



## Bubble (Soy) Milk Tea

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 cup water
- 1/2 cup soy milk (use skim milk if desired)
- 1 1/2 cup of strong tea (e.g. black, green, jasmine tea)
- Ice (optional)

### Instructions

This recipe should make about 1 large serving of milk tea. I opted for soy milk for a healthier and non-lactose recipe. Make sure to use a small pot and a blender or cocktail shaker for this recipe! This recipe is made without tapioca pearls.

#### TEA

1. Boil some water
2. Add tea leaves or bag
3. The stronger the tea, the better!
4. Make about 1 1/2 cup of tea, make more if desired

#### SUGARY SYRUP

1. In a small pot, add 1/2 cup of granulated and 1/2 cup of brown sugar with 1 cup
-

---

of water

2. Over medium high heat, let the sugary water simmer
3. Stir until sugar is dissolved and the syrup becomes a caramel color
4. Don't let the syrup boil, it might burn the sugar!
5. Let simmer for about 10 minutes and turn off heat, let cool

### MIX IT

1. In a blender or cocktail shaker, add 1 1/2 cup of tea, 1/2 cup of soy milk, and about 3 tablespoons of the syrup (alter sweetness as desired)
2. Shake until well stirred
3. Add ice if you desire iced milk tea
4. Put shaken milk tea in a glass and enjoy! Careful if it's hot!