



## Chai on Ice

Like your chai on the "rocks"? Then try this recipe and cool those hot days down with an Iced **Tiger Spice Chai** latte.



1. Add 3 Tablespoons of David Rio chai to about 2-3 ounces of hot water or milk/milk substitute and stir.
2. Pour over a cup of ice. Some of the ice will melt from the hot water.
3. Add another 1/2 cup of water or milk/milk substitute and a little more ice.
4. Stir and serve.

*(You may also prepare a pitcher of chai ahead of time, keep chilled, then stir and pour over ice when serving.)*



## Ice Blended Chai

Cool down with a delicious ice blended chai made with David Rio's **Tiger Spice Chai** and share with friends and family.



1. Start with 1/2 cup milk.
2. Add 5 Tablespoons of powdered chai.
3. Add about 8 oz. of ice.
4. Blend well until smooth.
5. Top with whipped cream if desired.

*Variation: Try adding a shot of your favorite flavored syrup, espresso or chocolate powder.*



## Blended Chai Smoothie with Fruit

Add your favorite fruit to your favorite David Rio chai for this delicious iced blended smoothie! Try adding **Toucan Mango** for a tropical twist!



1. Start with about 1/2 cup of water or milk/milk substitute.
2. Add 4 Tablespoons of chai.
3. Add one banana (or use 1/4 cup of blueberries or any other fruit of choice).
4. Add about 8 oz. of ice.
5. Blend well until smooth.

*Variation: Use David Rio's **Toucan Mango Chai** and fresh mangoes for a delicious, refreshing treat.*



## Ice Blended Chaigurt



Whether you add a splash of Cointreau or not, David Rio's **Tortoise Green Tea**, combined with creamy, vanilla Greek yogurt, and blended with ice, makes this sweet & tart chai yogurt drink the day or night's aperitif! (If it's spiked, it is best enjoyed responsibly in your favorite easy chair, with friends abound.) For a step-by-step instructions, check out **Rio's Recipe Video** for this recipe.

Place all ingredients together in blender.

1. Use 1 cup of vanilla yogurt. (Greek yogurt recommended for thick consistency.)
  2. Then add 6 Tablespoons (2 scoops) of **Tortoise Green Tea** chai or ANY David Rio chai powder.
  3. Add 1 1/2 cups of ice cubes.
  4. Blend on high speed for about 30 seconds and serve.
- OPTIONAL : For a spiked version, add 1 - 2 shots of Cointreau Orange Liqueur .*

Watch the **video** of Rio making this on the David Rio YouTube Channel



## Chai Fro-Yo

Try adding your favorite summer fruit to complement the lingering notes of spices and tart yogurt.

- 6 ounces unsweetened plain yogurt
- 4 ounces frozen yogurt powder base
- 4 tablespoons **Tiger Spice Chai**®
- 9 ounces ice

Combine all ingredients in a blender and blend until smooth.

Makes one 16 serving.