



SILK ROAD

SMOKY MAPLE
SALAD DRESSING RECIPE
FEATURING LAPSANG SOUCHONG TEA

by Chef Heidi Fink



**SMOKY MAPLE
SALAD DRESSING**

MAKES 1 CUP

- ¼ cup balsamic vinegar
- 3 tbsp. maple syrup
- 2 tsp. Laspang Souchong loose tea
- 1 clove garlic, minced or pressed
- ½ tsp. Dijon mustard
- ½ tsp. salt
- ½ tsp. freshly ground pepper
- ¾ cup extra-virgin olive oil

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. 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.

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In a small saucepan, combine the vinegar and syrup. Bring to a boil, stir in the Silk Road Lapsang Souchong tea leaves and remove from heat. Let sit for about 6 minutes. Strain, but do not press on the tea leaves to extract more flavour. Discard the tea leaves.

In a small bowl, whisk together the flavoured vinegar-syrup mixture, the garlic, the Dijon and the salt and pepper. Add the olive oil in a thin, steady stream, whisking all the while to emulsify the dressing.

This dressing is delicious used as is, or warmed to slightly wilt the greens.