



More Ways to Use Green Apple Pie Chai



On its own as a lovely cup of hot tea (sugar, honey, or lemon optional)



Or delightful as iced tea! (sugar, honey, or lemon optional)



Substitute chilled Green Apple Pie Chai in place of water with Bourbon. I use 1 ounce Maker's Mark with 6 ounces chilled tea. To make it a bit more complex, add up to a teaspoon of sugar and a good squeeze of lemon. Serve over ice.

Mix hot Green Apple Pie Chai with hot apple cider (or apple juice) for instant mulled cider. I generally mix equal amounts. This also tastes great chilled!



Add booze if desired, hot or chilled.

Use Green Apple Pie Chai in panna cotta. Finely dice an apple and add to the panna cotta when filling the serving dishes. Or chill panna cotta and place a few pieces of diced apple just before serving. Poach the diced apple pieces for a few minutes in brewed Green Apple Pie Chai for added flavor. Serve with tea shortbread cookies.



Make Green Apple Pie Chai "Knox Blox" with poached apple pieces.

Infuse Green Apple Pie Chai in milk for rice pudding, crème anglaise or pastry cream. (recipes using grains and teas at Colvin Run Mill: <https://www.fairfaxcounty.gov/parks/colvin-run-mill/recipes>)

Nap the Green Apple Pie Chai anglaise over poached apples or pears.

Use Green Apple Pie Chai infused pastry cream as a base underneath sliced poached apples (poached in brewed Green Apple Pie Chai) in a baked tart shell.



Pair Green Apple Pie Chai with Horseradish Cheddar Cheese and Smoky Tea Spiced Pecans

Discover your own favorite ways to use Green Apple Pie Chai!