

DIY
CHAI MIX

Refrigerate ginger until needed

Prepare 6 cups black tea in a small pot. Remove tea bags. Slice ginger into 2-3 thick coins, then add to the pot of tea along with the spices. Bring to a simmer, cover and cook for 10-15 minutes, or until infused. If desired, add sugar (up to 1/4 cup) and milk (up to 1 cup). Strain. Scatter the spent spices in the garden & enjoy piping hot or over ice. [Makes 6+ cups] 🍵

Enjoy your CHAI hot or cold!

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