

Holiday Cheer

Made with alcohol and Mighty Leaf Bombay Chai tea.

Ingredients

- 1 Mighty Leaf Tea Bombay Chai tea pouch
- 1/2 oz. Orange-flavored rum
- 2 tsp. Half and half
- 1 1/2 cups Ice
- Sugar (for rim)
- Orange zest swirls for garnish (optional).

Preparation

Brew 1 12 oz. cup of water with 1 tea pouch of Bombay Chai for 4 minutes. While the Chai brews, rub rims of cocktail glass with orange wedge. Dip rim in sugar.

Take 1.5 oz. Chai and add to 1/2 oz. orange flavored rum in a cocktail shaker. Add 2 tsp. of half and half. Lastly put 1.5 cups of ice in shaker and shake for 30 seconds, then strain into the cocktail glass. Garnish with an orange curlicue.

This drink can also be served with ice cubes. if you do, serve it in a rocks glass.

Serves

Serves 1 martini glass.

History

In many parts of the world, people use Chai as a generic word for tea. However, the original Chai, a mixture of black tea, milk, sugar and spices hails from India. Although the word derives from ch'a (a Chinese word for tea), Chai has been drunk in India for over 5000 years.

According to one legend, an ancient king invented the exotic concoction and protected the recipe as a national treasure. In another story, a royal family's doctor who probably ascribed to the Hindu natural healing system called "ayurveda" prepared variations specific to individual's health needs.

Regardless of the story, Chai's origins can be traced back to Ayurvedic medicine where people used tea, spice and herbs as a health tonic to remedy, among other ailments, indigestion and lethargy.

Today, Chai is India's most popular everyday drink and is served in roadside stands, bus and train stations and in public markets. Street vendors called "wallahs" serve Chai in tiny cups with plenty of milk and sugar. Chai recipes differ depending upon location and many families pride themselves on secret recipes handed down from

generation to generation. Cardomom, the "Queen of Spices" in India, is one ingredient almost used in all Chai preparation.