**Spiked Thai Iced Tea (Serves 4)**

* 8 cups water
* 6 black or chai tea bags
* ½ cup sweetened condensed milk
* 1 – 14 ounce light coconut milk (in a can, NOT “coconut beverage”)
* 1 tsp pure vanilla extract
* 1 ounce of vodka or dark rum

1. Pour water into a large saucepan and boil.
2. Once boiled, remove from heat and add tea bags. Let steep for 5 to 10 minutes (you want the tea to be very strong).
3. Pour brewed tea into a pitcher and stir in sweetened condensed milk and vanilla extract until it is evenly distributed. Place in refrigerator to chill for at least 2 hours.
4. When ready to serve, prepare glasses with ice. Pour sweetened tea ¾ the full and top it off with a splash of light coconut milk and booze of your choice!