



WATERMELON BOBA SLUSHIE



In the Kitchen with Harney & Sons

Ingredients:

16 oz. brewed Watermelon Mint Fresh Brew
Iced Tea, cooled
¼ C black tapioca pearls
2 C water
¼ C honey
4 C watermelon sliced
1 cup ice
¼ cup coconut water
¼ cup raw coconut sugar (optional)

Directions:

- 1.** Brew tea according to package directions.
- 2.** In a small saucepan, bring water to a boil. Add tapioca pearls to the water and boil until they float. Reduce heat to medium and let them cook for 20 minutes, occasionally stirring. Cover the saucepan and reduce heat to low, letting the tapioca pearls simmer for another 25 minutes.
- 3.** Once the tapioca pearls are done, drain them and rinse in cold water 2-3 times. Pour the drained boba into a bowl and stir in the honey to retain their moisture.
- 4.** While the boba cools, make the slushie. Put the tea, watermelon, ice, coconut water and coconut sugar in a blender. Blend until smooth, about 1-2 minutes. Spoon 2 tablespoons of the boba pearls into the bottom of a glass and pour the watermelon slushie on top. Use wide boba straws and serve immediately while cold.