**Chai Tea**

*Serves 4 to 5*

**Ingredients:**

1 TBS sugar

½ tsp vanilla extract

1 cinnamon stick *or* ½ tsp cinnamon

½ tsp cardamom

2 cloves *or* ⅛ tsp cloves

¼ tsp ginger

2 cups water

4 tea bags

2 cups milk

**Directions:**

1. Place the sugar, vanilla, cinnamon, cardamom, cloves, ginger, and water in a medium saucepan and simmer for 5 minutes
2. Remove from heat and add the tea bags. Steep for 10 minutes.
3. While tea is steeping warm milk in a small saucepan over low heat.
4. After tea is done steeping, remove cinnamon stick and cloves. Add warm milk to the tea mixture and stir.
5. Serve or store in the refrigerator and serve cold. It will last for several days.