

HOLIDAY CHAI TEA

LIFEWITHSALLY.COM

INGREDIENTS:

4 CHAI TEA BAGS
1/3 CUP HONEY
1 TSP VANILLA
4 T HEAVY CREAM

OPTIONAL GARNISHES:

CINNAMON STICKS
STAR ANISE

INSTRUCTIONS:

IN A MEDIUM SIZE POT, BRING 1 CUP OF WATER TO A BOIL.

REMOVE POT FROM HEAT AND ADD 4 TEA BAGS, COVER WITH LID AND STEEP 10 - 15 MINUTES.

REMOVE TEA BAGS AND ADD THE HONEY AND STIR UNTIL DISSOLVED.

PLACE POT BACK ON BURNER OVER HIGH HEAT AND BRING TEA TO A BOIL. LET BOIL FOR 3 - 5 MINUTES TO CONCENTRATE FLAVORS.

REMOVE FROM HEAT AND STIR IN THE VANILLA. LET COOL.

STORE IN AIRTIGHT CONTAINER IN REFRIGERATOR FOR UP TO 2 WEEKS.

TO ASSEMBLE DRINK:

FILL A FUN SMALL GLASS WITH CRUSHED ICE.

ADD 1/4 CUP OF CHAI SIMPLE SYRUP.

ADD 1 T OF HEAVY CREAM - OR MORE TO TASTE.

GARNISH WITH CINNAMON STICK / STIR STICK AND STAR ANISE.

MAKES 4 DRINKS.