



Worthy Churri

- 4 tablespoons dried carambola tea leaves
- hot water ; steep briefly and strain tea leaves, and press out excess water
- 2/3 cup avocado oil (or flavorless oil of choice)
- 8 each Garlic cloves
- 1 bunch Fresh Cilantro leaves
- 1 teaspoon Red chile flakes
- 4 tablespoons Lime Juice ; or vinegar or lemon
- 2 teaspoon Fresh ginger ; thumb sized
- 2 teaspoon Sea Salt or more to taste

Combine all ingredients together, blend them up if you want it smoother, or hand chop. Taste and adjust to your liking. The oil will become very flavorful as it sits and is also fantastic to garnish with. The oil should create an anaerobic environment for the other ingredients and they will slowly ferment and just get more flavorful as time goes by. Allow the mixture to sit for 5 days before using for best flavor. This 5 day period should be at room temperature, covered and under the oil.