The Daily Tea



Earl Grey Tea Butter

Ingredients:

¼ pound unsalted butter, softened
¼ pound salted butter, softened
½ cup water, boiling
3 ½ teaspoons earl grey tea (2 for steeping and 1.5 dry)
2 teaspoons honey
1 ½ teaspoons orange zest
½ teaspoon lemon juice

Directions:

Steep 2 teaspoons of earl grey tea in ½ cup boiling water for 5 minutes. Strain leaves and let cool to room temperature. While the tea cools, grind 1 ½ teaspoons of dry earl grey tea leaves with a spice grinder or mortar and pestle until fine. Soften the butter (but don't melt it) and mix in honey, orange zest, lemon juice and the dry ground tea. Finally, mix in 3 tablespoons of the cooled earl grey tea until combined. Chill in an airtight container in the refrigerator for 2 hours before serving.

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