

## MORTON & BASSETT SPICES®

# Homemade Masala Chai



- 1 tablespoon black tea leaves
- 1 cup milk of choice
- 1 cup water
- 1/4 teaspoon Morton & Bassett Ground Cinnamon
- 5 whole Morton & Bassett Cloves
- 1/4 teaspoon Morton & Bassett Ground Ginger
- 4 crushed Morton & Bassett Cardamom Pods
- 1/4 teaspoon Morton & Bassett Fennel Seed

Simmer milk, water, and spices on medium low heat for about 5 minutes, stirring. Add tea leaves and simmer another 5 minutes.

Carefully strain the spices out of the liquid (a cheesecloth works great).



[mortonbassett.com](http://mortonbassett.com)

