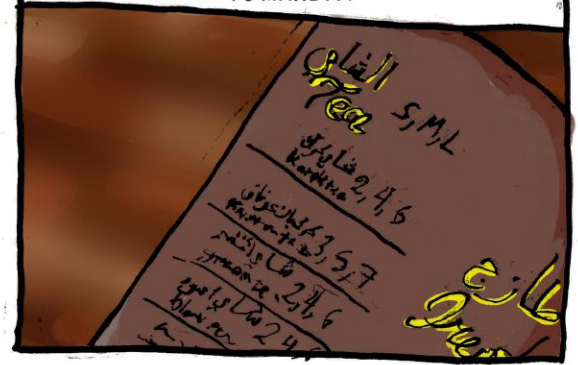




KARAK (OR KADAK) IN HINDI MEANS STRONG. IT IS CONSIDERED TO BE THE NATIONAL DRINK. IT IS CREAMY, SPICY, SWEET AND WARM. HERE'S HOW TO MAKE IT:



BRING WATER TO BOIL. PUT BLACK TEA IN IT.



ADD CARDAMOM AND CLOVES. SOME PEOPLE LIKE TO ADD SAFFRON, BUT IT'S MORE EXPENSIVE



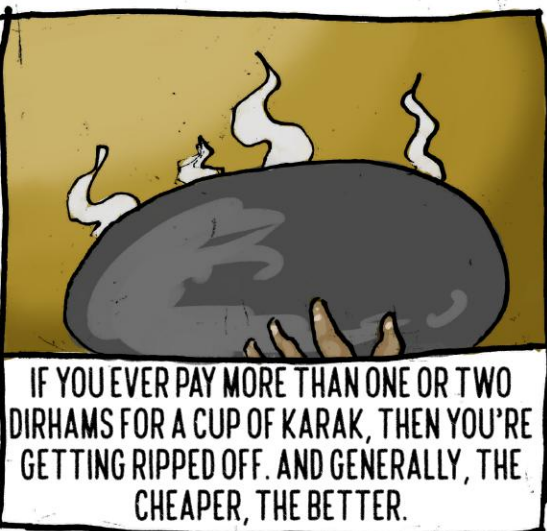
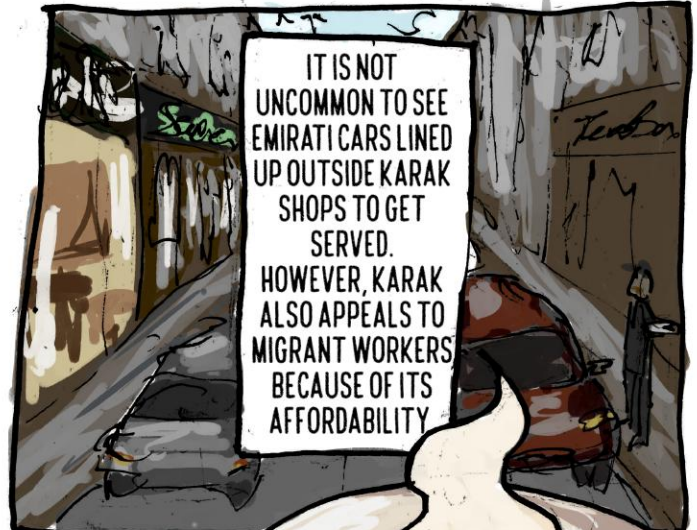
TAKE THE WATER OUT OF THE FIRE, AND MIX IT WITH CONDENSED MILK.



KARAK IS DERIVED FROM THE INDIAN MASALA CHAI, WHICH IS PREPARED DIFFERENTLY; TEA IS BREWED IN BOILING MILK AND SPICES ARE MORE VARIED DEPENDING ON WHO MAKES IT: GINGER, CINNAMON, PEPPERCORN.



IT IS NOT UNCOMMON TO SEE EMIRATI CARS LINED UP OUTSIDE KARAK SHOPS TO GET SERVED. HOWEVER, KARAK ALSO APPEALS TO MIGRANT WORKERS BECAUSE OF ITS AFFORDABILITY.



IF YOU EVER PAY MORE THAN ONE OR TWO DIRHAMS FOR A CUP OF KARAK, THEN YOU'RE GETTING RIPPED OFF. AND GENERALLY, THE CHEAPER, THE BETTER.

