

## **MANNA'S CHAI TEA BASE**

**Makes about 2 quarts of chai**

Some like it hot....some like it cold.....this chai will keep til its (not quite) 9 days old. (Not a perfect use of the rhyme, as it will keep 7 days at best!)

Many of our staff had their hands in this pot, so to speak. It took some food play to create a balance of flavors we all liked. You can make larger or smaller batches, depending on how much chai you like to drink. Having the bulk spice mix is a handy short cut if you will make this often.

### **Ingredients**

2 quarts water  
3/4 cup sugar  
1 Tbsp. bulk spice mix (see below)  
1/4 of a whole vanilla bean, split in half lengthwise  
1 large cinnamon stick  
1 1/2 oz. whole fresh ginger, unpeeled, cut into a few chunks  
1/4 cup honey  
1/2 cup loose English Breakfast tea leaves (not from bags)

### **Bulk Spice Mix**

4 Tbsp. cardamom seeds, ground in a mortar and pestle  
4 tsp. whole allspice, ground in a mortar and pestle  
4 tsp. whole cloves  
4 tsp. ground nutmeg  
Mix all ingredients together and store in a small airtight jar.

### **Preparation**

1. In a 4-quart pot, bring 2 quarts of water to a boil. Add sugar and stir to dissolve. Reduce heat to a simmer, then add 1 Tbsp. Bulk Spice Mix, vanilla bean, cinnamon, ginger, and honey. Simmer 15 minutes.
2. Turn up temperature to return the pot contents to just under a boil, then turn off the heat. Stir in English Breakfast tea leaves and let steep for 8 minutes.
3. Line a mesh strainer with cheesecloth, and strain chai mixture into a 2-qt. pitcher with lid. Allow to cool uncovered for 2 hours, then cover and refrigerate.

**FOR CHAI AT HOME:** Mix together 2/3 part chai and 1/3 part milk. Heat to 140 degrees with a steam wand or on the stovetop.

**FOR CHAIDER AT HOME:** Mix together 1 part chai and 1 part fresh apple cider. Heat to 140 degrees with a steam wand or on the stovetop.