

Bubble Tea

Makes 1 serving; can be scaled up.

1 ¼ cup boiling water
Up to 4 tsp loose leaf tea, or 2 tea bags of your choice
¼ C. sweetened condensed milk
¼ C. dry boba pearls
5 cups water
1 tb. corn syrup, honey, or agave
Ice
Fruit nectar (optional)



Directions:

1. Steep your tea in the boiling water 5 to 20 minutes. Take out the leaves or tea bags and mix in the sweetened condensed milk and let cool completely and refrigerate, or when steeping is done place in the freezer while you prepare the boba.
2. Boil 5 cups water in a small saucepan. Add boba and cover, bubbling on medium for 6 minutes. Turn heat to very low and simmer for an additional 6 minutes or more. Take off the heat, drain, and add cold water for a couple minutes. When the boba are cool to the touch drain and place in a bowl. Add the corn syrup and stir to coat.
3. When the tea is at least room temperature or slightly cool take it out of the fridge or freezer. Add your cool boba to a tall glass and fill with ice. Pour over the sweetened tea. Enjoy with a wide straw! (Also called milkshake straws.) Optional: reduce the tea concentrate by 1 Tbs. and add 2-4 Tbs. of your favorite fruit nectar.

Recipe can be scaled up for more people, although cooling may take longer. Tea concentrate can be made several days ahead. Boba pearls can be kept for up to 8 hours after boiling. Store cooled, drained, and sweetened boba pearls in the fridge.

Boba pearls can be bought online on Amazon.com at this link: <http://amzn.com/B003IHC294>



Anatomy of Bubble Tea