

31 GREAT RECIPES TO JUMP-START YOUR DAY

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Best Coffees*

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THE BREAKFAST ISSUE

Rise and shine! It's our grand tour
of morning meals from around the globe

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LIST

9 Great Coffees

These diverse and delicious international brews are worth getting out of bed for

THE COFFEE UNIVERSE has expanded exponentially in recent years, thanks to specialty roasters in the vanguard of the industry who carefully source and oversee the processing of coffees in far-flung locales. These companies generally put an emphasis on fine arabica beans (of which there are several distinctive varieties), fair-trade practices;

and freshness. The sheer number of choices may seem bewildering, but it has also made it easier than ever to find an excellent morning cup. We sampled more than a hundred brews from around the globe; the following represent the best of the range of flavors, aromas, and body that's out there. (See *THE PANTRY*, page 106, for sources.) —*Katherine Cancila*

5 | INTELLIGENTSIA COFFEE AND TEA, HACIENDA LA ESMERALDA

(Chicago, Illinois; \$30.00 for 8 ounces) In 2004, this estate rose to fame after one of its coffees—a rare heirloom varietal of arabica, called geisha—won the Best of Panama coffee competition, causing buyers to swoon (and prices to soar). With a heady nose of chocolate and berries and a bright flavor reminiscent of oolong tea's, Esmeralda has a profile that doesn't match the mild one typical of Central American coffees. Indeed, the geisha plant is believed to have originated in Ethiopia and been transplanted later to Costa Rica and Panama, where it grows today.

