

# Thai Iced Tea Recipe: A Refreshing Non-Alcoholic Delight



Thai iced tea is a popular non-alcoholic beverage that originated in Thailand. It is made with a blend of black tea, milk, sugar, and spices, such

as star anise and cardamom. Thai iced tea is typically served cold and is a refreshing and flavorful drink that is perfect for any occasion.



## Thai Iced Tea - Recipe: Non - Alcohol Drinking (7777)

by Pamela Ellgen

★★★★☆ 4.5 out of 5

Language : English

File size : 1466 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 10 pages

Lending : Enabled



If you are looking for a delicious and easy-to-make Thai iced tea recipe, then you have come to the right place. This recipe will show you how to make a perfect Thai iced tea that you can enjoy at home.

### Ingredients

\* 1 cup of water \* 1/2 cup of sugar \* 1/4 cup of strong black tea (such as Assam or Ceylon) \* 1/4 cup of evaporated milk \* 1/4 cup of unsweetened coconut milk \* 1/4 teaspoon of ground star anise \* 1/4 teaspoon of ground cardamom \* Ice cubes \* Mint leaves (for garnish)

### Instructions

1. In a small saucepan, combine the water and sugar. Bring to a boil over medium heat, stirring constantly until the sugar has dissolved.
2. Remove from heat and add the tea leaves. Let steep for 5 minutes.
3. Strain the tea

into a large pitcher. Add the evaporated milk, coconut milk, star anise, and cardamom. Stir until well combined. 4. Refrigerate for at least 2 hours, or overnight. 5. To serve, fill a glass with ice cubes. Pour the Thai iced tea over the ice and garnish with a sprig of mint.

## Tips

\* For a stronger flavor, use more tea leaves. \* For a sweeter tea, add more sugar. \* For a creamier tea, use more evaporated milk or coconut milk. \* For a spicier tea, add more star anise or cardamom. \* Thai iced tea can be stored in the refrigerator for up to 3 days.

Thai iced tea is a delicious and refreshing non-alcoholic beverage that is perfect for any occasion. With this easy-to-follow recipe, you can make a perfect Thai iced tea at home. So, what are you waiting for? Give it a try today!



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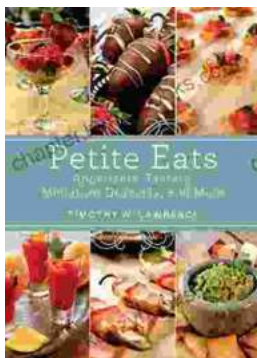
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