

CHAI CALLI FOR ALL SEASONS



What do you need?

- An old spice container
- 1 teaspoon ground cardamom
- 1 teaspoon ground allspice
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 3 teaspoons ground ginger

Some people like to add a little black pepper!

Mix all ingredients together. Store in a small spice container.



LET'S PUT IT ALL TOGETHER SHALL WE!

Steep one bag of Calli Cinnamon in 8 cups of water.

Take 2 tablespoons of your chai spice mix and add it to your Calli. Check the taste and add more if you wish. (It's even better to make the spice mix and let it sit for a few days). Let it steep for 15 minutes.

If you have a steamer take almond milk and steam, if not just pour either almond milk or hemp milk to your chai. I love my hemp milk!



I LIKE TO ADD A FEW DROPS OF OUR NUTRITIOUS SUNNY DEW.

A SPRINKLE OF NUTMEG AND A CINNAMON STICK OR TWO.

YUMMY!

