

CHAI for two

Make a batch of **Masala Spice Mixture**:

- 2 Tbs ground Cardamon
- 2 Tbs ground Cloves
- 2 Tbs ground Cinnamon (freshly ground Cinnamon stick!)
- 2 Tbs powdered Ginger - or freshly grated Ginger (my preference!)
- 1 Tbs ground Black [or White] Pepper ($\frac{1}{2}$ the amount of the other ingredients above)

Chai

Makes 2 Indian-sized ($\frac{1}{2}$ cup) servings

- 1/2 C Water
- 1-2 Tsp Sugar (1 $\frac{1}{2}$ Tsp is good amt. of sweetness) (1 $\frac{1}{2}$ is on the edge)
- 2 Tsp Assam or Ceylon or Darjeeling Tea Leaves (= 1 tsp tea leaves per $\frac{1}{2}$ cup serving)
(Indian/Ceylon/Kenyan tea leaves, or any leaves of choice. I like English Breakfast)
- 1/8 Tsp Masala Spice Mixture (only a very little bit!)
- 1/2 C Milk

Makes 2 American-sized (1 cup) servings

- 1 C Water
- 2-4 Tsp Sugar (3 $\frac{1}{2}$ Tsp is good amt. of sweetness) (3 is on the edge)
- 4 Tsp Assam or Ceylon or Darjeeling Tea Leaves (= 2 tsp tea leaves per 1 cup serving)
(Indian/Ceylon/Kenyan tea leaves, or any leaves of choice. I like English Breakfast)
- 1/4 Tsp Masala Spice Mixture (only a very little bit!)
- 1 C Milk

Method A:

- 1) Add spices (and sugar?) to the loose tea leaves, then add water.
- 2) Allow water to boil with the leaf/spice mixture for about 5 minutes or more.
- 3) Add milk and simmer for another 5 mins.
- 4) Strain and Serve.

*** *Method B:*

- 1) In a saucepan, bring water, sugar, and tea leaves to a boil
- 2) Add masala spice mixture and bring to second boil
- 3) Add milk and simmer about 5 mins
- 4) Preheat cups. Strain the chai, pour it into the warmed cups. Serve immediately.