Chai Tea



Yields 6-7 cups

- 1. Combine:
 - 1 tbsp. anise seeds or fennel seeds
 - 9 green cardamom pods
 - ❖ ¼ tsp. whole cloves
 - 1 cinnamon stick
 - 2 oz. of sliced ginger root
 - ¼ tsp. black pepper corns
 - 2 bay leaves
 - 7 cups water
- 2. Bring to a boil and boil for 5 mins. Turn off heat, and let step for 10 mins.
- 3. Add to the pot:
 - ❖ 4 tbsp. loose black tea. (Darjeeling preferred, or Asaam)
- 4. Bring to a boil and simmer 5 mins.
- 5. Strain through a coffee filter.
- 6. Add:
 - 3 tbsp honey
 - 3 tbsp sugar
 - ❖ 1 cup milk

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