

Mexican Charcuterie Board

Menu

Recipes Included

Charcuterie

Queso Fresco
Cotija Cheese
Oaxaca Cheese
Manchego Cheese
Pepper Jack Cheese
Jamon
Prosciutto

Finger Foods

Mexican Street Corn (Elote)
Mini Chicken Tacos
Spicy Shrimp Skewers
Chorizo with Kentucky Bourbon Tea
Chicken Tamales

Salsas and Sauces

Salsa Verde
Marionberry Salsa
Salsa Fresca (Pico de Gallo)
Spicy Taco Sauce

Dips

Guacamole
Black Bean Dip with Pu-erh Coffee
Queso Fundido

Fruits, Veg, & Crunchies

Fresh Cilantro
Pickled Jalapeños with Lemongrass Ginger Tea
Radish Slices
Tortilla Chips
Chicharrones
Sliced Jicama
Mini Bell Peppers
Cucumber Slices
Mango Slices
Pineapple Chunks
Lime Wedge
Grapes
Figs
Berries
Crackers
Tortillas (corn and flour)

Desserts

Churros with Chocolate Sauce
Dulce de Leche
Mexican Wedding Cookies

Mexican Cheeses

1/2 lb queso fresco
1/2 lb cotija cheese
1/2 lb Oaxaca cheese
1/2 lb Manchego cheese

ARRANGE cheeses on a large board.

1/2 lb Pepper Jack Cheese
1/2 lb Prosciutto (see recipe in Cured Meats section of my website)

Salsa Verde

with Citrus Mint Green tea

TOTAL COOKING TIME: 30 minutes

1 lb tomatillos, husked and rinsed
2 serrano peppers
1/2 C brewed Citrus Mint Green tea
1/4 C cilantro, chopped

1/4 C onion, chopped
2 cloves garlic
Juice of 1 lime
Salt to taste

PREPARE THE INGREDIENTS: Roast the tomatillos and serrano peppers until charred. Blend with brewed Citrus Mint Green tea, cilantro, onion, garlic, lime juice, and salt until smooth.

Marionberry Salsa

With Marionberry Salsa tea

TOTAL COOKING TIME: 15 minutes

1 C marionberries, chopped
1/4 C red onion, finely chopped
1 habanero, finely chopped
Zest and juice of 1 lime

1/4 C cilantro, chopped
Salt to taste
1/2 C brewed Marionberry Salsa tea (blend of blackberry and hibiscus teas)

PREPARE THE SALSA:

In a bowl, combine marionberries, red onion, habanero, lime zest and juice, cilantro, salt, and brewed Marionberry Salsa tea. Mix well and set aside.

Salsa Fresca (Pico de Gallo)

TOTAL COOKING TIME: 15 minutes

4 ripe tomatoes, chopped
1/4 red onion, finely chopped
1 jalapeño, minced
1/4 C fresh cilantro, chopped

3 cloves garlic, minced
Juice of 1 lime
Salt to taste

PREPARE THE SALSA: In a bowl, combine tomatoes, red onion, jalapeño, cilantro, garlic, and lime juice. Season with salt to taste. Mix well and let stand for 15 minutes before serving.

Spicy Taco Sauce

With Tri-Pepper Chai tea

TOTAL COOKING TIME: 20 minutes

1/2 C chipotle chilis in adobo sauce
1 habanero, seeded and chopped
1 mango, peeled and chopped
1/2 C pineapple, chopped

2 T brown sugar
1/2 C brewed Tri-Pepper Chai tea
Juice of 1 lime
Salt to taste

PREPARE THE SAUCE: In a blender, combine chipotle chilis in adobo sauce, habanero, mango, pineapple, brown sugar, brewed Tri-Pepper Chai tea, and lime juice. Blend until smooth. Season with salt to taste.

Guacamole

3 ripe avocados, peeled and pitted
1 lime, juiced
1/2 t salt
1/2 C diced onion
3 T chopped fresh cilantro

2 Roma tomatoes, diced
1 t minced garlic
1 pinch ground cayenne pepper (optional)
1/4 C brewed Green Chai tea

IN A MEDIUM BOWL, mash together the avocados, lime juice, brewed Green Chai tea, and salt.

MIX IN ONION, cilantro, tomatoes, and garlic.

STIR IN cayenne pepper if desired.

REFRIGERATE for 1 hour for the best flavor or serve immediately.

Black Bean Dip with Pu-erh Coffee

TOTAL COOKING TIME: 20 minutes

2 (15.5 oz) cans black beans, rinsed and drained
1/4 C brewed Pu-erh coffee
1/4 C extra virgin olive oil
1 small yellow onion, chopped
2 cloves garlic, minced

1 jalapeño, seeded and chopped
1 1/2 t salt
1/2 t ground cumin
2 T fresh lime juice
1/4 C fresh chopped cilantro

PREPARE THE BLACK BEAN DIP:

Heat the olive oil over medium heat in a small saucepan. Add the chopped onion, garlic, and jalapeño, and cook, stirring occasionally, until very soft, about 10 minutes. Do not brown. Transfer the cooked onion mixture to a blender or food processor and add the black beans, brewed Pu-erh coffee, salt, cumin, lime juice, and cilantro. Blend until smooth. If the dip is too thick, add a bit more lime juice or water to reach the desired consistency. Taste and adjust seasoning as needed. Transfer to a serving bowl and garnish with additional cilantro if desired.

Queso Fundido

1 lb Mexican chorizo, casing removed (see included recipe)
1/2 C diced onion
2 C shredded Oaxaca or Monterey Jack

cheese
1/4 C chopped cilantro
Tortilla chips for serving

PREHEAT OVEN to 375°F.

IN A SKILLET, cook chorizo and onion over medium heat until the chorizo is browned, and the onion is soft.

TRANSFER THE MIXTURE to an oven-safe dish and top with cheese.

BAKE until the cheese is melted and bubbly, about 10 minutes.

GARNISH with cilantro and serve with tortilla chips.

Pickled Jalapeños with Lemongrass Ginger Tea

Total Cooking Time: 24 hours (including refrigeration time)

10-12 fresh jalapeños, sliced
1 C white vinegar
1 C water
1/2 C brewed Lemongrass Ginger tea
2 T sugar

1 T salt
2 cloves garlic, sliced
1 † black peppercorns
1 † coriander seeds

PREPARE THE PICKLED JALAPEÑOS:

In a medium saucepan, combine the vinegar, water, brewed Lemongrass Ginger tea, sugar, and salt. Bring to a boil, stirring until the sugar and salt dissolve. Remove from heat and add the garlic, peppercorns, and coriander seeds. Place the sliced jalapeños in a jar and pour the hot brine over them. Let cool to room temperature, then cover and refrigerate for at least 24 hours before serving.

Mexican Street Corn (Elote)

4 ears of corn, husked
1/4 C mayonnaise
1/4 C sour cream
1/2 C cotija cheese, crumbled

1 † chili powder
1 lime, cut into wedges
Chopped cilantro for garnish

GRILL THE CORN until hot and lightly charred all over, 7-10 minutes.

MIX MAYONNAISE and sour cream in a bowl.

BRUSH THE MIXTURE onto the corn, then sprinkle with cotija cheese and chili powder.

GARNISH with cilantro and serve with lime wedges.

Mini Chicken Tacos

2 C shredded rotisserie chicken
1/2 C salsa
1 † ground cumin
1 † chili powder
12 mini taco shells
1 C shredded lettuce

1/2 C shredded cheese (cheddar or Mexican blend)
1/4 C chopped tomatoes
1/4 C chopped cilantro
1/2 C brewed Citrus Tea (Wiener Schnitzel)

IN A SKILLET, combine chicken, salsa, cumin, brewed Citrus Tea, and chili powder. Cook over medium heat until heated through.

FILL EACH MINI TACO shell with the chicken mixture.

TOP WITH LETTUCE, cheese, tomatoes, and cilantro.

Spicy Shrimp Skewers

1 lb large shrimp, peeled and deveined
2 T olive oil
1 † chili powder
1 † paprika
1/2 † cumin

1/2 † garlic powder
1/2 C brewed White Chai tea
Salt and pepper to taste
Lime wedges for serving

PREHEAT GRILL TO medium-high heat.

IN A BOWL, toss shrimp with olive oil, chili powder, paprika, cumin, garlic powder, salt, brewed White Chai tea, and pepper. Let the shrimp marinate for about 10-15 minutes to absorb the flavors.

THREAD SHRIMP onto skewers.

GRILL SHRIMP until pink and opaque, about 2-3 minutes per side.

Chorizo

with Kentucky Bourbon Tea

Total Cooking Time: 1 hour (including marinating time)

1 lb ground pork
2 T paprika
1 T chili powder
1 † ground cumin
1 † dried oregano
1 † garlic powder
1 † onion powder

1/2 † salt
1/2 † black pepper
1/4 † cayenne pepper
1 T apple cider vinegar
1 T brewed Kentucky Bourbon tea (strongly brewed and cooled)

Prepare the Chorizo:

In a large bowl, combine the ground pork with all the spices, vinegar, and brewed Kentucky Bourbon tea. Mix thoroughly until all ingredients are well incorporated. Cover and refrigerate for at least 1 hour to allow the flavors to meld. Use as desired in recipes or cook in a skillet over medium heat until browned and fully cooked.

Chicken Tamales

TOTAL COOK TIME: 3 hours

FILLING:

2 1/2 lbs chicken breast
2 lg garlic cloves
2 lg bay leaves
10-15 black peppercorns
3 1/2 t salt (divided)
1 white onion (divided in half)
4 C water

1 1/2 lbs tomatillos, peeled and washed
2 serrano peppers
2 t dried oregano
1 lg bunch of fresh cilantro
1 t olive oil
1/2 C brewed White Tangerine tea

MASA:

1 1/4 C lard
4 C masa harina
1 t baking powder
1 t salt
2 T Cumin

1 T Old Bay
1 T Garlic Powder
1 T Onion Powder
3-4 C chicken broth or Vegetable Broth

TAMALES:

40-50 corn husks

PREPARE THE FILLING: Place chicken, garlic, bay leaves, peppercorns, 1 1/2 t salt, and half an onion in a large pot. Cover with approximately 4 C of water and bring to a boil. Reduce heat and simmer for 35-40 minutes until chicken is tender. Remove chicken from the broth and let it cool. Shred the chicken and set aside. Strain the broth and reserve. In a blender, combine tomatillos, the remaining half onion, serrano peppers, 2 t salt, oregano, cilantro, 2 cooked garlic cloves from the chicken broth, brewed White Tangerine tea and 1/4 C chicken broth. Blend until smooth. Heat olive oil in a medium pot and add the blended salsa. Cook for 10-15 minutes until the salsa changes color from bright green to olive green. Add the shredded chicken and mix well. Set it aside.

PREPARE THE MASA: In a mixer, beat the lard until very soft and creamy, about 5-7 minutes. In a separate bowl, mix masa harina, baking powder, and 1 t of salt.

Gradually add the dry ingredients to the softened lard, beating at low speed until well-integrated. The mixture will look like coarse sand. Add chicken broth, 1 C at a time, until the masa reaches a soft and spreadable consistency like creamy peanut butter.

ASSEMBLE THE TAMALES: Soak the corn husks in hot water for 30-40 minutes until soft. Drain and pat dry. Spread 1-2 T of masa on half of each corn husk, starting 1/2 inch from the top and leaving 1 inch of the husk clear on one side. Add a teaspoon of the chicken filling in the center of the masa. Fold both sides of the husk over the filling, then fold the bottom end up. Tie the tamales with strips of corn husk.

STEAM THE TAMALES: Fill the bottom of a steamer pot with water, ensuring the water does not touch the tamales. Cover the bottom of the steamer basket with a few corn husks.

Place the tamales upright in the steamer, open side up. Cover with additional corn husks and a damp kitchen towel. Steam over medium-high heat for 1 hour and 15 minutes, checking the water level occasionally to ensure it doesn't run dry.

Let the tamales rest for 10 minutes before serving.

NOTE:

Prepared masa can be purchased at many Latin grocery stores or online. Brands like **Maseca** and **Masienda** offer high-quality masa harina that can be found at stores like Walmart, Target, and Amazon

Churros with Chocolate Sauce

CHURROS:

1 C water

2 1/2 T sugar

1/2 t salt

2 T vegetable oil

1 C all-purpose flour

1/2 C sugar, or to taste

1 t ground cinnamon

1/2 C brewed Tiger Eye tea

CHOCOLATE SAUCE:

1/2 C heavy cream

1/2 C semisweet chocolate chips

CHURROS: In a small saucepan over medium heat, combine water, 2 1/2 T sugar, salt, vegetable oil, and brewed Tiger Eye tea. Bring to a boil and remove from heat. Stir in flour until mixture forms a ball. Heat oil for frying in a deep skillet to 375°F. Pipe strips of dough into hot oil using a pastry bag. Fry until golden; drain on paper towels. Combine 1/2 C sugar and cinnamon. Roll churros in the mixture.

CHOCOLATE SAUCE: Heat heavy cream in a small saucepan over medium heat until it begins to simmer. Remove from heat and add chocolate chips. Stir until smooth.

Fresh Fruit with Tajín

1 pineapple, peeled and cut into spears

2 mangoes, peeled and sliced

2 cucumbers, peeled and sliced

2 T Fresh Fruit with Tajin tea, ground

Tajín seasoning to taste

Lime wedges for serving

ARRANGE pineapple, mango, and cucumber on a platter.

BLEND Tajin with ground Fresh Fruit with Tajin tea.

SPRINKLE with Tajín blend seasoning.

Dulce de Leche with Tiger Eye Tea

Total Cooking Time: 2 hours

1-qt whole milk

1 1/4 C granulated sugar

1/4 t baking soda

1/2 C brewed Tiger Eye tea

PREPARE THE DULCE DE LECHE:

In a large, heavy-bottomed pot, combine the milk, sugar, and baking soda. Bring to a simmer over medium heat, stirring constantly until the sugar dissolves. Add the brewed Tiger Eye tea and continue to cook, stirring frequently, until the mixture thickens and turns a deep caramel color, about 1.5 to 2 hours. Remove from heat and let cool. Transfer to a jar and refrigerate.

Mexican Wedding Cookies

Total Cooking Time: 45 minutes

1 C unsalted butter, softened
1/2 C confectioners' sugar
1 t vanilla extract
2 C all-purpose flour

1/2 C finely chopped toasted hazelnuts
1/4 C brewed Mexican Wedding Cookies tea
1/4 t salt

FOR COATING:

1 C confectioners' sugar

1 t ground cinnamon

PREHEAT OVEN: Preheat your oven to 350°F. Line a baking sheet with parchment paper.

PREPARE THE DOUGH: In a large bowl, cream together the softened butter and 1/2 C confectioners' sugar until light and fluffy. Mix in the vanilla extract and brewed Mexican Wedding Cookies tea. Gradually add the flour and salt, mixing until just combined. Stir in the finely chopped toasted hazelnuts.

SHAPE THE COOKIES: Roll the dough into 1-inch balls and place them on the prepared baking sheet about 2 inches apart.

BAKE: Bake in the preheated oven for 15-18 minutes, or until the edges are lightly golden.

COAT THE COOKIES: While the cookies are baking, mix 1 C confectioners' sugar with 1 t ground cinnamon in a shallow bowl. Once the cookies are done baking, let them cool for about 5 minutes. While still warm, roll the cookies in the cinnamon-sugar mixture until well coated.

COOL AND SERVE: Let the cookies cool completely on a wire rack. Roll them in the cinnamon-sugar mixture again if desired.