How to Make Proper Stovetop Chai

From the teas.co.uk wiki

Real chai is not a teabag in hot water; it is brewed on the stove, with the tea and spices simmered right in the milk so everything mingles. Using a Classic Chai bag as the base, you add a couple of crushed cardamom pods and a coin of fresh ginger to lift it from a flavoured tea into something that tastes properly homemade. Keep it at a gentle simmer rather than a hard boil, and sweeten it at the end with a little honey.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Make Proper Stovetop Chai recipe. Canonical: https://teas.co.uk/recipes/chai-tea/how-to-make-proper-stovetop-chai/*

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