



# RECIPES

## SAUCE

*Chef: Eric Fenster of Back to Earth*

NUMI®  
ORGANIC TEA

### Numi Ginger Sun Ponzu

#### Ingredients:

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> 16 bags ginger sun tea       | <input checked="" type="checkbox"/> 1T salt             |
| <input checked="" type="checkbox"/> 4 cups boiling water         | <input checked="" type="checkbox"/> 1/4 cup corn starch |
| <input checked="" type="checkbox"/> 1 cup sugar (or Agave Syrup) | <input checked="" type="checkbox"/> 1/4 cup water       |
| <input checked="" type="checkbox"/> 1T tamari                    |   |

#### Preparation:

Steep tea in boiling water for 3 minutes

Put tea in sauce pan with sugar, tamari and salt

Mix cornstarch with 1/4c water until dissolved into a slurry, add to the sauce when boiling, check for desired consistency

Add more cornstarch slurry if necessary

Adjust salt

*Use this sauce for many Asian inspired dishes including Ahi tartar, sushi, spring rolls, pot stickers, etc.*