Stovetop Turmeric Chai

From the teas.co.uk wiki

A chai bag is fine steeped in a mug, but it comes alive simmered on the hob the traditional way. Drop the bag into a pan with equal parts water and whole milk, add a couple of crushed cardamom pods and a coin of fresh ginger, and bring it to a gentle simmer for five minutes. The simmer pulls far more from the spices than steeping ever does.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Stovetop Turmeric Chai recipe. Canonical: https://teas.co.uk/recipes/chai-tea/stovetop-turmeric-chai/*

Strain, sweeten with a little honey, and you have a proper, warming turmeric chai. Makes one mug.

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