**CRAZY BUBBLE TEA DIRECTIONS**:

**Iced Drink 8 fl oz (240 mL):**

Add 7 fl oz (210 mL) water, milk, or tea and one scoop (1+ tbsp) Crazy Bubble Tea mix into shaker. Shake for 30-60 seconds. Pour over ice.

**\*\*\*Blended Drink 16 fl oz (480 mL)\*\*\* (most popular):**

Pour 5 fl oz (150 mL) of chilled coffee, tea, milk or water, 2 scoops (2+ tbsp) Crazy Bubble Tea mix, and 12 oz (180g) of ice into blender. Blend thoroughly until smooth.

For Tapioca pearls (boba) follow directions on the bag. Different brands require different instructions.

Generic instructions:

1. **Combine the boba with water:** Measure 2 cups of water for every 1/4 cup of boba being prepared into a saucepan. 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.
2. **Cook the boba:** Turn the heat to medium and cook the boba for 15-20 minutes. Remove the pan from heat, cover, and let the pearls sit for another 15 minutes.
3. **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.

Cooked tapioca pearls are best stored in a simple syrup or sugar mixture and used within 24 hours.