

KhrisMis Lamb Buffet

appetizers

Spicy Shrimp and Avocado Bites

Prosciutto-Wrapped Figs

Seared Scallops

Crispy Tofu

soup and salad

Roasted Butternut Squash Soup

Pear and Gorgonzola Salad

entrees

Stuffed Bell Peppers

Herb-Crusted Rack of Lamb

Lemon Herb Grilled Halibut

sides

Sweet Potato Casserole

Garlic Butter Mushrooms

Spinach and Feta Stuffed Phyllo Cups

Roasted Brussels Sprouts

desserts

Chocolate Earl Grey Lavender Tart

Peach and Jasmine Chun Hao Tea Sorbet

Spicy Shrimp and Avocado Bites

with Pineapple Spice Tea

1 lb Shrimp (peeled and deveined)
1 Avocado (diced)
1/4 C Red onion (finely chopped)
1/4 C Cilantro (chopped)
1 T Lime juice

1 † Chili powder
Salt and pepper to taste
1/2 C Pineapple Spice tea (brewed and cooled)
Tortilla chips for serving

MARINATE shrimp in brewed Pineapple Spice Tea, chili powder, salt, and pepper for 15 minutes.

SAUTÉ shrimp in a skillet over medium heat until cooked through.

COMBINE avocado, red onion, cilantro, lime juice, salt, and pepper in a bowl.

TOP each tortilla chip with a spoonful of avocado mixture and a shrimp.

Prosciutto-Wrapped Figs

with Lapsang Souchong Goat Cheese

12 fresh figs, halved
1/2 C goat cheese, softened
1 T Lapsang Souchong Tea, brewed and cooled

12 slices prosciutto
1 T honey
1 sm bunch fresh thyme, chopped
1 T balsamic glaze

PREPARE THE FIGS. Cut figs in half and mix goat cheese with Adagio Lapsang Souchong Tea until smooth. Spread a small amount of the mixture on each fig half.

WRAP THE FIGS Wrap each fig half with a slice of prosciutto.

COOK THE FIGS Preheat the oven to 375°F. Arrange figs on a baking sheet and bake for 10 minutes until prosciutto is crispy.

GARNISH Drizzle with honey and balsamic glaze, then sprinkle with chopped fresh thyme before serving.

Seared Scallops

with Lemon Butter and Fujian Jasmine Pearl Tea Sauce

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| 12 lg sea scallops | and cooled |
| 2 T olive oil | 2 T unsalted butter |
| Salt and pepper to taste | 1 clove garlic, minced |
| 1/2 C white wine | 1 med lemon, juiced and zested |
| 1/4 C Fujian Jasmine Pearl tea, brewed | 1 Sm bunch fresh parsley, chopped |

PREPARE THE SCALLOPS. Pat scallops dry and season with salt and pepper.

SEAR THE SCALLOPS. Heat olive oil in a skillet over medium-high heat. Sear scallops for 2-3 minutes on each side until golden brown. Remove and set aside.

MAKE THE SAUCE. In the same skillet, add white wine and Fujian Jasmine Pearl tea. Simmer until reduced by half. Stir in butter, garlic, lemon juice, and zest, cooking until the sauce thickens.

SERVE. Arrange scallops on a plate, drizzle with the jasmine tea butter sauce, and garnish with chopped parsley.

Crispy Tofu

with Spicy Masala Chai Peanut Sauce

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| 1 block firm tofu, pressed and cubed | cooled |
| 2 T cornstarch | 1 T rice vinegar |
| 2 T olive oil | 1 T honey |
| Salt and pepper to taste | 1 † sriracha |
| 1/4 C peanut butter | 1 clove garlic, minced |
| 2 T soy sauce | 1 sm bunch green onions, chopped |
| 1/4 C Masala Chai Tea, brewed and | |

PREPARE THE TOFU Toss tofu cubes in cornstarch, salt, and pepper.

COOK THE TOFU. Heat olive oil in a skillet over medium-high heat. Fry tofu until crispy and golden brown on all sides. Remove and set aside.

MAKE THE SAUCE In a bowl, mix peanut butter, soy sauce, Masala Chai tea, rice vinegar, honey, sriracha, and garlic until smooth.

ARRANGE tofu bites on a platter with the spicy chai peanut sauce on the side. Garnish with chopped green onions.

Roasted Butternut Squash Soup

with Honeybush Pumpkin Chai Tea

1 Butternut squash (peeled, seeded, and cubed)

1 C Carrots (chopped)

1 C Onion (chopped)

2 cloves Garlic (minced)

4 C Vegetable broth

1 C Coconut milk

1 † Ground ginger

1 † Ground cinnamon

Salt and pepper to taste

1/2 C Honeybush Pumpkin Chai Tea (brewed and cooled)

PREHEAT your oven to 400°F and line a baking sheet with parchment paper.

TOSS butternut squash, carrots, and onion with olive oil, salt, and pepper.

ROAST for 25-30 minutes or until tender.

TRANSFER the roasted vegetables to a large pot.

ADD garlic, vegetable broth, coconut milk, ground ginger, ground cinnamon, and brewed Honeybush Pumpkin Chai Tea.

SIMMER for 15-20 minutes.

BLEND the soup until smooth using an immersion blender.

Pear and Gorgonzola Salad

with White Peach Tea

4 C Mixed greens

2 Pears (sliced)

1/2 C Gorgonzola cheese (crumbled)

1/4 C Candied pecans

1/4 C Red onion (thinly sliced)

1/4 C Balsamic vinaigrette

1/2 C White Peach Tea (brewed and cooled)

COMBINE mixed greens, pears, Gorgonzola cheese, candied pecans, and red onion in a large bowl.

WHISK balsamic vinaigrette with brewed White Peach Tea.

DRIZZLE the dressing over the salad and toss to combine.

Stuffed Bell Peppers

with Quinoa, Black Beans, and Rooibos Almond Tea

A hearty and flavorful vegetarian dish featuring bell peppers stuffed with a quinoa and black bean mixture, enhanced with the subtle sweetness of rooibos tea.

PREP TIME: 20 minutes

COOK TIME: 40 minutes

2 lg bell peppers, halved and seeded
1 C quinoa, rinsed
2 C vegetable broth
1/4 C Rooibos Almond tea, brewed and cooled
1 can (15 oz) black beans, drained and rinsed
1 C corn kernels

1 med onion, chopped
2 cloves garlic, minced
1 t cumin
1 t chili powder
Salt and pepper to taste
1 C shredded cheddar cheese
1 sm bunch fresh cilantro, chopped

COOK THE QUINOA In a pot, bring vegetable broth and the Rooibos Almond tea to a boil. Add quinoa, reduce heat, cover, and simmer for 15 minutes until liquid is absorbed.

PREPARE THE FILLING In a skillet, heat olive oil over medium heat. Add chopped onion and garlic, cooking until softened. Stir in black beans, corn, cumin, chili powder, salt, and pepper. Add cooked quinoa and mix well.

STUFF THE PEPPERS Preheat the oven to 375°F. Fill each bell pepper half with the quinoa mixture. Place in a baking dish and cover with foil.

BAKE for 30 minutes. Remove foil, sprinkle with shredded cheddar cheese, and bake for an additional 10 minutes until cheese is melted.

Herb-Crusted Rack of Lamb

with Pu-erh Pearls Tea

A rich and savory carnivorous dish featuring an herb-crusted rack of lamb infused with the earthy flavors of Pu-erh tea.

PREP TIME: 20 minutes

COOK TIME: 25 minutes

1 rack of lamb, frenched
2 T olive oil
1/4 C Pu-erh Pearls tea, brewed and cooled
2 cloves garlic, minced
1 T Dijon mustard

1 T fresh rosemary, chopped
1 T fresh thyme, chopped
Salt and pepper to taste
1/2 C breadcrumbs
1/4 C grated Parmesan cheese

PREPARE THE LAMB Preheat the oven to 400°F. Season the rack of lamb with salt and pepper.

MAKE THE HERB CRUST In a bowl, mix olive oil, Pu-erh Pearls tea, garlic, Dijon mustard, fresh rosemary, fresh thyme, breadcrumbs, and grated Parmesan cheese.

CRUST THE LAMB Spread the herb mixture over the lamb, pressing it onto the meat.

ROAST THE LAMB Place the lamb on a baking sheet and roast for 20-25 minutes for medium-rare, or until desired doneness.

REST AND SERVE Let the lamb rest for 10 minutes before slicing and serving.

Lemon Herb Grilled Halibut

with Buddha's Dream Tea

A light and refreshing pescatarian dish featuring grilled halibut marinated in a lemon herb and white tea blend.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

4 halibut fillets
2 T olive oil
1/4 C Buddha's Dream tea, brewed and cooled
1 med lemon, juiced and zested

2 cloves garlic, minced
1 t dried oregano
1 t dried thyme
Salt and pepper to taste
1 sm bunch fresh dill, chopped

PREPARE THE MARINADE In a bowl, mix olive oil, Buddha's Dream tea, lemon juice, lemon zest, garlic, dried oregano, dried thyme, salt, and pepper.

MARINATE THE HALIBUT. Place halibut fillets in a resealable bag and pour in the marinade. Refrigerate for at least 30 minutes.

GRILL THE HALIBUT Preheat the grill to medium-high heat. Grill halibut fillets for 4-5 minutes per side until cooked through and flaky.

Sweet Potato Casserole

with Fujian Baroque Tea and Pecans

A comforting and flavorful sweet potato casserole enhanced with the rich taste of black tea and topped with crunchy pecans.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

4 med sweet potatoes, peeled and cubed
1/4 C Fujian Baroque tea, brewed and cooled
1/4 C brown sugar
1/4 C unsalted butter, melted

1 † cinnamon
1/2 † nutmeg
Salt to taste
1/2 C chopped pecans

COOK THE SWEET POTATOES Boil sweet potatoes in salted water until tender, about 15 minutes. Drain and mash.

PREPARE THE MIXTURE In bowl, mix mashed sweet potatoes, Fujian Baroque tea, brown sugar, melted butter, cinnamon, nutmeg, and salt until smooth.

ASSEMBLE THE CASSEROLE Preheat the oven to 350°F. Spread the sweet potato mixture in a baking dish. Top with chopped pecans.

BAKE for 30 minutes until the top is golden and the casserole is heated through.

Garlic Butter Mushrooms

with Formosa Bai Hao Tea

A savory side dish of mushrooms sautéed in garlic butter and infused with the deep flavors of Formosa Bai Hao tea.

PREP TIME: 10 minutes

COOK TIME: 15 minutes

1 lb med mushrooms, cleaned and sliced
2 T unsalted butter
2 cloves garlic, minced
1/4 C Formosa Bai Hao tea, brewed and cooled

cooled
Salt and pepper to taste
1 sm bunch fresh parsley, chopped

SAUTÉ THE MUSHROOMS In a skillet, melt butter over medium heat. Add garlic and cook until fragrant. Add mushrooms and cook until they release their juices and start to brown.

ADD THE TEA Pour in the Formosa Bai Hao tea and cook until the liquid is mostly evaporated. Season with salt and pepper.

GARNISH with chopped fresh parsley before serving.

Spinach and Feta Stuffed Phyllo Cups

with Hibiscus Tea

Delicate phyllo cups filled with a savory mixture of spinach, feta, and the tangy notes of hibiscus tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

1 pkg phyllo dough cups
1 lb fresh spinach, chopped
1/4 C Hibiscus tea, brewed and cooled
1/2 C feta cheese, crumbled
1 med onion, finely chopped

2 cloves garlic, minced
2 T olive oil
Salt and pepper to taste
1 sm bunch fresh dill, chopped

PREPARE THE FILLING In a skillet, heat olive oil over medium heat. Add onion and garlic, cooking until softened. Add spinach and cook until wilted. Stir in the Hibiscus tea and cook until liquid is mostly evaporated. Remove from heat and mix in feta cheese, salt, and pepper.

FILL THE CUPS. Preheat the oven to 350°F. Fill each phyllo cup with the spinach mixture.

BAKE for 10-15 minutes until the cups are golden and crispy.

GARNISH with chopped fresh dill before serving.

Roasted Brussels Sprouts

with Lapsang Souchong Tea

A smoky and flavorful side dish of roasted Brussels sprouts infused with the unique taste of Lapsang Souchong tea.

PREP TIME: 10 minutes

COOK TIME: 25 minutes

1 lb Brussels sprouts, trimmed and halved
2 T olive oil
1/4 C Lapsang Souchong tea, brewed and

cooled
Salt and pepper to taste
1/4 C grated Parmesan cheese

PREPARE THE BRUSSELS SPROUTS Preheat the oven to 400°F. Toss Brussels sprouts with olive oil, Lapsang Souchong tea, salt, and pepper.

ROAST Spread Brussels sprouts on a baking sheet and roast for 20-25 minutes until tender and caramelized.

SPRINKLE with grated Parmesan cheese before serving.

Chocolate Earl Grey Lavender Tart

A rich and decadent chocolate tart infused with the subtle, aromatic flavors of Earl Grey Lavender tea.

PREP TIME: 20 minutes

CHILL TIME: 2 hours

COOK TIME: 30 minutes

1 1/2 C graham cracker crumbs
1/4 C sugar
1/2 C unsalted butter, melted
1/2 C heavy cream
1/4 C Earl Grey Lavender tea, brewed and cooled

8 oz dark chocolate, chopped
1 t vanilla extract
1/4 t salt
1/2 C whipped cream (optional, for serving)

PREPARE THE CRUST Preheat the oven to 350°F. In a bowl, mix graham cracker crumbs, sugar, and melted butter until combined. Press the mixture into the bottom and up the sides of a tart pan. Bake for 10 minutes, then let cool.

MAKE THE FILLING In a saucepan, heat heavy cream and Earl Grey Lavender tea until just simmering. Remove from heat and add chopped dark chocolate, stirring until smooth. Stir in vanilla extract and salt.

ASSEMBLE THE TART Pour the chocolate mixture into the cooled crust. Chill in the refrigerator for at least 2 hours until set.

Peach and Jasmine Chun Hao Tea Sorbet

A refreshing and light sorbet featuring the delicate flavors of peach and jasmine tea.

PREP TIME: 15 minutes

FREEZE TIME: 4 hours

4 ripe peaches, peeled and sliced
1/2 C sugar
1/2 C water
1/4 C Jasmine Chun Hao tea, brewed and cooled

1 T lemon juice
1 sm bunch fresh mint (optional, for garnish)

PREPARE THE SYRUP. In a saucepan, combine sugar and water. Heat until the sugar is dissolved, then let cool.

BLEND THE INGREDIENTS. In a blender, combine peaches, cooled sugar syrup, Jasmine Chun Hao tea, and lemon juice. Blend until smooth.

FREEZE THE SORBET. Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions. Transfer to a container and freeze for at least 4 hours until firm.