

# S J W U A I M C P E



## What you'll need

### FOR 8 SERVINGS:

1/2 cup small tapioca pearls (found in the baking aisle of most grocery stores)

Food coloring

4 tablespoons sugar

8 gummy fish

Seltzer water

Lemonade

8 gummy worms

## How to make it

**MAKE THE EGGS:** Bring 6 cups of water to a boil and add the tapioca pearls. Reduce the heat slightly and boil the pearls, stirring occasionally, for 20 to 25 minutes.

**COLOR THE EGGS:** Divide the pearls, with the remaining water, between two bowls. Add 4 drops of food coloring (we used 3 drops of yellow and 1 drop of green in one bowl, and 4 drops of blue in the other) and 2 tablespoons of sugar to each bowl. Stir the mixtures, then allow them to sit uncovered for 20 to 25 minutes. Drain and rinse the pearls with cold water.

**ASSEMBLE THE DRINK:** Spoon 2 tablespoons of pearls into each glass and drop in a gummy fish. Fill the glasses with seltzer water, then add a splash of lemonade. Place a gummy worm around a spoon as shown.