



### **Masala Chai**

8 teaspoons whole coriander

1 star anise

4 cinnamon sticks, broken

2 teaspoons each: whole black peppercorns, allspice, cardamom pods, cloves, dried orange peel and ground ginger

1 teaspoon ground nutmeg

1 1/2 gallons water

6 Tetley® Classic Blend Tea bags

2 tablespoons vanilla extract

Honey, milk or cream to taste

In a small bowl, combine coriander, anise, cinnamon, pepper, allspice, cardamom, cloves and orange peel. In a spice mill or coffee grinder, coarsely grind the spices. Mix in ginger and nutmeg. Pour water into a 2-gallon pot and add spice mixture. Bring to a boil, cover and simmer for 15 minutes. Add tea and vanilla extract and steep 3 to 5 minutes. Strain liquid into large pitcher and add honey, milk or cream or wait to offer guests on the side. Tea can be served hot or chilled. Yield: 1 1/2 gallons.