANS FROM YOUR LOCAL ROASTER IF YOU ASK NICELY.



MEASURE OUT 8 OUNCES OF GREEN COFFEE. THIS IS THE MOST YOU CAN PUT INTO A WHIRLEY-POP.

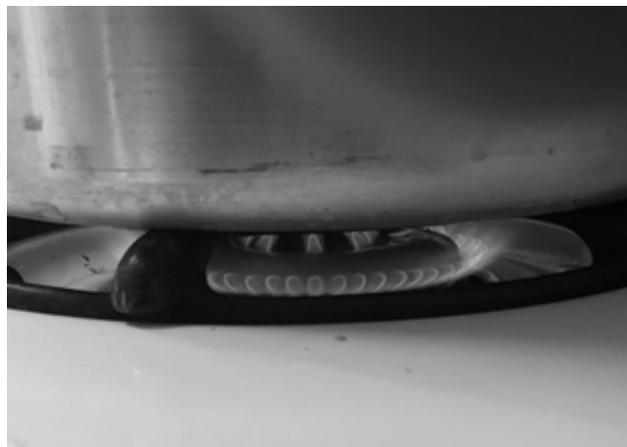


I RECOMEND USING A HEAT DIFFUSER OR A CAST IRON PAN UNDERNEATH YOUR WHIRLEY-POP.



PRE-HEAT THE WHIRLEY-POP TO 400 DEGREES FARENHEIT.

IF YOU DON'T HAVE A THERMOMETER JUST USE A MEDIUM TO LOW HEAT.



START CRANKING! AND DON'T STOP!



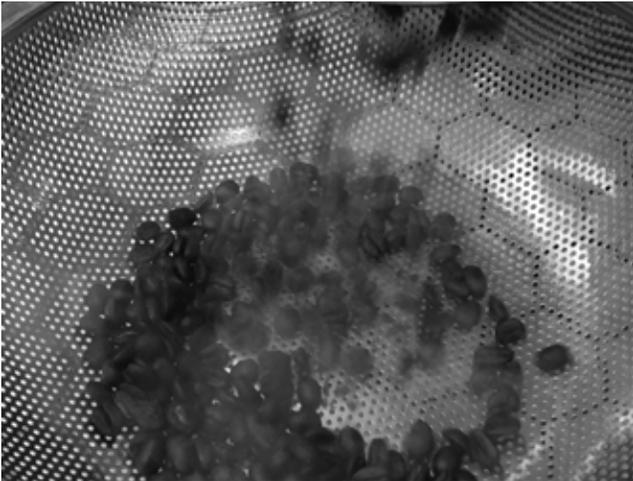
LISTEN AND SMELL. IF THE HEAT IS ADJUSTED RIGHT, AT AROUND 6 MINUTES THE BEANS SHOULD START TO POP. THIS IS CALLED "FIRST CRACK."





IF THE TEMP DIPS BELOW 300 DEGREES FARENHEIT KICK UP THE HEAT JUST A LITTLE BIT. ONCE YOU GET TO "FIRST CRACK" YOU CAN STOP FOR A LIGHT ROAST.

KEEP ROASTING AND THE BEANS WILL LIGHTLY CRACK AGAIN. AT "SECOND CRACK" YOU'VE GOT AN ESPRESSO ROAST.



AS SOON AS YOU REACH THE DESIRED ROAST, DUMP OUT THE BEANS INTO A COLANDER



HEAD OUTSIDE AND DUMP THE BEANS BACK AND FORTH BETWEEN THE COLANDER AND A METAL BOWL. YOUR GOAL IS TO BLOW OFF THE "CHAFF" (A KIND OF HUSK THAT SURROUNDS THE BEAN). AND DON'T WORRY. YOU DON'T HAVE TO GET ALL OF THE CHAFF OUT.

FRESHLY ROASTED BEANS OUTGASS CO2. THE CO2 KEEPS OXYGEN OUT AND YOUR BEANS FRESH. YOU CAN BUY A SPECIAL CONTAINER WITH A VALVE OR JUST STORE YOUR BEANS IN A MASON JAR WITH A SLIGHTLY LOOSE LID.

