

Gulf Coast Charcuterie Board

Meats:

Andouille Sausage with Mambo Tea
Boudin Sausage with Pu-erh Dante Tea
Cajun-Spiced Gravlaks (Cured salmon with Masala Chai Tea)
Cajun-Spiced Shrimp with Mango Mélange Tea
Cured Alligator Sausage with Pu-erh Coffee Tea
Smoked Sausage with Lapsang Souchong Tea
Tasso Ham with Irish Breakfast Tea

Cheeses:

Smoked Cheddar
Pepper Jack
Creole Cream Cheese
Smoked Gouda
Pimento Cheese

Nuts:

Pecans
Spiced Almonds
Boiled Peanuts

Fruits and Vegetables:

Pickled Okra
Pickled Green Beans
Cherry Tomatoes
Bell Pepper Strips

Crackers and Breads:

French Bread
Saltine Crackers
Cornbread Muffins

Dips and Spreads:

Creole Mustard with Mambo Tea
Pimento Cheese with Chamomile Tea
Remoulade Sauce with Green Bean Almondine Tea

Jams and Chutneys:

Fig Jam with Earl Grey Tea
Peach Chutney with Peach Oolong Tea

Andouille Sausage with Mambo Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground pork
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Mambo Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Mambo Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme in a bowl.

Mix with pork Thoroughly mix the curing mixture with the ground pork until well combined.

Stuff into casings Stuff the seasoned pork mixture into sausage casings, twisting into 6-inch links.

Refrigerate and cure. Place the sausages on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

Cook and serve. After curing, grill the sausages until fully cooked. Serve on the charcuterie board.

Boudin Sausage with Pu-erh Dante Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

2 lbs ground pork
1 lb pork liver, finely chopped
1 C cooked rice
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt

1/4 C Pu-erh Dante Tea, finely ground
1 T black pepper, coarsely ground
1 T garlic powder
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Pu-erh Dante Tea, black pepper, garlic powder, cayenne pepper, and thyme in a bowl.

Mix with pork and liver Thoroughly mix the curing mixture with the ground pork, chopped pork liver, and cooked rice until well combined.

Stuff into casings Stuff the seasoned mixture into sausage casings, twisting into 6-inch links.

Refrigerate and cure. Place the sausages on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

Cook and serve. After curing, cook the sausages as desired. Serve on the charcuterie board.

Cajun-Spiced Gravlaks with Masala Chai Tea

Prep Time: 20 minutes

Cook Time: 48 hours (curing time)

2 lbs salmon fillet, skin on
1/2 C kosher salt
1/2 C sugar
2 T pink curing salt

1/4 C Masala Chai Tea, finely ground
1/4 C fresh dill, chopped
1 lemon, zested
1 T cayenne pepper

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Masala Chai Tea, fresh dill, lemon zest, and cayenne pepper in a bowl.

Cure the salmon. Place a large piece of plastic wrap on a baking sheet. Spread half of the curing mixture on the plastic wrap. Place the salmon fillet on top, skin side down. Cover the salmon with the remaining curing mixture, ensuring it is evenly coated.

Wrap and refrigerate Tightly wrap the salmon in the plastic wrap. Place a second baking sheet on top and weigh it down with cans or a heavy skillet. Refrigerate for 48 hours, turning the salmon over after 24 hours.

Rinse and dry After 48 hours, unwrap the salmon and rinse off the curing mixture under cold water. Pat the salmon dry with paper towels.

Slice and serve. Thinly slice the cured salmon with a sharp knife. Serve on the charcuterie board.

Cajun-Spiced Shrimp with Mango M lange Tea

Prep Time: 15 minutes

Cook Time: 10 minutes

1 lb large shrimp, peeled and deveined
1/4 C Mango M lange Tea, brewed and cooled
2 T olive oil

1 T Cajun seasoning
1   garlic powder
1   paprika
Salt and pepper to taste

Marinate the shrimp In a bowl, combine brewed Mango M lange Tea, olive oil, Cajun seasoning, garlic powder, paprika, salt, and pepper. Add the shrimp and toss to coat. Marinate for at least 15 minutes.

Cook the shrimp Preheat a grill or skillet over medium-high heat. Cook the shrimp for about 2-3 minutes on each side, until pink and opaque.

Serve the shrimp on the charcuterie board.

Cured Alligator Sausage

with Pu-erh Coffee Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground alligator meat
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Pu-erh Coffee Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Pu-erh Hazelberry Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme in a bowl.

Mix with alligator meat. Thoroughly mix the curing mixture with the ground alligator meat until well combined.

Stuff into casings Stuff the seasoned alligator meat mixture into sausage casings, twisting into 6-inch links.

Refrigerate and cure. Place the sausages on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

Cook and serve. After curing, cook the sausages as desired. Serve on the charcuterie board.

Smoked Sausage with Lapsang Souchong Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground pork
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Lapsang Souchong Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Lapsang Souchong Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme in a bowl.

Mix with pork Thoroughly mix the curing mixture with the ground pork until well combined.

Stuff into casings Stuff the seasoned pork mixture into sausage casings, twisting into 6-inch links.

Refrigerate and cure. Place the sausages on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

Cook and serve. After curing, smoke or grill the sausages until fully cooked. Serve on the charcuterie board.

Tasso Ham with Irish Breakfast Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs pork shoulder, cut into 1-inch-thick slices
1/2 C kosher salt
1/4 C brown sugar
2 T pink curing salt
1/4 C Irish Breakfast Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, brown sugar, pink curing salt, ground Irish Breakfast Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme in a bowl.

Cure the pork Rub the curing mixture evenly over the pork slices, ensuring they are well coated. Place the pork in a large resealable plastic bag, removing as much air as possible.

Refrigerate and cure Refrigerate the pork for 7 days, turning it over every day to ensure even curing.

Cook and serve. After curing, cook the pork slices as desired. Serve on the charcuterie board.

Creole Mustard with Mambo Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

1/2 C Dijon mustard
1/4 C whole grain mustard
2 T honey

1/4 C Mambo Tea, brewed and cooled
1 † hot sauce
Salt and pepper to taste

Prepare the mustard In a bowl, combine Dijon mustard, whole grain mustard, honey, brewed Mambo Tea, hot sauce, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Pimento Cheese with Chamomile Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

8 oz sharp cheddar cheese, grated
4 oz cream cheese, softened
1/4 C mayonnaise
1/4 C Chamomile Tea, brewed and

cooled
1/4 C pimentos, diced
1 † garlic powder
Salt and pepper to taste

Prepare the spread In a bowl, combine sharp cheddar cheese, cream cheese, mayonnaise, brewed Chamomile Tea, pimentos, garlic powder, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Remoulade Sauce

with Green Bean Almondine Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

1 C mayonnaise
1/4 C Green Bean Almondine Tea, brewed
and cooled
2 T Dijon mustard
1 T capers, chopped

1 T lemon juice
1 t hot sauce
1 t paprika
1 t garlic powder
Salt and pepper to taste

Prepare the sauce In a bowl, combine mayonnaise, brewed Green Bean Almondine Tea, Dijon mustard, capers, lemon juice, hot sauce, paprika, garlic powder, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Pickled Okra with Green Rooibos Bonita Tea

Prep Time: 20 minutes

Additional Time: 24 hours (refrigeration)

Cook Time: 10 minutes

1 ½ lbs fresh okra
3 cloves garlic, peeled
3 t canning salt
3 t dill seed
¾ t whole peppercorns

1 ½ C white vinegar (5% acidity)
1 ½ C water
1/4 C Green Rooibos Bonita Tea, brewed
and cooled

Prepare the jars Sterilize three-pint jars and lids according to standard canning procedures.

Pack the jars Pack the okra into the jars, tips pointing up. Add 1 garlic clove, 1 t canning salt, 1 t dill seed, and 1/4 t whole peppercorns to each jar.

Prepare the brine In a saucepan, combine vinegar, water, and brewed Green Rooibos Bonita Tea. Bring to a boil.

Fill the jars. Pour the hot brine over the okra, leaving 1/4-inch headspace. Wipe the rims, place the lids on the jars, and screw on the bands until fingertip tight.

Process the jars Process in a boiling water bath for 10 minutes. Remove the jars and let them cool completely.

Refrigerate Let the pickles sit in the refrigerator for at least 24 hours before eating.

Pickled Green Beans

with Lemongrass-Ginger-Orange Tea

Prep Time: 20 minutes

Additional Time: 24 hours (refrigeration)

Cook Time: 10 minutes

2 lbs fresh green beans, trimmed
4 cloves garlic, peeled
4 t canning salt
4 t dill seed
1 t red pepper flakes (optional)

2 ½ C white vinegar (5% acidity)
2 ½ C water
1/4 C Lemongrass-Ginger-Orange Tea,
brewed and cooled

Prepare the jars Sterilize four-pint jars and lids according to standard canning procedures.

Pack the jars Pack the green beans into the jars, standing upright. Add 1 garlic clove, 1 t canning salt, 1 t dill seed, and 1/4 t red pepper flakes (if using) to each jar.

Prepare the brine In a saucepan, combine vinegar, water, and brewed Lemongrass-Ginger-Orange Tea. Bring to a boil.

Fill the jars. Pour the hot brine over the green beans, leaving a 1/4-inch headspace. Wipe the rims, place the lids on the jars, and screw on the bands until fingertip tight.

Process the jars Process in a boiling water bath for 10 minutes. Remove the jars and let them cool completely.

Refrigerate Let the pickles sit in the refrigerator for at least 24 hours before eating.

Fig Jam with Earl Grey Moonlight Tea

Prep Time: 10 minutes

Cook Time: 30 minutes

2 C fresh figs, chopped
1 C sugar
1/4 C Earl Grey Moonlight Tea, brewed

and cooled
1 T lemon juice

Prepare the jam In a pot, combine figs, sugar, brewed Earl Grey Moonlight Tea, and lemon juice. Bring to a boil, then reduce heat and simmer for 30 minutes, stirring occasionally, until thickened.

Jar the jam Pour the hot jam into sterilized jars, seal, and let cool.

Peach Chutney with Peach Oolong Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

4 ripe peaches, peeled and chopped
1 C sugar
1/2 C white vinegar
1/4 C Peach Oolong Tea, brewed and cooled
1/4 C golden raisins
1/4 C candied ginger, diced

1 T mustard seeds
1 † ground cumin
1 † ground coriander
1 † chili powder
1/2 † ground cardamom
Salt to taste

Prepare the chutney In a large pot, combine peaches, sugar, vinegar, brewed Peach Oolong Tea, raisins, ginger, mustard seeds, cumin, coriander, chili powder, cardamom, and salt. Bring to a boil, then reduce heat and simmer for 45 minutes, stirring occasionally, until thickened.

Jar the chutney Pour the hot chutney into sterilized jars, seal, and let cool.