CHAI

Chai Masala Spice Mixture

This is a mix of spices, from which you take just a pinch to flavor your chai, and store the rest.

Make any amount you want, using the proportions called for below.

Grind everything fresh. I do a slightly coarse grind – not as fine as powder.

Let it sit for a day to harmonize.

Chai Masala Ingredients

2 parts ground Cinnamon (Cinnamon stick pieces)

1 part ground Cardamon (seeds w/o pods – decorticated)

1 part ground Cloves

1 part ground Black [or White] Pepper Corns

2 parts ground dried Ginger pieces (only resort to this if you don't have fresh ginger on hand)

For one cup 'o chai, an alternative to grinding up a batch 'o masala spice mixture is to use the following:

1 **Clove**
1 pinch fresh ground **White or Black Pepper**
A few grains of dried **Cardamon**, or 1-2 Cardamon seeds fresh from a green pod, or lightly crush a pod and use it
1 pinch ground **Cinnamon**, or a piece of a Cinnamon stick freshly grated
Several grating/shavings or a couple of slices of fresh raw **Ginger.** You don't need to peel it!
You can get away with lots of ginger!

Chai Ingredients to make 12 oz, or two 6 oz servings (16 oz of liquid will cook down to 12 oz)

1 C Water

1 C Milk

3 1/2 tsp (rounded Tbs) Sugar [or more to taste]

4 tsp (very rounded Tbs) Assam Tea Leaves (CTC - Cut Torn Curled)

1/4 tsp Chai Masala Spice Mixture (only need a very little bit!) – see above

1 heaping tsp fresh grated Ginger

Method

1) In a saucepan, bring everything *except the milk* [water, sugar, spices, and tea leaves] to a boil.

2) Allow mixture to boil on low for 3 minutes.

3) Add milk, bring to simmer, and simmer for another 3 mins.
To save time, get the milk up to temperature by warming in separate saucepan to just shy of boiling while the tea is cooking.

4) Preheat cups. Strain the chai through a fine mesh strainer into the warmed cups.
Serve immediately.