



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 is you desire iced milk tea
4. Put shaken milk tea in a glass and enjoy! Careful if it's hot!