

Steps:
 1. Cut off the leaves from the roots
 2. Wash the roots
 3. Cut roots into small pieces (either with a knife or with a food processor)
 4. Spread chopped roots on a baking sheet and roast for 10 - 20 minutes at 350F. Roasting longer will provide a dark roast, while roasting for a shorter time makes a light roast that preserves some of the roots bitterness. Check the roots every 5 minutes or so and stir. Once you smell the aroma of the dandelion keep an extra eye on the roots as they can burn easily.
 5. Once the roots are dry/roasted, store in a jar.

You could also use a french press to make dandelion coffee or steep like you would any other tea (this may result in a slightly weaker flavor).

- Recipe:
- 2 cups of water
 - 1 tablespoon roasted dandelion root
1. Bring water to boil in a pot.
 2. Add dandelion root and turn down the heat.
 3. Simmer for 10 - 20 minutes.
 4. Strain the roots and enjoy!

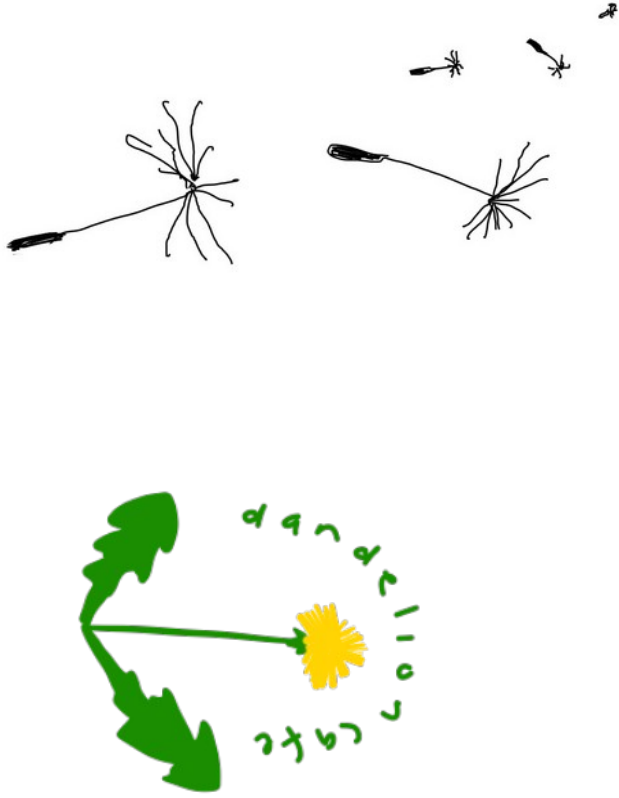
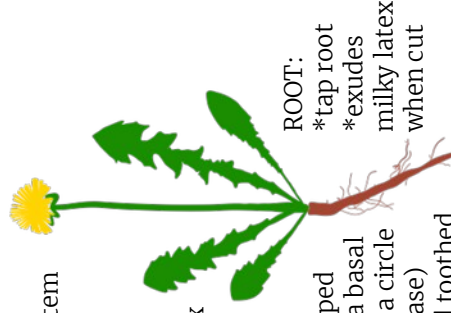
BREW

IDENTIFY

FLOWER
 *yellow
 *one per stem

STEM
 *hollow
 *exudes milky latex when cut

LEAF
 *lance shaped
 *grows in a basal rosette (in a circle from the base)
 *lobed and toothed
 *lobes point toward center of rosette
 *hairless



Instead of serving coffee from distant regions, Dandelion Cafe serves locally harvested dandelion coffee, a nutritious coffee alternative made from roasted dandelion roots. Every part of the dandelion is food and medicine. Dandelion is a bitter, a liver tonic, and a diuretic. *

At Dandelion Cafe, dandelion coffee is served without an exchange of money, instead offered as a gift, just as the dandelion offered their roots as a gift to us. Instead of money, guests are asked to think critically about the ways coffee and capitalism affect the planet, and, if inspired, to run their own Dandelion Cafes. *

Dandelion Cafe is a response to the capitalist ideal of a lawn monoculture which considers the dandelion a weed and something to be fought off with toxic chemicals. The geo-political instability, histories, and economic power structures of coffee, and of shipping coffee all over the world are avoided when visiting Dandelion Cafe in lieu of café capitalism. *

Dandelion Cafe is intended to be held in an alfresco conversational seating area instead of sealed inside, away from the land/climate. In recognition of this changing climate, Dandelion Cafe is intended to rely entirely on the sun. Water may be heated with a solar cooker. Plants can usually be sourced within walking distance. *

www.dandelion.day has more info!

PROCESS/ROAST

HARVEST

Tools:
 -Shovel
 -Basket

Make sure to harvest from land that hasn't been treated with any chemicals or from land near roads.

Steps:

1. Identify the dandelion
2. Find the center of the dandelion and insert the shovel straight down (sort of following an imaginary path of where the root might be). Push down on the shovel to loosen the earth around the root.
3. Use your hands to follow the root, scooping dirt out of the way, until you can pull out the root. Sometimes when you pull the root will snap or you'll find that the shovel severed the root. That's ok!