

Almond Mocha



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
<u>Oregon Chai The Original™ Chai Tea Latte Concentrate</u>	4 oz.	6 oz.	8 oz.
Milk	4 oz.	6 oz.	8 oz.
Chocolate syrup	1 oz.	2 oz.	3 oz.
Almond syrup	1 oz.	2 oz.	3 oz.
Cinnamon	Dash	Dash	Dash

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

DIRECTIONS:

Mix together Original Chai concentrate, milk, chocolate syrup, add almond syrup, and heat with steaming water, microwave or stovetop to 150*. Spoon foam over the top and sprinkle with cinnamon.

Amazing Amaretto Chai



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Oregon Chai The Original™ Chai Tea Latte Concentrate	5 oz.	7 oz.	9 oz.
Milk or milk substitute	6 oz.	8 oz.	10 oz.
Amaretto syrup	3 pumps	4 pumps	5 pumps

DIRECTIONS:

Mix ingredients and steam

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Chai Caramel Macchiato



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
DaVinci Gourmet Vanilla Syrup	2 pumps	3 pumps	4 pumps
<u>Oregon Chai The Original™ Chai Tea Latte Concentrate</u>	2 pumps	3 pumps	4 pumps
Steamed milk	9 oz	11 oz	13 oz
DaVinci Gourmet Caramel Sauce	Drizzle	Drizzle	Drizzle

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

DIRECTIONS:

Combine ingredients in pitcher & steam. Pour into serving cup & drizzle sauce on top.

Chai Charger



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Oregon Chai The Original™ Chai Tea Latte Concentrate	3 oz.	4 oz.	5 oz.
Espresso	1 shot	2 shots	3 shots
Milk or milk substitute	6 oz.	8 oz.	10 oz.

DIRECTIONS:

Mix Original Concentrate and milk or milk substitute then steam. Add espresso and stir.

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Chocolate Chai



INGREDIENTS:

- [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- Chocolate milk

DIRECTIONS:

Mix equal parts original chai concentrate and chocolate milk. Same as regular chai, just chocolate milk instead of regular milk. Try it hot or cold!

YOU WILL NEED:



[Oregon Chai The Original™
Chai Tea Latte Concentrate](#)

Creamy Salted Caramel Chai



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Salted Caramel Chai Tea Latte Concentrate	5 oz	5 oz	5 oz
Half and Half	3 oz	3 oz	3 oz
Pure Maple Syrup	1 tsp	1 tsp	1 tsp
Pumpkin Pie Spice	A dash	A dash	A dash

YOU WILL NEED:



[Salted Caramel Chai Tea Latte Concentrate](#)

DIRECTIONS:

Impress your guests, or keep this one all to yourself. Mix your ingredients together, heat to your heart's content and top it all off with a hint of pumpkin pie spice. It's that time of year, and it's always time for a new chai creation!

Pumpkin Spice Latte



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
<u>Oregon Chai The Original™ Chai Tea Latte Concentrate</u>	1 oz.	3 oz.	5 oz.
Ginger Spice Syrup	1/3 oz.	2/3 oz.	1 oz.
Vanilla Syrup	2/3 oz.	1 oz.	1 1/2 oz.
Espresso	3 oz.	5 oz.	7 oz.
Milk (2% or whole)	5 oz.	7 oz.	9 oz.

YOU WILL NEED:



[Oregon Chai The Original™
Chai Tea Latte Concentrate](#)

DIRECTIONS:

In a glass or paper cup, mix the Chai, Syrup, and espresso. Add heated (preferably steamed) milk and enjoy a warm, spicy treat on a cool autumn day. (Psssstt...you can also use cold milk and pour it over ice, top with whipped cream, and it's just like a piece of pumpkin pie!)

Amazing Frozen Chocolate Chai



INGREDIENTS:

- 4 oz. [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 4 oz. Chocolate milk (or soy milk)
- 2 scoops Chocolate sorbet

DIRECTIONS:

Slap all the ingredients in a blender and blend that puppy until smooth. I sucked mine down in the 2 minutes it took me to write this recipe :)

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Banana Chai Smoothie



INGREDIENTS:

- 4 oz. [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 4 oz. Yogurt, whole milk or dairy base
- 1 Medium banana (4 oz. peeled)
- 2 oz. Crushed ice (2 cubes)

DIRECTIONS:

Blend Original Chai concentrate, water, banana and ice cubes in blender. Serve immediately. Use this mix as a base and toss in raspberries, blackberries, pears, kiwi or mangos.

YOU WILL NEED:



[Oregon Chai The Original™
Chai Tea Latte Concentrate](#)

Chai Milkshake



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Vanilla ice cream	3 scoops	4 scoops	5 scoops
Oregon Chai The Original™ Chai Tea Latte Concentrate	6 oz.	8 oz.	10 oz.
Try Java Chai, or another favorite Oregon Chai concentrate	--	--	--

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

DIRECTIONS:

Blend It! Serve with chocolate sprinkles or chocolate covered espresso bean, or caramel swirl.

Chai Sp-Iced Tea



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Oregon Chai The Original™ Chai Tea Latte Concentrate	3 oz.	4 oz.	5 oz.
Chilled brewed black tea	3 oz.	4 oz.	5 oz.
Ice	fill	fill	fill
Syrup flavoring (optional)	3 pumps	4 pumps	5 pumps

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

DIRECTIONS:

Mix ingredients and pour over ice. Recommended syrup flavors: Raspberry, Vanilla, Cherry.

Salted Caramel Chai Float



INGREDIENTS:

- 12 oz [Salted Caramel Chai Tea Latte Concentrate](#)
- 2 oz Half and Half
- 2 scoops vanilla ice cream

DIRECTIONS:

It's refreshingly simple. Blend your Salted Caramel Chai with half and half and pour the creamy combination over vanilla ice cream for a chilled classic. Viola! It's like being a kid again.

YOU WILL NEED:



[Salted Caramel Chai Tea Latte Concentrate](#)

Banana Chai Daiquiri



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Rum	1 1/2 oz.	2 oz.	2 1/2 oz.
Medium banana, sliced	1	1	1-2
<u>Oregon Chai The Original™ Chai Tea Latte Concentrate</u>	1 1/2 oz.	2 oz.	2 1/2 oz.
Crushed ice	1 cup	1 cup	1 cup

YOU WILL NEED:



[Oregon Chai The Original™
Chai Tea Latte Concentrate](#)

DIRECTIONS:

Combine above ingredients in a blender and blend at low speed for 5 seconds then blend at high speed until firm. Pour into champagne glasses, top with a banana slice.

Chai White Russian



INGREDIENTS:

- 2 oz. [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 1 oz. Cream
- 1 oz. Amaretto
- 1 oz. Vodka
- Half-n-half to taste

DIRECTIONS:

Combine above ingredients and pour over ice.

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Chai-Tai



INGREDIENTS:

- 2 oz. Rum
- 2 oz. [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 1 tbsp. Lemon juice
- 1 oz. Triple sec
- 1 tbsp. Grenadine
- Orange slice

DIRECTIONS:

Blend rum, Original Chai concentrate, lemon juice and triple sec in a shaker over ice. Strain into a tall glass and add grenadine and a slice of orange.

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Irish Chai Latte



INGREDIENTS:

Drink Size:	12oz	16oz	20oz
Oregon Chai The Original™ Chai Tea Latte Concentrate	4 oz.	6 oz.	8 oz.
Milk	4 oz.	6 oz.	8 oz.
Irish whiskey	1 oz.	2 oz.	3 oz.

DIRECTIONS:

Mix together Original Chai concentrate and milk. Heat by steaming, microwave or stovetop. Add Irish whiskey and stir. Spoon foam over the top.

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Chai Tiramisu



INGREDIENTS:

- 20 oz. Cream cheese
- 6 tbsp. Sugar
- 4 Egg yolks
- 1/2 cup Espresso
- 1 cup [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 1/2 cup Coffee liqueur
- 2 oz. Rum
- 1/2 tsp. Nutmeg
- 12 Ladyfingers
- 6 oz. Semi-sweet chocolate chips

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

DIRECTIONS:

Beat cream cheese, sugar and egg yolks until smooth. In a microwave, heat espresso, Original Chai concentrate, coffee liqueur, rum and nutmeg until just warm. Add the ladyfingers and soak. Finely chop or grind chocolate chips using pulse setting on food processor or blender. Line a 9" X 5" loaf pan with plastic wrap. Place ½ of the lady fingers up sides and on bottom of pan. Sprinkle with 1/3 of the ground chocolate and half of the cream cheese mixture. Add a layer of ladyfingers (using ½ of the remaining amount) over cream cheese mix. Add another layer of 1/3 chocolate and the rest of the cream cheese mixture. Lay the remaining ladyfingers on top. Refrigerate 12 hours. Unmold & sprinkle with remaining chocolate chips.

Chocolate Chai Cake



INGREDIENTS:

- 6 Eggs, separated (divided)
- 2 cups Granulated sugar (divided)
- 1 cup Cake flour
- 1/2 cup Unsweetened cocoa
- 1/2 teaspoon Salt
- 1 teaspoon Baking powder
- 1/2 cup [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 2 teaspoons Vanilla
- 1/2 teaspoon Cream of tartar

DIRECTIONS:

Preheat oven to 350 degrees. Generously grease a 9-by-13 inch baking pan or two 9 inch round cake pans. Set aside (I like bundt pans!) In a large bowl with an electric mixer, beat the egg yolks until they are pale yellow and fluffy. Add 1 1/2 cups sugar and beat to combine. Sift together the flour, cocoa, salt and baking powder. Add slowly to the egg mixture while beating. Stir in the chai concentrate and vanilla. In a medium bowl, beat the egg whites with the cream of tartar until foamy. Gradually beat in the remaining 1/2 cup sugar and continue beating until stiff, but not dry. Gently fold the egg whites into the cake batter, being careful not to deflate the whites. Pour into prepared pan and bake for 45 minutes for a 9X13 inch pan or 35 minutes for two 9 inch pans. A toothpick inserted in the center of the cake should come out clean. Cool completely before removing from the pans.

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)

Chai Oatmeal



INGREDIENTS:

- 1/2 cup Old fashioned oats
- 1/2 cup [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 1/2 cup Vanilla soy milk
- 1/8 tsp. Salt

DIRECTIONS:

Mix all ingredients in a microwave safe bowl. Microwave for 5-6 minutes at 50% power, or until it reaches the consistency you desire. Enjoy!

YOU WILL NEED:



[Oregon Chai The Original™
Chai Tea Latte Concentrate](#)

Early Morning Chai French Toast



INGREDIENTS:

- 4 Eggs
- 1/2 cup [Oregon Chai The Original™ Chai Tea Latte Concentrate](#)
- 1/2 cup 2% Milk
- 1/4 cup plus 2 tbsp. Flour
- 1/4 tsp. Salt
- 2 tbsp. Butter
- 12 slices Thick-sliced French bread

DIRECTIONS:

In a shallow bowl, beat the eggs with a whisk until fluffy. In a blender, combine Original Chai Tea Latte concentrate, milk, flour, and eggs. Blend on high until frothy. Be sure that the flour is well combined. Pour back into shallow bowl. Heat a large griddle to medium hot. Melt about 1/2 T. of butter on the hot griddle. Dip bread slices in milk-chai mixture so that each side is coated well. Place the bread onto the hot pan and cook 2-3 minutes per side or until each side is golden brown. Repeat with the remaining pieces of bread. (Melt more butter as needed for remaining pieces.)

YOU WILL NEED:



[Oregon Chai The Original™ Chai Tea Latte Concentrate](#)