

Korean Strawberry Milk

Ingredients

12 oz Strawberries (cut into cubes)

1/4 c Sugar

1/2 T Lemon Juice

24 oz Milk

Instructions

1. Split half of the strawberry place into one bowl and add the rest of the strawberries into a small pot.

2. Mash 2 tablespoons sugar into the bowl with strawberry and set aside while you prepare the syrup.

3. In the pot with the rest of the strawberries, add 2 tablespoons sugar and lemon juice. Turn the heat up to medium-low and bring it to a simmer. Once simmering, let it simmer for 5 minutes while stirring until the strawberry gets soft. Let the syrup cool down.

4. To assemble, in a short glass add 2 tablespoons of the syrup, pour in 6 oz. of milk, and topped with 1 tablespoon of strawberry cubes. Shake it all up together when you are ready to drink!