

Traditional Charcuterie Board

Duck Prosciutto with Blackberry Sage Oolong

4 duck breasts (skin on)
Kosher or pickling salt
Instacure No. 2 (curing salt)

2 T sugar
1 t dried thyme
2 T Blackberry Sage Oolong tea leaves

WEIGH THE DUCK BREASTS and measure out 2% of that weight in salt and 0.3% in Instacure No. 2.

MIX THE SALTS, sugar, thyme, and tea leaves. Coat the duck breasts thoroughly.

VACUUM SEAL the breasts with the cure and refrigerate for 3-7 days.

RINSE OFF THE CURE, dry the breasts, and place them on a wire rack set over a baking sheet in the refrigerator. Let them cure for 2-3 weeks, turning occasionally to ensure even drying.

Prosciutto with Pu-erh Coffee

1 pork leg (deboned, about 15-20 pounds)
Sea salt
Black pepper

Optional: garlic, rosemary, juniper berries
2 T Pu-erh tea leaves

RUB THE PORK leg with sea salt, pepper, optional spices, and tea leaves.

PLACE IN A COOL, dry place for 3 weeks, turning occasionally.

RINSE OFF THE SALT, dry, and place the leg on a wire rack set over a baking sheet in the refrigerator. Let it cure for 6-12 months, turning occasionally to ensure even drying.

Coppa with Yunnan Noir

2.2 lbs pork neck (Coppa)
5 1/2 t kosher salt
1/2 t Cure #2
1/3 t cracked black pepper
1/8 t ground cloves

1/16 t ground bay leaf
1/8 t ground cinnamon
1/16 t ground nutmeg
2 T Yunnan Noir tea leaves

MIX ALL INGREDIENTS and rub onto the pork neck.

VACUUM SEAL and refrigerate for 7 days.

REMOVE FROM THE BAG, wrap in a casing, and place on a wire rack set over a baking sheet in the refrigerator. Let it cure for 2-3 months, turning occasionally to ensure even drying.

Lamb Prosciutto

with Pu-erh Spice

TOTAL CURING TIME: 4-6 weeks

1 leg of lamb (deboned, about 5-7 pounds)
1/4 C kosher salt
1 t Instacure No. 2 (curing salt)
2 T sugar
2 T ground Pu-erh Spice tea leaves
1 T fresh rosemary, chopped

1 T fresh thyme, chopped
1 T black pepper, ground
2 cloves garlic, minced
Zest of 1 orange
Juice of 1 orange

PREPARE THE LAMB: Rinse the lamb leg under cold water and pat dry with paper towels. Remove any excess fat and silver skin from the lamb.

PREPARE THE CURE: In a bowl, mix the kosher salt, Instacure No. 2, sugar, ground Pu-erh Spice tea leaves, rosemary, thyme, black pepper, minced garlic, orange zest, and orange juice.

CURE THE LAMB: Rub the lamb thoroughly with the curing mixture, ensuring all parts are well-coated. Place the lamb in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the lamb for 2-3 weeks, turning the bag occasionally to ensure even curing.

RINSE AND DRY: After curing, remove the lamb from the bag and rinse off the curing mixture under cold water. Dry the lamb with paper towels.

REFRIGERATE TO CURE FURTHER: Place the lamb on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 2-3 weeks, turning occasionally to ensure even drying.

SERVE: Once cured, the lamb prosciutto can be thinly sliced and served as part of your charcuterie board.

Venison Prosciutto

with Cranberry Tea

TOTAL CURING TIME: 4-6 weeks

1 leg of venison (deboned, about 5-7 pounds)
1/4 C kosher salt
1 t Instacure No. 2 (curing salt)
2 T sugar
2 T ground cranberry tea leaves
1 T fresh rosemary, chopped

1 T fresh thyme, chopped
1 T black pepper, ground
2 cloves garlic, minced
Zest of 1 orange
Juice of 1 orange

PREPARE THE VENISON: Rinse the venison leg under cold water and pat dry with paper towels. Remove any excess fat and silver skin from the meat.

PREPARE THE CURE: In a bowl, mix the kosher salt, Instacure No. 2, sugar, ground cranberry tea leaves, rosemary, thyme, black pepper, minced garlic, orange zest, and orange juice.

CURE THE VENISON: Rub the venison thoroughly with the curing mixture, ensuring all parts are well-coated. Place the venison in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the venison for 2-3 weeks, turning the bag occasionally to ensure even curing.

RINSE AND DRY: After curing, remove the venison from the bag and rinse off the curing mixture under cold water. Dry the venison with paper towels.

REFRIGERATE TO CURE FURTHER: Place the venison on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 2-3 weeks, turning occasionally to ensure even drying.

Cheeses

Brie: Soft and creamy, pairs well with fruits and honey.

Gouda: Semi-hard with a nutty flavor, great with nuts and dried fruits.

Cheddar: Sharp and tangy, pairs well with apples and grapes.

Gruyère: Hard cheese with a nutty flavor, excellent with cured meats.

Blue Cheese: Strong and pungent, pairs well with figs and honey.

Goat Cheese: Soft and tangy, perfect with berries and honey.

Fruits

Grapes: Both red and green for variety.

Berries: Strawberries, blueberries, raspberries.

Figs: Fresh or dried.

Apples and Pears: Sliced thinly (brush with lemon juice to delay browning).

Dried Fruits: Apricots, dates, and cranberries.

Dips and Spreads

Hummus with Blackberry Sage Oolong and Blackberry Tea

1 can chickpeas, drained
1/4 C lemon juice
1/4 C tahini
1 garlic clove

2 T olive oil
1 T Blackberry Sage Oolong tea leaves
1 T Blackberry tea leaves
Salt to taste

STEEP THE TEA leaves in 1/2 cup hot water for 5 minutes, then strain.

BLEND ALL INGREDIENTS, including the tea infusion, until smooth.

ADJUST SEASONING as needed.

Pesto with Lemongrass-Ginger-Orange Tea

2 C fresh basil leaves
1/2 C grated Parmesan cheese
1/2 C olive oil
1/3 C pine nuts

3 garlic cloves
2 T Lemongrass-Ginger-Orange tea leaves
Salt and pepper to taste

STEEP THE TEA leaves in 1/2 cup hot water for 5 minutes, then strain.

BLEND BASIL, pine nuts, garlic, and tea infusion.

ADD CHEESE and blend.

SLOWLY ADD OLIVE OIL while blending until smooth.

Tapenade with Yunnan Noir

1 C pitted black olives
2 T capers
2 anchovy fillets

3 garlic cloves
2 T olive oil
1 T Yunnan Noir tea leaves

STEEP THE TEA leaves in 1/4 cup hot water for 5 minutes, then strain.

BLEND ALL INGREDIENTS, including the tea infusion, until smooth.

ADJUST SEASONING as needed.

Onion Jam with Formosa Oolong Tea

TOTAL COOKING TIME: 50 minutes

2 lg onions, thinly sliced
1 T olive oil
1/4 C brown sugar
1/4 C balsamic vinegar

1/2 C brewed Formosa Oolong tea (strong)
1 † fresh thyme, chopped
1/2 † salt
1/4 † black pepper

PREPARE THE ONIONS: Heat the olive oil in a large skillet over medium heat. Add the sliced onions and cook, stirring occasionally, until they are soft and caramelized, about 15-20 minutes.

ADD THE SUGAR AND VINEGAR: Sprinkle the brown sugar over the onions and stir to combine. Cook for another 5 minutes until the sugar has dissolved and started to caramelize. Add the balsamic vinegar and stir well.

INFUSE WITH TEA: Pour in the brewed Formosa Oolong tea and add the chopped thyme, salt, and black pepper. Stir to combine.

SIMMER: Reduce the heat to low and let the mixture simmer, stirring occasionally, until it thickens to a jam-like consistency, about 20-25 minutes.

COOL AND STORE: Remove from heat and let the onion jam cool. Transfer to a jar and store in the refrigerator. It can be served warm or cold.