

# Strawberry Milk Tea

## Ingredients

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- Green or oolong loose tea leaves
- Strawberry syrup
- 1-2 oz milk
- Ice

## Directions

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1. Brew tea according to instructions, but with triple the tea leaves per cup. Strain, and cool to room temperature.
2. Shake 1 part tea concentrate, 1 part ice, and a splash of milk (about 1 oz) in a shaker or old pasta jar, with strawberry syrup and reduced strawberries to taste before or after blending.
3. Add milk or water to taste if the tea is too concentrated.
4. Pour into a glass. Serve immediately. Because of the natural fruit present in the drink, if it's left to sit around at all, there will be some natural sediment.



## Modifications

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1. Blend tea concentrate with the other ingredients instead for a milk slush.
2. Swirl in the syrup after for a swirled look with bites of sweet candied strawberry flavor, or blend in for a more uniform flavor.

# Strawberry Syrup

## Ingredients

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- 1½ lbs strawberries, trimmed, frozen or fresh.
- ⅔ cups sugar
- ⅔ cups water
- 1 tsp lemon juice

## Directions

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Bring all the ingredients except the lemon juice to boil in a small saucepan over medium high heat. Turn the stove to medium low, and simmer the ingredients together, stirring occasionally until strawberries lose their plumpness and mixture reduces down to a thick syrup, about 20 minutes. Add lemon juice to brighten flavor, and cook another 2-3 minutes, while mashing the strawberries gently against the side of the saucepan with the back of a large spoon.

Let cool to room temperature and store for up to 1 week in the fridge, or 3 months in the freezer. If storing in the freezer, you can store it in an ice cube mold and simply blend the ice cubes into drinks as desired.

## Notes

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1. Modifications: If desired, blend the syrup with an immersion blender mid-way through blending and return to heat to finish reducing. This will mean no big chunks of strawberries in the finished drink, but it'll be a little easier to make it quickly on demand.
2. Ideas for use: Asides from turning it into delicious milk tea, this is delicious spooned over plain sponge cake or as a sauce on ice cream as well. My kids love it shaken with milk for strawberry milk.

