

# EASY MASALA CHAI

Prepared by: Lauren O'Dell-Patton, January 2018

Source: At Home with Madhur Jaffrey

Serves 4

1/16 teaspoon cinnamon powder  
1/16 teaspoon clove powder  
1/16 teaspoon cardamom powder (or 4 cardamom pods)  
1/16 teaspoon ginger powder  
4-5 generous grinds of the pepper grinder  
3 tea bags of good, unflavored black tea  
2 cups whole milk  
4 teaspoons sugar

Put 3 cups water in a pan. Add the cinnamon, clove, cardamom, ginger, pepper, and tea bags. Bring to a boil. Cover, turn heat to very, very low, and simmer gently for 10 minutes. Add the milk and sugar. Stir and bring to a simmer. Pour through a fine strainer and serve.

*Lauren's Notes: I loved this and would make it again as is!*