

DARJEELING GINGER CHAI.

(a simple, light, spicy, yummy chai)



- 4 cups water
- 1/4 cup grated, fresh ginger (loosely packed)
- 1 cup organic milk
- 3 Tbl. Sugar (we like to use Sucanat, an evaporated cane juice)
- 5 tsp. Darjeeling Black Tea (Sikkim's Terai Estate Tea harmonizes well with ginger flavor)



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Simmer ginger in water for 5 to 10 min.
Add milk and sugar and bring back to simmer.
Turn off heat, add tea, cover and steep 3-4 min.

Strain and serve.
Makes about 4 cups.

