



Vietnamese Sweet Iced Tea

By Dylan Sabuco

Prep Time 2 / Cook Time 5 / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

pour: to cause liquid, granules, or powder to stream from one container into another.

simmer: to cook a food gently, usually in a liquid, until softened.

Equipment

- Large pot
- Liquid measuring cup
- Pitcher
- Can opener
- Wooden spoon

Ingredients

Vietnamese Sweet Iced Tea

- 1 14-oz can sweetened condensed milk ******(for DAIRY ALLERGY sub 1 C dairy-free/nut-free yogurt + 1/3 C sugar)**
- 3 decaf green tea bags
- 2 C ice
- 4 C water

Food Allergen Substitutions

Vietnamese Sweet Iced Tea

Dairy: For 1 14-oz can of sweetened condensed milk, substitute 1 C dairy-free/nut-free yogurt + 1/3 C sugar.

Instructions

Vietnamese Sweet Iced Tea

measure + simmer

Bring **4 cups of water** to a simmer over high heat in a large pot. Then, pour the water over **3 decaf green tea bags** in a large pitcher. Allow this to sit for 10 minutes to steep.

pour + stir

Remove the tea bags and discard. Pour in **1 can of sweetened condensed milk**. Stir until the condensed milk is fully incorporated. This sweet tea is inspired by Thai iced tea, which uses similar ingredients, but today we are using green tea instead of the traditional black tea. Green tea is very common in Vietnam, even more common than black tea.

serve

Pour ice into cups, then pour the Vietnamese sweet tea into all the cups! "Cheers!" or in Vietnamese, "Chúc mừng!"