

WHO'S YOUR FARMER?

BETO & HOLLY ARAYA condor coffee company



DESCRIBE YOUR COFFEE COMPANY

I roast the beans with my wife, Holly, in central Wisconsin. Condor Coffee Company is a family owned establishment that provides fresh artisan small batch coffee that highlights the best characteristics and flavors of each bean. Our roast recipes combine our roaster craft with our customer preferences to give you the best coffee experience.

WHAT BROUGHT YOU INTO THIS BUSINESS?

We love coffee!

WHAT DO YOU LOVE MOST ABOUT YOUR BUSINESS?

What we love most about this business is roasting the beans and bringing new products to our community from all over the world.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about our business is how time consuming the process is, but we love it.

WHAT IS YOUR HOPE FOR YOUR BUSINESS?

My hope for this coffee business is that we are able to introduce Central Wisconsin to the best coffee from all over the world.

WHERE CAN YOU BE FOUND?

Website: www.condorcoffeecompany.com
Brown's Coffee (Wausau Mall)
Red Clover Market in Weston
Downtown Grocery in Wausau
Wausau Winter Farmers' Market on Saturdays

RECIPE: COFFEE AND FENNEL SPICE RUB

INGREDIENTS:

2 tbsp whole coffee beans
2 tsp whole fennel seeds
2 tsp whole black peppercorns
2 tsp firmly packed brown sugar
2 tbsp kosher salt
2 tsp paprika
1/8 tsp cayenne pepper (optional)

DIRECTIONS:

In a spice grinder, combine coffee beans (very dark roasts may make this rub too bitter), fennel seeds and peppercorns; process until finely ground. Transfer to a small bowl and blend well with brown sugar, salt, paprika, and cayenne if using.
Goes well on strip steaks or other red meats.