

# Special Tea

A LOOKBOOK INSPIRING THE MANY  
USES & BENEFITS OF TEA

*Red Stick*  
SPICE CO.

MAY 2019





# tea time *Any Time*

**Sweet or unsweet? The answer to that all-familiar question was about all I knew about tea six years ago. (It's sweet, by the way.) When I purchased Red Stick Spice Company, it had a small line of loose teas, and I was rather intimidated. I knew my way around a glass of Southern iced tea and the occasional cup of Earl Grey with scones. But I was unsure when it came to terroir, flavor profiles or steeping instructions.**

**When it comes to cooking questions, I'm your girl. Customers look to us for answers to mealtime dilemmas, and I wanted to provide that same level of knowledge and confidence when it came to tea. So I decided to change my approach. I began investigating the plants that make tea—the *Camellia Sinensis* leaf along with the world of botanicals—the same way I approach a new ingredient or cooking technique, reading everything I could get my hands on and asking tons of questions. I also began testing and tasting tea. Lots and lots of tea.**

**I also went to school. Literally. I am enrolled in tea certification classes on a continual basis. I have moved through multiple levels as I study my way toward Certified Tea Professional, Certified Tea Health Professional and Certified Tea Sommelier. Sound impressive? It's not. There's a Chinese saying: you can study tea every day of your life and the day you die, you know nothing.**

**Today, I am much more confident compared to the "Sweet or Unsweet" days. When you stop by the shop, you'll find more than 100 hand-blended teas that are unique to Red Stick Spice. We're so confident, that we branded our tea line SoGo Tea—the name stands for "South of Government," an homage to our Mid City location.**

**I present this Lookbook to you, not as a tea expert but as a perpetual student of this ancient beverage. With every cup I steep, I'm reminded that this simple drink is anything but. Browse these pages, and take a sip.**

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#### CONTRIBUTORS:

Anne Milneck, Chef & Food Stylist | Taylor Hunter, Photographer | Chelsey L. Blankenship, Editor



# Committed to Artisans

The south Louisiana food scene is much more than the blanket adjective “Cajun-Creole.” Artisans weave a tapestry of flavor, technique and commitment to preservation. Ashley Andermann is the jam master behind [Grinning Jupiter Jammer](#)y in Mid City Baton Rouge. We love her seemingly never-ending creativity as she combines flavors and makes the most of the seasonal bounty in Louisiana. [Shop](#) Ashley’s products online and choose “surprise me” and let us choose flavors. You won’t be sorry!







# Tea + Jam = *Love*

When we asked Ashley with Grinning Jupiter Jammery to create a jam recipe using a SoGo Tea, she was all in. No surprise there, Ashley's flavor combinations are always magical. Ashley chose Mango Marigold Green Tea to create a recipe especially for this Lookbook. Brisk Sencha Green Tea combines with bits of mango and marigold petals for a bright cup that just perfection hot or iced. This tea added such amazing dimension to the jam. The scone didn't know what hit it.







# *Mango Marigold Jam* with Scones

## **INGREDIENTS:**

1 cup pureed pineapple  
2 cups [Mango Marigold Green Tea](#)  
1/4 cup lemon juice  
7 cups sugar  
2 liquid pectin packs

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## **DIRECTIONS:**

First, prepare the tea. In a reusable tea bag, measure 4 Tbl [Mango Marigold Green Tea](#). Steep in 2 cups near-boiling water for 10 mins.

In a nonreactive pot, add steeped tea, pineapple, lemon juice and sugar. Bring to a rolling boil while stirring constantly. Allow to continue boiling for 1 minute. Turn off heat and skim the foam from the top.

In prepared canning jars, pour hot jam into the jars leaving 1/4 inch headspace. Boil in a water bath for 5 minutes.





Combine the steeped tea, pineapple, lemon juice and sugar. Stir and boil.



Skim the foam from the top.



Sterilize jars in boiling water.



Pour into prepared jars leaving 1/4 inch headspace.










## *Earl Grey Creme Tea*

The unmistakable citrus flavor of Bergamot in Earl Grey joins delicious forces with smooth, sublime vanilla for a tea that's a must for any Earl Grey lover. Customers tell us they can't live without [this tea](#), and we agree. This tea loves milk and sugar, so it got us thinking, what if we brought chocolate to the party. Read on for the dessert you'll be falling in love with soon...







## Dark Chocolate & Earl Grey *Budinos*

### INGREDIENTS:

2 cups whole milk  
2 Tbl [Earl Grey Creme Tea](#)  
1/4 cup cornstarch  
1 Tbl unsweetened cocoa powder  
1/3 cup granulated sugar  
1 tsp [Pure Vanilla Puree](#)  
1/4 tsp [Pure Orange Extract](#)  
1/4 tsp [Fleur de Sel](#)  
3 oz semi-sweet chocolate chips  
1 Tbl unsalted butter

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### DIRECTIONS:

Heat the milk until just before the simmer, just as a few bubbles begin to pop up along the edges. Stir in the tea and steep for 8 minutes. Place the butter and chocolate chips in a large bowl. Set Aside

Place the cornstarch, cocoa powder, sugar and Fleur de Sea in a pot. Strain the tea-steeped milk and add to the pot and whisk vigorously to combine. Cook over low heat, stirring constantly, until thickened-about 4 minutes. Whisk in the extracts. Pour the hot pudding into the bowl over the chocolate chips and butter. Allow to sit for 3 minutes, then stir to combine. Continue stirring until the butter and chocolate chips are melted and completely incorporated.

Divide amongst 6 ramekins or small dishes. We love serving these in teacups. Be sure to cover with plastic wrap, pressing the plastic wrap directly on the surface of the puddings and refrigerate for at least 4 hours. Serve with a dollop of whipped cream and a dusting of cocoa powder.





## *Rooibos Vanilla Chai Tea*

Oh, how we love Rooibos Tea. Stop by the shop, and we'll gladly steep you a cup and count the wonderful ways: flavorful, calming, soothing, the list goes on. [This organic wellness wonder](#), grown in South Africa, is a powerhouse of vitamins, minerals and anti-oxidants with loads of anti-inflammatory qualities. And did we mention flavor? You won't be disappointed with this blend. Chai spices, vanilla and rooibos. So flavorful, so good for you. Did we mention how much we love Rooibos?







# Rooibos Vanilla Chai Pound Cake

## INGREDIENTS:

1 cup milk  
2 heaping Tbl [Rooibos Vanilla Chai](#)  
1 cup butter, softened  
2 cups sugar  
4 eggs  
3 cups flour  
1 Tbl baking powder  
1/2 tsp [Sel Gris](#)  
1 tsp [Pure Bourbon Vanilla Extract](#)  
1/2 tsp [Cinnamon Extract](#)

## DIRECTIONS:

Heat milk to just before simmering. A few bubbles should pop up around the edges of the pot. Add the Rooibos Vanilla Chai tea and let tea steep for 15 minutes. Strain and set aside to cool.

Preheat oven to 350°F. Grease and flour 2 loaf pans. Combine the flour, baking powder and Sel Gris. In the bowl of a stand mixer, beat the butter and sugar until light and fluffy. Beat in the eggs, one at a time, making sure to fully incorporate.

Begin beating in the flour mixture and tea-steeped milk, alternating between the two. Be sure not to overbeat. Stir in the extracts and pour the batter into the prepared pans. Bake for 25-35 minutes or until golden on top and a toothpick inserted comes out clean.

Let cool in pan for 10 minutes then remove from pans. These loaves can be frozen for up to 6 months. Wrap tightly in plastic wrap then place in a zip top bag.





## *Matcha*

With 137 times more antioxidants than green tea, Matcha is the answer when it comes to questions about green tea and wellness. One cup of Matcha equals 10 cups of green tea in terms of nutritional content. Plus, our Matcha Blends deliver fun flavors including vanilla bean, citrus and lavender and cinnamon spice. Drink it as a beverage or create delicious smoothies. Cheers to wellness!







# Matcha Smoothie

## with Kiwi, Pine Nuts & Chia Seeds

### INGREDIENTS:

1 tsp Matcha  
1 cup milk (we used Almond)  
1 banana  
1.5 cups ice  
1 Tbl Honey  
Pinch Himalayan Salt  
Kiwi, Pine Nuts, Coconut, Chia Seeds, and Crystallized Ginger for garnish

### DIRECTIONS:

In a blender, combine the Matcha, milk, banana, ice, honey and Himalayan Salt and blend until smooth and thick. Taste and adjust sweetness with more honey if desired. Pour into a bowl and garnish.







*Ceylon Sonata Tea*

# *Big, Bold, Bright*

Ceylon Sonata makes a big statement in a cup, and we knew it would be a great choice for cooking, specifically brining. We married this brisk Sri Lankan black tea with lots of spices and aromatics—just the thing for a summertime grilled chicken supper.





# Tea Brined Chicken with Bok Choy

## INGREDIENTS:

One  
8 cups hot water  
1/2 cup kosher salt  
1/2 cup maple syrup  
3/4 cup sliced fresh ginger  
4 garlic cloves, crushed  
1 oz Ceylon Sonata Tea  
2 Tbl Szechuan Peppercorns  
2 Whole Star Anise  
3 Tbl Whole Coriander Seeds  
4 chicken leg quarters  
Roasted Chile Avocado Oil

## DIRECTIONS:

Place the Ceylon Sonata Tea, Szechuan Peppercorns, Whole Star Anise and Coriander Seeds in a piece of cheesecloth and tie with string.

Place the hot water in a large bowl and whisk in the kosher salt and maple syrup until the salt is dissolved. Stir in the ginger and garlic. Add the cheesecloth pouch and allow the liquid to cool to room temp. Add the chicken. The chicken should be submerged in the liquid. (We transferred the chicken to a large zip top bag.) Brine for at least 6 hours, preferably overnight.

When ready to grill, remove the chicken from the brine and pat dry. Rub with Roasted Chile Avocado Oil and grill over medium-high heat for 15-20 minutes or until the chicken is opaque white with no visible pink and the juices run clear. Place the warm chicken on a platter of bok choy and allow the heat and juices from the chicken to soften the greens.







## *Jasmine Pearls*

The sensory experience of Jasmine Tea is like no other. The sublime scent of this delicate tea adds to the intrigue in the cup with its sweet, somewhat toasty flavor. We love coming up with new ideas for this completely unique tea and tasting how it can transform the ordinary into the extraordinary.







# *Jasmine Tea Rice* with Pistachios & Coconut

## INGREDIENTS:

2 heaping Tbl [Jasmine Pearls](#)

3 cups water

1 tsp salt

1 1/2 cups Jasmine Rice

Chopped pistachios & toasted coconut for garnish

## DIRECTIONS:

In a pot with a tight-fitting lid, bring 3 cups water to a simmer. Turn off heat and add Jasmine Pearls. Allow to steep for 8 minutes. Strain off tea leaves, reserving the water. (We used our Capsule Infuser to make easy work of removing the leaves.) Bring the water to a boil and add rice and salt. Reduce to a simmer and cover. Cook for 17 minutes or until the rice is tender. Garnish with pistachios and coconut.

Simple  
to  
*Sublime*





## Raspberry Patch Tea

Ruby red and oh, so delicious. [Raspberry Patch Tea](#) is one surprise after another. Delicious hot or iced. Packed full of Vitamin C and minerals. Amazing flavor and versatility. So versatile, we used it to create a vinaigrette. You just never know where you'll find SoGo Tea next.







## Spring Salad with *Raspberry Patch Herbal Tea*

You're going to love the sweet zing in this salad dressing. Our [Raspberry Patch Herbal Tea](#) is a combination of tart hibiscus and sweet berries. It's an interesting addition this vinaigrette and is perfect for warm weather salads.





# The World in a Cup

Tea. A cup. Hot water. That's all it takes to embark on a world tour of flavor. While tea is certainly complex, the process of steeping a perfect cup is easy. Stop by the shop, and let us steep you a cup. [Fill your cart online](#) with your favorite teas, or let us surprise you with our tea [subscription boxes](#). A whole world of flavor is out there. We're here to guide you. Cheers!







*Cheers !*



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