PREPARE TEA

* Boil water in kettle (enough for the drinks)
* Put 1 tea bag per serving into a large measuring cup
* When water boils, add one cup of boiling water per serving into measuring cup with tea bag(s)
* Wait minimum of 15 minutes (longer the better)
* Use spoon to drain out tea in tea bags and discard tea bags 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 wait two and a half minutes
* Turn off fire, wait another two and a half minutes
* Use a spoon with holes in it to remove boba from water and transfer to sugar syrup
* Wait ~15 minutes (very approximate. Doesn’t really matter probably)

ASSEMBLE MILK TEA

* Get shaker (like a water bottle)
* Per serving, add 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 done, pour tea into bottle
* Shake bottle until completely mixed

ASSEMBLE THE DRINK

* Take a large cup
* Use spoon with holes in it to add boba to cup (draining 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