



THE J.M. SMUCKER Co

# Spiced Chai

**Prep Time Cook Time Serves Difficulty**

12 mins N/A 3 N/A

## Ingredients

- 1 1/2 cups (375 mL) **Carnation®** Regular or 2% Evaporated Milk  
2% Evaporated Partly Skimmed Milk
- 1 1/2 cups (375 mL) water
- 3 green tea or Darjeeling tea bags (or 1 tbsp/15 mL loose tea)
- 2 cinnamon sticks, broken
- 4 whole cloves
- 1 tbsp (15 mL) coarsely chopped candied ginger
- 1/4 tsp (1 mL) ground cardamom
- 3 tbsp (45 mL) liquid honey

## Directions

### Step 1:

In a large saucepan, combine evaporated milk, water, tea bags, cinnamon sticks, cloves, ginger, cardamom and honey. Bring to a simmer over medium heat and heat without boiling for 5 minutes.

### Step 2:

Remove from heat, strain and discard tea bags and seasonings. Serve hot.

## Images

