



### **Chai**

1 cup whole or 2% milk  
1 cup water  
2 tsp-1 Tbl loose black tea  
½ to 1 tsp Chai Spice Blend (Mohini Indian Fusions)  
Sugar to taste

Bring water to boil. Add spice and tea. Boil for 2 minutes. Add milk and bring to full boil. Turn down the heat and let it simmer for couple more minutes. Add sugar to taste. Strain and enjoy.

### **Suggestions for alternate methods for making Chai**

#### **Instead of Chai Spice Blend:**

- \* May use 1 tsp of fennel seeds, 4-6 whole cloves or 4-6 crushed cardamom pods
- \* Tsp of fresh ginger is a great addition to any chai recipe

#### **Milk suggestions:**

- \* Milk may be substituted for soymilk or rice milk.
- \* Instead of using 1 cup milk, for a creamier chai, use ½ cup of evaporated milk with ½ cup of 2% milk.

#### **My Favorite Sweetener's:**

**Raw Honey**  
**Raw Cane Sugar adds a richer flavor**

### **Spiced Hot Cocoa**

**1 cup water**  
**2 tsp cocoa powder**  
**1 tsp Chai Spice Blend**  
**1 cup milk of choice**  
**Sweetened with raw sugar or sweetened condensed milk**  
**Chocolate shavings for topping**

**Bring water to boil. Add cocoa powder, and chai spice blend. Add milk and sweetener. Simmer for 1-2 minutes. Top with fresh wip cream and chocolate shavings. Perfect for a cool winters evening.**