

# Homemade Chai Latte

There is nothing quite like the fragrance and flavor of homemade Chai Latte. It takes a little planning, time and care to prepare, but there is no comparison to store-bought Chai or Chai Latte served in restaurants and coffee shops. Every Holiday Season I make huge batches for my family and holiday get-togethers. You'll appreciate how the spicy fragrance fills your kitchen and you will be pleased by the many requests you receive for this recipe.

This recipe can be doubled or quadrupled for a large crowd.

## Ingredients

- 2 cinnamon sticks (crushed if possible)
- 12 whole green cardamom pods (crushed if possible)
- 12 whole cloves
- 2 (1-inch) pieces fresh ginger root, peeled and thinly sliced
- 8 whole black peppercorns
- 6 cups water
- ¼ cup loose black tea (Use English Breakfast, Irish Breakfast, Darjeeling, Oolong, Jasmine, but do not use Green Tea or a mild herbal tea, they do not make a strong enough tea)
- ¼-1 cup coconut sap sugar or muscovado (adjust to taste, may also use maple syrup, honey or other natural sweeteners)
- 2-3 cups milk (half and half is the best, almond milk or whole milk will also work. This is an approximate measurement; more or less depending on taste.)
- Optional: 1 teaspoon vanilla extract

## Directions

Place cinnamon, cardamom, cloves, ginger, and peppercorns in zip lock bag and roll over with rolling pin or tap with hammer to slightly crush/break spices. A mortar and pestle may also be used. Add these crushed spices to the water in a large pan and bring to a boil. Lightly simmer 10 minutes, covered. Turn off heat, leave cover on and steep for 6-12 hours (overnight is fine). The longer the spices steep the more delicious the tea.

In the morning return spicy water to a boil. Remove from heat, add tea leaves, stir, cover and set aside to let tea leaves steep for 20-30 minutes. Strain mixture through a fine mesh sieve, discarding all spices and tea leaves. Return liquid to the pot. Stir in sugar, milk (vanilla extract, if desired) and adjust to taste. Reheat on low for 1 minute. Pour into cups/mugs and serve. This tea may also be served chilled.