

Chai Jea Recipe

Ingredients:

2 cups water

4-6 cardamom pods

1/2 cup whole milk

1/2" coin of ginger

2 teaspoons granulated brown sugar

About 15 seeds of fennel

2 tablespoons of loose black tea leaves

Small piece of cinnamon stick

You will need: 1 medium saucepan, 2 cups, 1 Strainer

Place 2 cups of water on heat in a medium saucepan. Add all the spices and sugar. Bring water to a boil and add loose tea leaves. Add milk after the next boil. Let everything boil and turn the heat off before the tea boils out of the saucepan. Strain the tea in 2 cups. Enjoy it hot!

P.S. Dispose the residue in the trash after straining the tea in the cups.