



# Chai for Change



Chai for Change is a volunteer led initiative bringing delicious Chai to local communities and raising money for a social cause you care about. To pick a cause, head to our website to see our current programming. Set up a table at your local masjid, community event, or gathering and provide sweet, delicious Chai while also being a changemaker.

## How we support you

We will provide everything you need to ensure your campaign is a success. Our team at Islamic Relief is always available to answer your questions, provide advice and mentorship to ensure you're reaching your full potential. We will also provide you with a walk through of our finance process and marketing materials such as graphics and blurbs for social media posts.

Want to start your own chai for change campaign?  
Email us at [volunteer@islamicrelief.ca](mailto:volunteer@islamicrelief.ca)!

While there are many ways to make Chai,  
here is Islamic Relief's recipe for *the perfect brew*

## Masala Chai | Spiced Tea Recipe

20  
SERVES

40  
MINUTES



10 cups whole milk

10 cups water

2 tbsp chopped fresh ginger

4 cinnamon sticks (3" long)



4 peppercorns (optional)

10 cloves



10 green cardamom pods, slightly crushed



15 bags black tea *or*  
10 tbsp loose leaf black tea

Combine milk and water in a large pot on medium-high heat. Stir frequently to make sure it is not sticking to the bottom. Monitor the pot until you see that the milk has heated up. The milk should not come to a boil, this is important in keeping the taste and texture creamy rather than scalded or flat! Instead you will see tiny bubbles along the sides of the pot and feel the heat emanating from the milk's surface.

Once the milk is heated, turn the heat down to medium and add the ginger, cinnamon, peppercorns, cloves, and cardamom. Simmer the spices in the milk for 15 mins, this allows the flavour of the spices to develop well. Stir occasionally. The milk should look creamy with very light foam or tiny bubbles along the sides of the pot. If the milk is starting to boil, turn the heat down to keep it simmering but not boiling. Keep your wooden spoon on top of the pot to prevent it from overflowing. You will soon smell the beautiful aroma of the spices!

After 15 mins, add in your black tea. As you stir, you will notice the chai start to develop colour and a light creamy foam on top. Increase the heat to medium-high and allow the chai to come to a boil. Stir frequently. At this point, you must watch carefully or be sure to keep your wooden spoon resting on top of your pot of chai so it doesn't overflow. (Nothing's worse than the smell of burnt milk when it overflows!)

When the chai boils and the foam starts to rise to the top of the pot, reduce the heat to low and cook for 5 more minutes. The colour of your chai should be a deep golden orange brown. Turn off the heat and carefully strain the chai into a thermos or teapot.

Serve hot with honey or sugar for those who like it sweetened. Enjoy!

When cooking your chai, use a big wooden spoon to stir and rest over the pot. It somehow prevents the milk from overflowing. Don't ask us how, it miraculously just does!

Always make sure to reach out to the place beforehand and get permission to be there before showing up.

If needed, we will write you a letter verifying that you are collecting for Islamic Relief Canada.

*You provide the Chai and the passion for changemaking.  
we'll take care of the details.*

## Not sure how to set up a table?

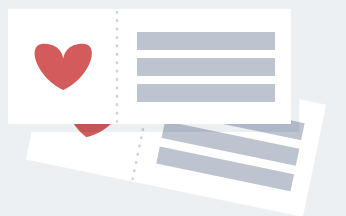
We got you covered!  
We will provide you with:



DONATION BOX & CASH BAG



IRC T SHIRT



PLEDGE CARDS



FREEBIES TO GIVE AWAY AT YOUR TABLE

## Where can you set up a table?

- Local Masjids
- Storefronts
- Family gatherings
- Community events/local sports matches in your area
- Anywhere you can think of with a crowd who would love some Chai