

## Thai Iced Tea



*Level: Easy*  
*Serves: 4*

*Prep Time: 30 minutes*  
*Cool & Chill Time: 4 hours*



2 cups Pantai Norasingh Thai Tea Mix

8 cups water

1 to 1½ cups white granulated sugar; adjust sweetness to your liking

Frozen Thai tea cubes (see Notes below)

½ to 1¼ cups evaporated milk; chilled (see Notes below)

Place the loose tea leaves from the Pantai Norasingh Thai Tea Mix into a piece of cheesecloth big enough to hold 2 cups. Bring the corners of the cloth together, twist the top a couple times, and tie twine around the bundle to hold the tea leaves in place. If you don't have cheesecloth, skip this step and continue the following instructions.

In a large pot, bring the water to a boil. Add the cheesecloth bundle of Thai tea mix to the center of the pot. (If you're adding loose tea leaves to the pot, place the leaves in the center of the pot and gently stir with a silicone spatula.) Add the sugar (I use 1½ cups because I like mine very sweet) and gently stir. Continue boiling on medium low heat for 3 minutes, until all the sugar has dissolved. Remove the pot from the heat source and let the tea steep for 12 minutes. Do not steep any longer than this, the tea will become bitter. Remove the cheesecloth tea bundle from the pot. With a fine mesh sieve, strain the tea (do this step especially if you're steeping loose tea leaves) into a large bowl. Strain again into a large pitcher. Set aside to cool completely. Place in refrigerator to chill, about 3 hours.

To serve, place frozen Thai tea cubes in four 8-oz. glasses. Add the strained and chilled Thai tea until each glass is about ½ to ¾ full. Slowly pour ⅛ to ¼ cup (or a little more) chilled evaporated milk over the tea. Serve immediately. Stir before drinking.

### Notes:

- I make frozen Thai tea cubes by pouring the prepared Thai tea into ice cube trays and freezing them. If you use regular ice cubes made with water, the Thai tea taste becomes diluted after the ice cubes melt in your glass.
- In my opinion, chilled evaporated milk tastes the best with Thai iced tea. You could also use whole milk, half and half, or sweetened condensed milk if you prefer.