



Blue Lotus Chai

Hot Weather Survival Guide

Recipes, Hints & Tips For Iced Drinks
Using Blue Lotus Chai

#icedchairecipes2017
#BlueLotusChaiRecipes



TIP #1 : Put It In The Fridge

When you're making your morning cup of Blue Lotus Chai, **make extra** and save some in a mason jar (or other glass container), in your refrigerator. In 2-3 hours, it's chilled & ready!

TIP #2 : Make 'Instant' Iced Chai (8 oz. cup)

Add a rounded $\frac{1}{4}$ tsp of BLC powder to 1-2 TBS of boiling water in a glass & stir to dissolve this 'slurry'. Stir in your sweetener -- 1 tsp is a good starting point. Now add 3 oz. cold water, 4 oz. milk of choice and ice (if desired).

TIP #3 : Put It In The Freezer

Use an **ice cube tray**: make extra chai & freeze the 'chai cubes' for iced chai. Then just add them to your glass of warm chai or throw 4-5 cubes in a blender with your favorite milk & blend for a **fantastic frappe!**

Or **experiment** & add chai cubes to other iced ingredients—juices, chilled coffee, or even— dare we say— cocktails?

TIPS For Preparing Blue Lotus Chai ICED

Blue Lotus Chai

is our hot water soluble chai powder...and it's unsweetened. That means you can use it in almost **any cooking or baking recipe!**





TIPS For Preparing Blue Lotus Chai ICED

TIP #4 : Make A Gallon of Iced Blue Lotus Chai

Make a **concentrate**! This will make a gallon (16 x 8 oz. cups) of iced chai. Combine in advance:

- 1 cup boiling water
- 2/3 cup sugar or sweetener of choice
- 2 SLIGHTLY rounded TBS of BLC powder

Stir well until completely dissolved. Next, add 7 cups cold water, stir & refrigerate this **concentrate**.

To make it by the cup, or for a glass pitcher/airpot:

- Shake concentrate **well**
- Fill serving cup or container halfway with concentrate
- Fill to the top with milk of choice, then stir well
- Add ice if desired

Note: When you first make BLC iced, you may want to use a tiny additional amount of chai powder to achieve the same level of spiciness that you're used to when making BLC hot. Also, be aware that as it sits overnight in the refrigerator, it will become spicier. Just add additional milk to taste.

Where can you find
Blue Lotus Chai?



BlueLotusChai.com/find-a-store

RECIPE : ICED "DIRTY CHAI"

Cold Filtered Coffee Version (any cold coffee will do)

Take ½ cup of coffee beans, ground until coarse (larger grounds strain more easily). Add it & 2 cups of water to a mason/glass jar & cover. After 12 hours at room temperature, use cheese cloth to strain it into a new jar & chill. Add 1-3 ounces of the coffee to an 8 oz. cup of iced BLC (see earlier recipe).

RECIPE : CREAMY CHIA CHAI

(original recipe/picture courtesy of [@SydneyLSimon](#) - INSTAGRAM)

Ingredients for a single serving:

- 8 oz. coconut creamer (or milk of your choice)
- ½-¾ tsp BLC powder (choose your favorite!)
- 1 TBS coconut sugar (or sweetener of choice)
- ½ tsp chia seeds
- 1 TBS hot water (enough to dissolve chai powder & sweetener)
- A few ice cubes

In a measuring cup, dissolve BLC powder & sweetener in hot water & stir. Add it, along with milk of choice and ice cubes, into a blender. Blend until ice is well crushed and milk is frothy. Add chia seeds, stir and let sit for a few minutes. Pour into a glass and enjoy!

Note: If you prefer, you can add the chia seeds to the dissolved mixture before adding milk and mix them up in the blender. This adds to the creaminess, but there is no crunch & chew from the seeds.



Iced Beverage
Recipes Work
GREAT With
Blue Lotus Chai



RECIPE: Oregon Berry Chai Smoothie

Take 1 TBS of organic golden flax or chia seeds & soak in 2 TBS of water for 10+ minutes. When soaked, add seeds & the following to your blender:

- 1 cup unsweetened organic coconut milk (or milk of choice)
- 1 ripe banana
- 2-4 ice cubes
- Combination of Oregon organic berries or other delicious berries (fresh or frozen—if frozen, use less ice cubes) **We use:**
- 6 pitted cherries
- 6 large blackberries
- Handful of raspberries
- Handful of blueberries
- 1 ¼ tsp BLC Traditional Masala Chai (1 ½ tsp for more spice)
- 2 tsp organic honey (optional)

Blend until smooth. BERRY GOOD!



RECIPE: Chai-colate Mint Shake

Add to a blender:

- 1 cup unsweetened organic coconut milk
- ¼ cup organic dark chocolate frozen dessert (we recommend *Dark Chocolate Coconut Bliss*)
- 1 ¼ tsp BLC Mint Masala Chai powder
- Small handful of fresh organic mint leaves
- 2-4 ice cubes

Blend until smooth. Garnish with a fresh mint leaf.



SMOOTHIE Recipes With Blue Lotus Chai

TIP #5 : Chai Popsicles! When you're making your Blue Lotus Chai in the morning, **make extra** & pour some of it into **popsicle** molds (buy them or make your own DIY molds—and if you want the sticks to stand up straight, cover with foil wrap and poke the sticks through).



TIP #6 : Chai-tails Anyone?

Blue Lotus Chai cocktails? YES!
Customers have also told us that rum and whiskey mixes well with our chai. We think that's just the tip of the... (wait for it)...chai 'ceberg . 😊

Experiment...all of you budding (and experienced) mixologists. And share your discoveries with us!



Tags:
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Share your recipes!

Our fans come up with amazingly cool ways to use Blue Lotus Chai.

If you have a recipe with BLC in it,

1. **take a picture or video**
2. **share & tag it**

...we may repost it on our feed.

@BlueLotusChai



You Tube

Pinterest

ENJOY!