



Green Beans with Garlic and Tea

- 1 lbs. fresh green beans, trimmed
- 2 cloves of garlic, minced
- 2 tbs. Keemun tea leaves, brewed in two cups of spring water

Steam green beans in water. While beans are steaming, sauté minced garlic in one tsp. of canola oil until opaque. Add brewed tea and simmer with garlic for a few minutes. Remove beans from steamer and put in a large bowl. Pour tea marinade over drained beans. Garnish with toasted almond slices, as desired. Serve immediately.