

### CHAI TEA RECIPE

#### ROUGHI Y 1 SFRVING

FOOD CO-OP

# INGREDIENTS 1 tsp grated ginger or 1/4 T ginger powder 1/2 cinnamon stick 2 cloves 2 cardamom pods 1 peel from an orange 1/2 tsp fennel seed 2 star anise 1/8 tsp black peppercorn 1 cup water

1 black tea sachet or

#### DIRECTIONS

- Use mortar and pestle or rolling pin and dish towel to crack seeds and break spices to allow them to release their flavor more easily. No need to crush them too fine
- Place herbs and water in pot. bring to boil
- Cover and let simmer 10 minutes
- Add 1/2 cup milk (your choice dairy/non dairy),
- Cover and simmer another 10 minutes
- Strain herbs
- Add honey to taste

Darieeling, Assam, Irish Breakfast Black, Ceylon. Caffeine Free option: Rooibos Red Tea

1 tbs of loose leaf of your choice:

## Food as Medicine with Dr. Cass





Ginger: anti-inflammatory, antioxidant, digestive system stimulant, relieves gas, protects the liver, and increases circulation.

Cinnamon: smooth muscle relaxant, can be used in hypertension, menstrual cramps, and GI distress. A warming herb that is anti-bacterial, anti-viral, and anti-fungal.

Clove: topical anesthetic, relieves gas, and freshens breath.

Cardamom: antioxidant, anti-inflammatory, relieves digestive discomfort, liver protective, and prevents cavities.

Orange peel: high in Vitamin C (and many other vitamins), contains polyphenols, supports the immune system.

Fennel Seed: anti-inflammatory, relaxes the digestive system, and increases breast milk supply.

Star Anise: anti-viral, anti-bacterial, anti-fungal, and anti-inflammatory.

Black Peppercorn: stimulates the digestive system and relieves gas.