

Ucook: Hot Drinks Episode

By: Taylor

DIRECTIONS	AUDIO
Medium to WS of Rachel at the counter	RACHEL: There are some hot teas in this kitchen and I'm not talking about me and the crew.
Ucook Opening	<i>Ucook Theme</i>
Back to Rachel	RACHEL: So we all love to cuddle up with a nice warm drink every once in a while. Whether we're studying for exams or just trying to keep warm. In this episode we will be looking at three warm and cozy drinks to get you through the winter. However long that lasts. I mean it's Michigan so seriously who knows.
FIRST RECIPE "Oreo/Cookies & Cream Hot Chocolate" Level: Freshman (?) INGREDIENTS: 6 Oreos ½ cup hot chocolate mix 2 cups of milk Shots of ingredients and utensils.	RACHEL: The first recipe I have is a delicious spin on our favorite sandwich cookie. All you need are a pack oreo cookies, some hot chocolate mix, and milk. No preference just whichever kind you have on hand. You'll also need a microwave safe bowl or cup, to heat up the milk or you can use the stove and a saucepan if you prefer.
Shots of milk being poured. Shot of saucepan being placed on the stove Shots of a bowl being placed in the microwave	RACHEL: The first thing you will want to do is heat up your milk either on the stove or in the microwave. If you're using the microwave, heat up the bowl in two minute intervals until the temperature is to your liking. For the stove just keep it at a medium heat and remember to check on it. Remember the milk should be warm not boiling. While the milk is heating up you're going to place six cookies into the plastic bag and close it. Now if you have any rage or pent up anger now is the time to unleash it. Because you are going to take these cookies and just smash them into bits.
Close up of the ingredients in the blender.	RACHEL: After the milk is heated and the cookies have been reduced to crumbs, you are going to add them both into the blender along with your hot chocolate mix. Then just pulse until everything is blended, the cookies are completely ground, and there are no large pieces.

<p>Shots of the drink being poured into cups</p> <p>Hot Chocolate Fun Fact: During the 16 and 19th century, hot chocolate was considered a medicine. Treating chest pains, fever, and liver disease. Now the only thing it cures is sweet tooth.</p>	<p>This recipe is enough for two mugs, or one big mug if you're greedy.</p> <p>Now if you want to get fancy, add some whipped cream and maybe even sprinkle on some extra oreo pieces.</p> <p>There, now you have some delicious hot chocolate to enjoy during your next netflix binge.</p>
<p>SECOND RECIPE “Green Tea Latte” Level: Junior (?)</p> <p>INGREDIENTS:</p> <ul style="list-style-type: none"> 1 teaspoon of green tea powder 1/3 cup of hot water 1/2 cup of milk 2 tsp of granulated sugar 1/4 teaspoon vanilla extract <p>Shots of ingredients and utensils.</p>	<p>RACHEL: Now if you're more of a tea person then this recipe is for you.</p> <p>For this recipe you will need green tea powder, hot water, milk, sugar, and vanilla extract. In addition to that you will also need a cup, a whisk, and a mason jar.</p>
<p>Close up of cup.</p>	<p>RACHEL: First you will add the green tea powder to the cup and TWO tablespoons of hot water. Then whisk the ingredients together until completely dissolved. If you pour in all the water at once you're going to get tea lumps.</p>
<p>Shots of the mason jar.</p> <p>Green Tea Fun Fact: Green tea is best to drink inbetween meals to help the body absorb nutrients.</p>	<p>RACHEL: Now once the ingredients are mixed together you will add the sugar, vanilla, and then the rest of the water. And stir until combined.</p> <p>Now no latte is complete without the milk. And if you don't have a frother that's okay, neither do I. Instead we are going to use this nifty mason jar hack to make frothed milk.</p> <p>Just pour your milk into the jar, screw on the lid and shake it for 30 to 60 seconds. I mean shake the jar not your body.</p> <p>Now take off the lid and place the jar in the microwave for 30 seconds.</p>
<p>Close up shot of cup.</p>	<p>RACHEL: Now just spoon the milk foam onto the green tea and you're done. A delicious latte perfect for that late night cram session.</p>

<p>THIRD RECIPE “Butterbeer” Level: Sophmore (?)</p> <p>INGREDIENTS:</p> <p>1 tbsp Butterscotch $\frac{1}{2}$ cup/4 oz of cream soda $\frac{1}{2}$ cup/4 oz of whole milk $\frac{1}{4}$ cup of heavy cream $\frac{1}{2}$ tsp of Vanilla extract Pinch of salt</p> <p>Shots of ingredients and utensils.</p>	<p>RACHEL: And now, for our third and final recipie things are going to get a little, magical. We are going to re-create a drink straight from the world of <i>Harry Potter</i>. So grab your cauldrens and turn your textbooks to page 394 because we are going to make butterbeer.</p> <p>For this recipe you will need a jar of butterscotch, a bottle of cream soda, whole milk, heavy cream, vanilla extract, and some salt. You willl also need a small saucepan.</p>
<p>Close up of the sauce pan on the stove.</p> <p>Harry Potter Fun Fact: Author of the Harry Potter series, JK Rowling, shares a birthday with Harry Potter, July 31st!</p>	<p>RACHEL: This recipie is actually really easy. After you measure out your ingredients, just pour all of them into the sauce pan and let it simmer over a medium heat. And don't be afraid to be generous with that table spoon of butterscotch, it is butter beer after all. Don't forget to stir.</p>
<p>Shots of the cup and the final product.</p>	<p>RACHEL: Now just carefully pour your drink into your cup. And if you want to be fancy you can top it off with a little bit of whipped cream.</p> <p>And ta-da! Your butterbeer is complete.</p>
<p>Medium shot of Rachel</p>	<p>RACHAEL: And there you have it. Three hot and delicious drink recipies to help you get through the winter.</p> <p>That's all the time we have! I'm Rachel and this was U-Cook. See ya!</p>