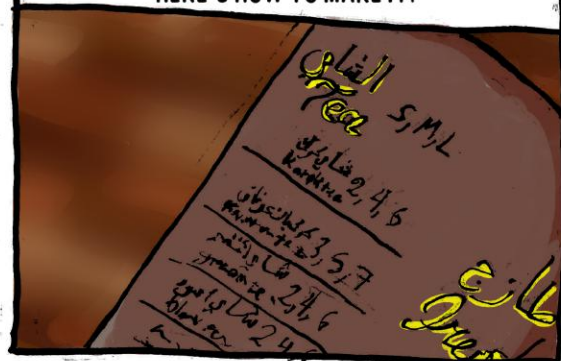




KARAK (OR KADAK) IN HINDI OR URDU MEANS STRONG. IT IS CONSIDERED TO BE THE NATIONAL DRINK. IT IS CREAMY, SPICY, SWEET AND WARM. HERE'S HOW TO MAKE IT:



BRING WATER TO BOIL. PUT BLACK TEA IN IT.



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



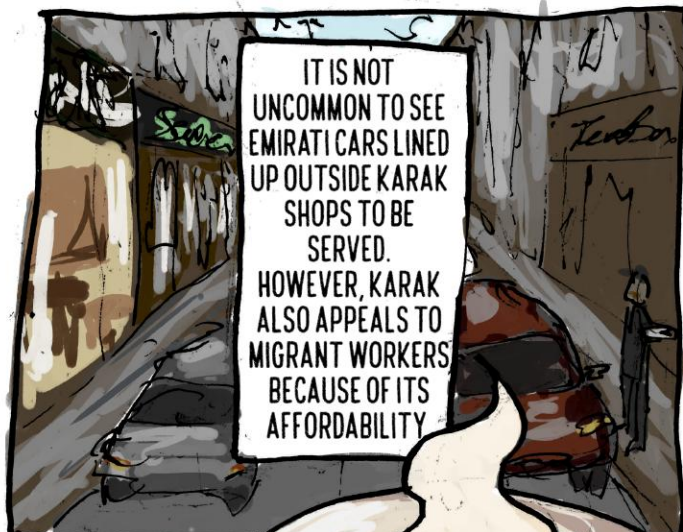
REMOVE KETTLE FROM HEAT, AND MIX THE BOILED WATER WITH EVAPORATED MILK.*



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 BE 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.

HATIM BENHSAIN - HB1487@NYU.EDU - @HATIMBOO

TEA BREAK
OPPOSITE HAMDAN
CENTER

KARAK
2DH



*GOOF: THE MILK DEPICTED HERE IS CONDENSED, NOT EVAPORATED. MY BAD.