

Eritrean Spiced Butter

Tesmi

Note: Known in the Tigrinya language as *tesmi* and in the Ge'ez language as *niter kibbeh*, this is essentially clarified butter (ghee) cooked with ginger, onion, and spices. Eritreans use it to create richness in sauces such as in spicy tomato (*sils*), spicy lentil (*ades*), chickpea (*shiro*) and chicken (*tsebhi derho*). Also try using it instead of butter when making eggs or sautéing vegetables like cabbage, potatoes, and carrots or greens.

Cooking time: 30 min

Makes: 1 cup

Ingredients

- 2 sticks unsalted butter
- 5 cloves garlic
- 1 1/2 inches ginger stalk, grated
- 1/2 white onion, large dice
- 2 bay leaves
- 8 peppercorns
- 1/2 tsp fenugreek
- 1/2 tsp turmeric powder
- 1 tsp black cardamom seeds, preferably *Aframomum corrorima* (optional)

Instructions

1. In a small saute pan, melt butter on medium.
2. Once butter is melted, add other ingredients, turn heat to low, and simmer for 30 minutes.
3. Strain contents of pan through a cheese cloth. Discard the solids.
4. Use what you wish of the spiced butter and store extra in fridge for convenient use up to three months.