

Chai Stuffing

7 ½ oz	Unseasoned bread crumbs
4 TBS	Masala chai tea
1 TBS	Olive oil
2	Eggs
½ cup	Celery
½ cup	Green onions
½ cup	shallots
½ tsp	Salt
½ tsp	Pepper
½ cup	water

Place the 4 Tbsp. Masala Chai Tea in a cup and pour in 1/2 cup boiling water. Steep the tea for 5 - 7 minutes. Strain the tea leaves.

In a medium size saucepan, combine olive oil, celery, green onions and shallots. Cook over medium heat until soft. In a large bowl combine bread crumbs, sautéed vegetables, eggs and Masala Chai Tea concentrate. Mix well.

Bake at 300°F for approx. 30 minutes. Serve stuffing as a side dish or use as a meat stuffing