**Taiwan Milk Tea Recipe**

Ingredients

8 oz. Water

2 bags Red Rose Original Blend Tea Bags (black tea bags)

3 tablespoons non-dairy creamer (Coffeemate)

2 tablespoons organic cane sugar (or brown sugar)

1. Steep tea bags in 8 oz. hot water for ~5 minutes. After steeping for 5 minutes, stir, and then let steep for 5 more minutes. This gives more tea flavor, which I like.

2. Remove tea bags and add cane sugar. Stir until completely dissolved.

3. Fill a cocktail shaker with 1/2 cup ice and creamer.

4. Pour tea into shaker and shake until outside of shaker is cold. Before sealing the lid onto your shaker, you might want to stir the liquid about in the ice a bit first to cool down the tea. Pour into glass and enjoy with a straw!

If you want an even more pronounced tea flavor, then follow these directions:

Chill sweetened tea in refrigerator until cold.

Fill a cocktail shaker with 2 cubes of ice and creamer.

Pour tea into shaker and shake until outside of shaker is cold. Pour into glass and enjoy with a straw!

11/18/15 Edit: I like just 1 tbsp personally (I usually order “half sugar” at milk tea places)

Instructions:

3/3/2016 Edit: I just tried making Mango Milk Tea by using Mango Ceylon tea bags instead- SO GOOD!

Recipe by Joellen (June 12, 2014)

http://www.cuppacocoa.com/taiwan-milk-tea-recipe/

**How to Prepare Boba at Home**

https://www.thekitchn.com/how-to-make-boba-and-bubble-tea-98067

Keeping Boba Soft and Chewy

Boba are at their chewiest best if used within a few hours of cooking. However, the longer cooking method I outline below helps the boba stay soft and moist for several days if kept refrigerated in simple syrup. They will gradually start to harden and become crunchy in the middle. For a quick-fix bubble tea when you know you'll eat them right away, just boil the boba until they are soft, 5 to 10 minutes.

Instructions for Making Boba that Can Store

1. Combine the boba with water: Measure 2 cups of water for every 1/4 cup of boba being prepared into a saucepan.

2. Bring the water to a boil over high heat. Add the boba and stir gently until they begin floating to the top of the water.

3. Turn the heat to medium and cook the boba for 12 to 15 minutes.

4. Remove the pan from heat, cover, and let the pearls sit for another 12 to 15 minutes.

5. Prepare the sugar syrup for the boba: While the boba are cooking, make a simple sugar syrup to sweeten and preserve them once cooked. Bring 1/2 cup of water to a boil over high heat on the stove or in the microwave. Remove from heat and stir in 1/2 cup sugar until dissolved. Set aside to cool.

6. Store the boba until ready to assemble: Once the boba have finished cooking, drain them from the water and transfer them to a small bowl or container. Pour the sugar syrup over top until the boba are submerged. Let sit until the boba are room temperature, at least 15 minutes, or refrigerate until ready to use. Boba are best if used within a few hours of cooking, but will keep refrigerated for several days. The boba will gradually harden and become crunchy as they sit.

Note: Microwave stored boba for 30 seconds (stirring every 10 seconds) before eating.

Shortcut Boba

If you want immediate gratification, just cook your boba until they are tender, 5 to 10 minutes, and use them as soon as they're cool. This kind of boba doesn't keep for very long (turning rock-hard in a few hours), but is delicious if eaten right away.