



Source

Servings

mollywellmann.com

12-15

Ingredients

- 3.5 cups of chai tea
- 3-4 chia tea bags to 3.5oz hot water

Let cool and then add to bowl

- ½ cup vanilla syrup
- 1 cups orange juice
- ½ cup ginger syrup
- ¾ cup lemon juice

Directions

Add all ingredients are to a punch bowl. As soon as you guest arrive, add Big Ice Specialty Who-Dey ice! And enjoy! WHO- DEY!

SEIZE THE DEY



Punch

Vanilla Syrup Recipe

Ingredients

- 1 cup white sugar
- 1 cup water
- 2-3 split vanilla beans
(You can use 1 tablespoon vanilla extract if you don't have vanilla beans)

Directions

Combine all ingredients to a sauce pan. Stir. Heat until sugar is completely dissolved and remove from heat. Let cool to room temperature on the counter or back of the stove with vanilla beans for about a half hour 45 min. (Do not put it in the refrigerator or freezer to cool!!! You will screw up simple syrup and I will think you are weird Hahaha) After it has cooled to room temperature bottle it and then you can put it in the refrigerator for up to two weeks.

Ginger Syrup Recipe

Ingredients

- 1 cup white sugar
- 1 cup water
- 1 small hand of sliced fresh ginger

Directions

Combine all ingredients to a sauce pan. Stir. Heat until sugar is completely dissolved and remove from heat. Let cool to room temperature on the counter or back of the stove with ginger for about a half hour 45 min. after it has cooled to room temperature strain out the sliced ginger and bottle it .and then you can put it in the refrigerator for up to two weeks.



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