**Lee Family Boba Tea Recipe**

Submitted by Thomas and Philip Lee

INGREDIENTS (PER SERVING) FOR THE TEA

8 oz. water

1 bag Red Rose Original Blend Tea Bag (black tea bags)

2 to 2.5 tablespoons non-dairy creamer (Coffeemate)

2 tablespoons sugar

1/2 tablespoon honey (optional, added to make honey milk tea)

1/3 cup boba (Black Tapioca Pearls, Wu Fu Yuan is a good brand)

INGREDIENTS FOR THE SUGAR SYRUP (ENOUGH FOR 2 SERVINGS OF TEA)

1 tablespoon sugar

1/3 cup water

PREPARE TEA

* Boil water in kettle (8 oz. per serving)
* Put 1 tea bag per serving into a large measuring cup
* Add one cup of boiling water per serving into measuring cup with tea bag(s)
* Wait minimum of 15 minutes (longer the better)
* Use a slotted spoon to remove the tea bag(s) from measuring cup

PREPARE SUGAR SYRUP

* Add 1 tablespoon of sugar into measuring cup
* Add 1/3 cup of boiling water into measuring cup and mix until sugar dissolves
* Pour sugar syrup into a bowl (optional)

\*Can make more sugar syrup if have more boba

PREPARE BOBA

* Add 1/4 quart of water to pot per serving of boba
* Once water boils, add 1/3 cup boba per serving into the pot
* Stir until all bobas float
* Cover pot, turn fire down to medium, and cook for two and a half minutes
* Turn off fire, wait another two and a half minutes
* Use a slotted spoon to remove boba from water and transfer to sugar syrup
* Wait ~15 minutes (very approximate, probably doesn’t really matter how long)

ASSEMBLE MILK TEA

* Get shaker (like a water bottle)
* Per serving, add 2 to 2.5 tablespoons of creamer and 2 tablespoons of sugar into the bottle
* For honey milk tea, add 1/2 tablespoon of honey into bottle per serving
* When tea is ready, pour the hot tea into bottle
* Shake bottle until completely mixed

ASSEMBLE THE DRINK

* Take a large cup
* Use slotted spoon to add boba to cup (Drain out the sugar syrup. Sugar syrup can be saved in a separate bowl and refrigerated to be reused. Only reuse one or two more times.)
* Add ice cubes (5)
* Add tea
* Stir until cold throughout

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