A Proper Pot of Yorkshire Tea Original Loose Leaf

From the teas.co.uk wiki

Brewing the loose leaf is the old pot method, and it is worth the small effort. Given room in a warmed pot, the leaves open out and give more flavour than a teabag can. It is the same dependable Yorkshire blend, just made the traditional way.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the A Proper Pot of Yorkshire Tea Original Loose Leaf recipe. Canonical: https://teas.co.uk/recipes/black-tea/a-proper-pot-of-yorkshire-tea-original-loose-leaf/*

Reckon on one heaped teaspoon per cup, plus one for the pot. Boiling water, a good steep, then strain into the cups and add milk and sugar to taste.

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