



Chai... together!

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Prep Time: 5 mins Cook Time: 10 mins Servings: 4

Ingredients

- 2 $\frac{2}{3}$ C Water
- 1 $\frac{1}{2}$ C Milk (Oat, Almond, Whole, etc)
- 2 inch Ginger, freshly grated
- 6 teas. Tea Leaves (On Amazon: Wagh Bakri Black Premium Loose Tea From Assam)
- 4 teas. Sugar (adjust to taste)
- Nutmeg, freshly grated pinch

Chai Masala Spices (freshly crushed)

- 4 Green Cardamom
- 4 Cloves
- 1 inch Cinnamon
- 16 Black Peppercorns
- Pinch of Fennel
- $\frac{1}{2}$ teas. Ground Ginger

Make Ahead Chai Masala Mix

- Measure out ingredients for bulk amounts.
- Multiplying by 10 makes 18 servings
- 160 Peppercorns = 1 T

Instructions: Add all dry ingredients to a coffee grinder or chopper. Blend until fairly fine. Store in an airtight container. Good for 2 months.

Use: $\frac{1}{2}$ tea. in this recipe to make 4 servings

Instructions:

1. Heat water in a pot on medium-high.
2. While water is heating, crush the spices using a mortar and pestle. Add to the water. OR add $\frac{1}{2}$ teas. of prepared mix.
3. Grate the ginger and nutmeg directly into the pot. Bring to a boil. Reduce, simmer for 1 minute.
4. Add the tea leaves. Bring to a boil. Reduce, simmer for 1 minute.
5. Add the milk. Stir. Bring to a boil. Turn off the heat, cover with lid for 1 minute.
6. Strain the tea into your cup. Add sugar, creamer, etc. and Enjoy!