



SILK ROAD

SMOKY BUTTER RECIPE

FEATURING LAPSANG SOUCHONG TEA

by Chef Heidi Fink



SMOKY BUTTER

LAPSANG SOUCHONG TEA

**1½ tbsp. Lapsang
Souchong loose tea**

½ cup butter

**6 cloves garlic,
peeled and sliced**

Heidi Fink is a chef, cooking class instructor, and food writer who specializes in Asian and ethnic cuisines. Previously Executive Chef of ReBar Modern Food, Heidi now shares her expertise and enthusiasm through cooking classes and Victoria's Chinatown Culinary Tours. Discover the best places to buy Asian ingredients, learn more about the Chinatown food market, and taste delicious samples. Visit www.chefheidifink.com for info on cooking classes and tour dates.

Silk Road is located in Victoria's Chinatown at 1624 Government St. Visit www.silkroadtea.com for more tea recipes. RECIPE © HEIDI FINK 2008

In a small saucepan, heat together the butter, garlic and Silk Road Lapsang Souchong tea leaves over low heat. Let the mixture cook gently for 7—10 minutes, until the garlic begins to turn pale golden. Immediately remove the mixture from heat and allow to cool for a few minutes.

Strain the flavoured butter through a fine mesh sieve directly into a small jar. Discard the tea leaves and garlic.

Use this flavoured butter as you would a cooking oil or condiment. It is excellent for slow-braising spinach and other greens, or as a final flavourful drizzle over steamed vegetables, roasted potatoes, tomato soup, or grilled meats.