**制作珍珠（波霸）：**

1. **Gather Ingredients**:
   * 1/2 cup brown sugar
   * 1 cup water
   * 1 cup tapioca starch
2. **Prepare Brown Sugar Syrup**:
   * Heat water in a pot and add brown sugar, stirring until completely dissolved to create brown sugar syrup.
3. **Make Tapioca Pearls**:
   * Gradually mix tapioca starch into the brown sugar syrup, stirring until it forms a dough.
   * Shape the dough into small pearls, creating the tapioca pearls.
4. **Cook Tapioca Pearls**:
   * Boil the tapioca pearls in water until they float to the surface. Reduce heat and simmer for 15-20 minutes.
   * Once cooked, remove the pearls, cool them in cold water, and drain.

**Brew Tea:**

1. **Gather Ingredients**:
   * 2 tea bags (choose black, green, or your preferred tea)
   * 1 cup water
2. **Brew Tea**:
   * Boil water and steep the tea bags for 5-10 minutes. Remove the tea bags.

**Prepare Milk Tea:**

1. **Gather Ingredients**:
   * 1 cup milk
   * Ice cubes (optional)
   * Sugar (to taste)
2. **Mix Milk Tea**:
   * In the cup with the brewed tea, add sugar and stir until dissolved.
   * Pour in the milk, stirring again to combine.
3. **Add Tapioca Pearls**:
   * Add the prepared tapioca pearls to the milk tea. Add ice cubes if desired.
4. **Stir Well**:
   * Use a long spoon or a stirring stick to mix the milk tea and tapioca pearls thoroughly.
5. **Enjoy**:
   * Pour the finished bubble tea into a glass, insert a large straw, and savor the deliciousness.

Feel free to adjust the steps according to your personal preferences, such as the strength of the tea, sweetness, and the ratio of milk to tea. Enjoy your homemade pearl milk tea!