

# Masala Chai

Makes 2 cups, : ~15 minutes : recipe by Chetna Makan

## Ingredients:

- 2 cups of water
- 4 whole cloves
- 4 cardamom pods, crushed
- 1 thumb-sized piece of fresh ginger, crushed
- optional: 4 whole black peppercorns
- optional: 1 cinnamon stick
- 2 tsp of loose chai (or 2 teabags of chai)
- 2-4 tsp sugar
- splashes of milk

## Instructions:

- Add 2 cups of water to a small pot, along with the cloves, cardamom pods, ginger, pepper (if using), and cinnamon (if using)
- Bring to a boil.
- Once the cardamom pods have softened, add the loose tea (or teabags) and simmer for a few minutes.
- Then, add a splash of milk and sweeten to your liking.
- Bring back up to boil for a moment then pour the chai through a strainer into your cup.

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## recipe notes:

- I suggest watching her [youtube video](#) for more specific directions on timing and what the finished product should look like.

## what you learn:

- You learn a method for making more authentic Chai!