

STARBUCKS COFFEE RECIPES

Beverage Recipes

STARBUCKS FRAPPUCCINO

1/2 cup fresh espresso
2 1/2 cups low fat milk (2 percent)
1/4 cup granulated sugar
1 tablespoon dry pectin

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold.

Makes 24 ounces.

To make the "Mocha" variety:

Add a pinch (1/16 teaspoon) of cocoa powder to the mixture before combining.

To make espresso with a drip coffee maker and standard grind of coffee:

Use 1/3 cup ground coffee and 1 cup of water.

Brew once then run coffee through machine again, same grounds.

Makes about 1/2 cup fresh espresso to use in the above recipe.

STARBUCK'S CHAI TEA

3 cups water
3 cups milk (I use skim)
6-8 black or decaf black tea bags
1/2 cup honey
1 tsp ground cinnamon
1 tsp ground cardamom
1/2 tsp ground nutmeg
1/2 tsp ground cloves (I use less because I don't like too strong a clove taste)
1/2 tsp ground ginger (or a mashed small chunk of fresh)

Bring water and milk to a boil. Add other ingredients, return to boil. Turn off heat and let steep for 3-5 minutes. Remove tea bags then filter through fine strainer. Good hot or cold.

STARBUCK'S JAVA FLOAT

Ingredients:

4 Tbsp. chocolate syrup
2 cups club soda or sparkling water, chilled
4 scoops coffee ice cream

Instructions:

In each of 2 tall glasses, stir together 2 Tbsp. of chocolate syrup and 1 cup club soda. Place 2 scoops of ice cream in each glass and serve immediately.

Serves 2.