

Chai

Article No. 1205 (66 g/2.3 oz.)

The hottest beverage trend in teahouses and coffee shops today is actually the national drink of India, and has been since British rule.

In many languages, chai simply means “tea.” The delicious blend we know as chai is from India, where black tea is blended with aromatic spices, steeped and mixed with milk (a British influence), sweetened, and called masala chai. We’ve made ours even more special with the additional health benefits of green tea! Enjoy this unique beverage with iced or steamed milk and sweetened to taste.

- **Top-quality blended black and green teas** with a unique blend of our premium-quality spices; unlike any other chai available on the market — no other chai is blended with health-enhancing green tea.
- **All Natural:** No artificial flavors or colors; just pure tea, spices and flavors such as cloves, cinnamon and cardamom.

Stainless-steel mesh infuser ball (Article No. 5080) adds to convenience for brewing Chai by the cup.



Chai

Bring fresh, cold, filtered water to a boil. Place one full teaspoon/5 mL Watkins Chai per cup in a cup or pot and pour water over blend. Allow to infuse five minutes, or to taste, then strain. Add your favorite sweetener and milk to taste.

Iced Chai

Brew as above, using twice the amount of Chai. Add the hot chai to an equal amount of cool water, then chill for 2 to 3 hours. Just before serving, add ice, sweetener and chilled milk to taste.

Chai Shake

Prepare Iced Chai; process in blender until smooth.