

Quick & Easy

THE COSTCO WAY

California Giant Blueberry Matcha Latte

Makes 1 serving

Blueberry Syrup Ingredients:

1 pint California Giant Blueberries
1 cup water
 $\frac{3}{4}$ cup granulated sugar
1 tsp vanilla extract

Instructions:

In a medium saucepan, over low, add blueberries, water and sugar. Stir until sugar dissolves then increase heat to medium, bringing to a low boil for 1 minute. Reduce to low. Simmer for 20 minutes, stirring frequently. Use a potato masher or back of a wooden spoon to mash blueberries as they soften. Remove from heat. Add vanilla. Allow to cool in the pot for 5 to 10 minutes. Place a fine mesh sieve over a heatproof bowl. Strain the syrup through the sieve while mashing the blueberries, so all the juices get into the bowl for the syrup. Transfer to a glass jar with a lid. Store in the refrigerator for up to 2 weeks.

Matcha Latte Ingredients:

1 tsp ceremonial-grade matcha powder
2 Tbsp hot water, boiled to 176 F
Ice
1 Tbsp Blueberry Syrup
1 cup nondairy milk of choice

Instructions:

In a small bowl, whisk together matcha powder and hot water, until powder dissolves. Add ice to a 12-ounce glass. Add blueberry syrup, plus more to taste, matcha mixture and milk.

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