



FIREPOT  
TEA

# CHAI RECIPE GUIDE

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*Sips & Sides*



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## CHAI CIDER

Cider is a hallmark of the holidays, a delicious defroster taking the chill off guests whose noses have been nipped by Jack Frost. Our recipe blends the appealing apple flavor of a traditional cider with our classic Masala Chai Concentrate.

**MAKES 1 SERVING.** For larger amounts, simply keep the ratio to half chai and half cider.

### YOU WILL NEED

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- ½ cup Firepot Masala Chai Concentrate
- ½ cup apple cider

### TO MAKE

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1. Start by adding Firepot Masala Chai Concentrate and your choice of apple cider to a saucepan and heat.
2. Pour the hot chai mixture into a cup or mug.
3. Garnish with a cinnamon stick if desired.
4. Serve and enjoy!



## DIRTY CHAI LATTE

Although packed with ingredients that are naturally blessed with powerful and proven health benefits, our Masala Chai Concentrate melds magnificently with milk and a shot of espresso to emerge as an inviting, invigorating sip.

**MAKES 1 SERVING.** For larger amounts, simply keep the ratio to half chai and half milk.

### YOU WILL NEED

---

½ cup Firepot Masala Chai Concentrate

½ cup milk

1 shot espresso

### TO MAKE

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1. Start by adding Firepot Masala Chai Concentrate and your choice of milk to a saucepan and heat.
2. Pour the hot chai mixture into a cup or mug.
3. Add 1 shot of espresso and stir.
4. Serve and enjoy!





# MASALA CHAI BOURBON MULE

When blended with the rich zesty taste of ginger beer, our Masala Chai is elevated to a new taste level. The only thing you'll need to supply is the copper mug. You'll enjoy sipping an ice-cold chai bourbon mule even on the hottest day.

MAKES 1 SERVING

## YOU WILL NEED

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2 oz Firepot Masala Chai Concentrate  
1½ oz bourbon of your choice  
1 oz ginger beer  
1 oz soda water  
Fresh thyme

## TO MAKE

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1. Pour Firepot Masala Chai Concentrate, your favorite bourbon, ginger beer and soda water over ice in a glass or copper mug.
2. Stir to combine.
3. Garnish with a few sprigs of fresh thyme and enjoy!





# CHAI SWEET POTATOES

A classic southern delicacy, we love crowning our sweet potatoes with marshmallows, cinnamon, and brown sugar. It's a natural next step to incorporate the warm classic taste of masala chai for a truly decadent holiday flair.

MAKES 4 SERVINGS

## YOU WILL NEED

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- 2 cups boiled and mashed sweet potatoes
- ¼ cup half and half or cream
- ¼ cup Firepot Masala Chai Concentrate
- Dash of salt
- 1 tsp brown sugar
- Large marshmallows (5 per ramekin)

## TO MAKE

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1. Preheat oven to 400°.
2. Add half and half or cream, Firepot Masala Chai Concentrate, salt, and brown sugar to boiled and mashed sweet potatoes. Stir until combined.
3. Scoop sweet potato mixture into individual ramekins. Top with 5 large marshmallows per ramekin.
4. Place ramekins on a baking sheet and bake in oven until marshmallows are golden brown.
5. Serve and enjoy!





# MASALA CHAI ROASTED POTATOES

The classic and comforting potato, a staple on holiday dinner tables, when marinated in our Masala Chai Concentrate emerges from the oven after roasting as a complex and subtly spiced side dish.

MAKES 4 SERVINGS

## YOU WILL NEED

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6 yellow new potatoes  
2 Tbsp Avocado oil  
1 tsp sea salt  
2 cups Firepot Masala Chai Concentrate

## TO MAKE

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1. Preheat oven to 400°.
2. Wash and slice potatoes in half or quarters and put them in a bowl or pan. Pour enough Firepot Masala Chai Concentrate to cover the potatoes (about 2 cups) and let them soak for 2-4 hours.
3. Drain the potatoes and add avocado oil and sea salt. Stir together and transfer to a baking dish.
4. Roast at 400° for 25-30 minutes until potatoes are browned and soft.
5. Place in a bowl to cool slightly before serving.
6. Finish by sprinkling chopped cilantro or parsley over the potatoes.
7. Serve and enjoy!





# CHAI APPLE BREAD

Baking chai-spiced apple bread fills your home with the aroma of warm spices. Made to share with friends, it's also the perfect accouterment for a cold afternoon. Save a slice to savor with a hot chai latte, a warm blanket, and a good book.

MAKES 1 LOAF

## YOU WILL NEED

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2 cups grated apple	1 cup wheat flour
4 Tbsp Firepot Masala Chai Concentrate	2 tsp baking powder
½ cup brown sugar	½ tsp baking soda
4 Tbsp melted butter	¼ tsp sea salt
1 large egg	1 tsp cinnamon
1 cup white flour	

## TO MAKE

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1. Preheat oven to 350°.
2. Grease the sides of a medium-sized loaf-pan.
3. In a medium bowl, combine grated apple and Firepot Masala Chai Concentrate.
4. In a separate medium bowl, combine sugar, butter, and egg and beat until well blended.
5. Add butter mixture to apple mixture and stir until combined.
6. In a large bowl, sift together dry ingredients. Make a well in the middle of the dry ingredients. Slowly add apple/butter mixture and stir until well blended.
7. Spread into greased loaf pan.
8. Bake for 40-50 minutes, or until a toothpick inserted in the center comes out clean.
9. Serve and enjoy!





# CHAI BROWNIES

One of our favorite holiday delicacies is Chai Brownies, a decadent blend of masala chai that elevates the basic brownie to the level of chocolate nirvana.

MAKES 9 SERVINGS

## YOU WILL NEED

2 Tbsp unsweetened cocoa powder	1/2 tsp baking powder
1/3 cup unsweetened shredded coconut	1/2 tsp salt
1 cup all-purpose flour	1/2 cup Firepot Masala Chai Concentrate
1 cup white sugar	1/2 cup canola oil
1/4 cup unsweetened cocoa powder	1/2 tsp vanilla extract

## TO MAKE

1. Preheat an oven to 350°. Spray an 8x8 inch baking pan with cooking spray, and dust lightly with the 2 tablespoons of cocoa powder. Place the coconut in the jar of a blender, and pulse to mince; set aside.
2. Whisk together the flour, sugar, 1/4 cup cocoa powder, baking powder, and salt. Stir in the Firepot Masala Chai Concentrate, canola oil, and vanilla extract, just until all ingredients are moistened. Fold in the coconut. Spread the batter in the prepared pan.
3. Bake in the preheated oven until the top is no longer shiny, about 20 minutes. Allow to cool for 1 hour before cutting.
4. Prior to serving, dust with powdered sugar to garnish.
5. Serve and enjoy!

\* Recipe credit to Allrecipes





# CHAI TIRAMISU

Instead of soaking your ladyfingers in espresso, dip them in chai and let the spices transport you to exotic bliss. An indulgent treat for any time of year, our Firepot Chai Tiramisu will impress even the most discerning of palates.

MAKES 9 SERVINGS

## YOU WILL NEED

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1 cup heavy whipping cream	1 tsp vanilla
1 cup mascarpone, softened	2 cups Firepot Masala Chai Concentrate
¼ cup pure maple syrup	1 package of ladyfingers
1½ tsp cinnamon	2 Tbsp Cocoa powder

## TO MAKE

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1. With an electric mixer, whip the heavy cream until stiff peaks form.
2. In a medium bowl, mix the mascarpone, maple syrup, 1 teaspoon cinnamon, and vanilla until well blended. Add the whipped cream and stir it into the mascarpone mixture until smooth.
3. Dip each ladyfinger into the Firepot Masala Chai Concentrate, being careful not to soak them. Line a 9×9" square baking dish with a layer of ladyfingers.
4. Spread half of the whipped cream mixture over the ladyfingers. Repeat the chai dipping process with the remaining ladyfingers to form another layer. Top again with the rest of the whipped cream mixture.
5. Chill for at least 4 hours or overnight.
6. Before serving, dust with cocoa powder and remaining cinnamon.
7. Serve and enjoy!





# MASALA CHAI PUMPKIN PIE

Move over pumpkin spice, there's a new sheriff in town. Firepot's Masala Chai elevates the basic pumpkin pie with the intoxicating blend of organic chai spices. Two classic tastes that marry to create holiday perfection. Tasty Tip: Top with a dollop of maple whipped cream!

MAKES ONE 9-INCH PIE

## YOU WILL NEED

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1 9-inch pre-made pie crust	2 eggs
1 can pumpkin pie filling (15 oz)	½ tsp sea salt
½ can evaporated milk (12 oz)	¾ cup sugar
½ cup Firepot Masala Chai Concentrate	

## TO MAKE

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1. Preheat oven to 450°.
2. In a small bowl, lightly beat eggs.
3. In a medium bowl, blend together pumpkin pie filling, evaporated milk, and Firepot Masala Chai Concentrate.
4. Add eggs, salt, and sugar. Beat with mixer until well-blended.
5. Fill pie crust.
6. Bake at 450° for 15 minutes.
7. Lower temperature to 350° and bake for an additional 30-40 minutes or until a knife inserted in the middle comes out clean.
8. Serve with a dollop of whipped cream if desired.





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