**Indian Chai**

**Ingredients:**

2 Family sized tea bags or 2 rounded Tbsp. Alwazah brand loose black tea (my preference)

2-3 large bay leaves

1 3” cinnamon stick

12 black peppercorns

8 whole cloves

6 green cardamom pods

1 1” piece of ginger, unpeeled and sliced thinly

2 qt. + 2 cups water

Half and Half or heavy cream to taste

Sugar to taste

**INSTRUCTIONS**

1. Put the tea and all of the spices and ginger into a pot with the water.
2. Bring to a rolling boil. Boil for at least 7 minutes, longer if you want the tea stronger.
3. Strain the tea, spices, and ginger; discard.
4. Put as much half and half or cream as you like.
5. Add as much sugar as you want to make it sweet.