

Thai-Inspired Charcuterie Board

Meats:

Thai-Style Pork Jerky (Moo Dad Deaw) with Thai Chai Tea

Lemongrass Chicken Skewers with Lemongrass-Ginger-Orange Tea

Spicy Thai Sausage (Sai Ua) with Mambo Tea

Cheeses:

Paneer (Mild, fresh cheese)

Queso Fresco (Light, crumbly cheese)

Cream Cheese (Soft, spreadable cheese)

Nuts:

Cashews

Peanuts

Almonds

Fruits and Vegetables:

Mango Slices

Pineapple Chunks

Cucumber Slices

Carrot Sticks

Bell Pepper Strips

Crackers and Breads:

Rice Crackers

Sesame Crackers

Naan Bread

Dips and Spreads:

Peanut Sauce with Thai Chai Tea

Sweet Chili Sauce with Lemongrass-Ginger-Orange Tea

Coconut-Lime Dip with Coconut Tea

Jams and Chutneys:

Mango Chutney with Mango Mélange Tea

Pineapple Jam with Kona Pineapple Tea

Thai-Style Pork Jerky (Moo Dad Deaw)

with Thai Chai Tea

Prep Time: 20 minutes

Cook Time: 6 hours (drying time)

2 lbs pork shoulder, thinly sliced
1/4 C soy sauce
2 T fish sauce
2 T sugar

1 T ground coriander
1 † white pepper
1 † garlic powder
1/4 C Thai Chai Tea, brewed and cooled

Marinate the pork In a bowl, combine soy sauce, fish sauce, sugar, ground coriander, white pepper, garlic powder, and brewed Thai Chai Tea. Add the pork slices and toss to coat. Marinate for at least 2 hours, preferably overnight.

Dry the pork Arrange the pork slices on a wire rack set over a baking sheet. Dry in a low oven (150°F) or a dehydrator for about 6 hours, until the pork is dry but still slightly chewy.

Lemongrass Chicken Skewers

with Lemongrass-Ginger-Orange Tea

Prep Time: 20 minutes

Cook Time: 10 minutes

2 lbs chicken breast, thinly sliced
1/4 C soy sauce
2 T fish sauce
2 T honey

1 T ground lemongrass
1 † garlic powder
1/4 C Lemongrass-Ginger-Orange Tea, brewed and cooled

Marinate the chicken In a bowl, combine soy sauce, fish sauce, honey, ground lemongrass, garlic powder, and brewed Lemongrass-Ginger-Orange Tea. Add the chicken slices and toss to coat. Marinate for at least 30 minutes.

Grill the skewers Thread the chicken slices onto skewers. Preheat a grill to medium-high heat. Grill the skewers for about 5 minutes on each side, or until the chicken is cooked through.

Serve the chicken skewers as part of the charcuterie board.

Spicy Thai Sausage (Sai Ua)

with Mambo Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

2 lbs ground pork
1/2 C kosher salt
1/4 C red curry paste
2 T pink curing salt
1 T ground cumin
1 T ground coriander

1 T smoked paprika
1 T garlic powder
1 † ground cinnamon
1 † ground fennel seeds
1/4 C Mambo Tea, finely ground

Prepare the curing mixture Combine kosher salt, red curry paste, pink curing salt, ground cumin, ground coriander, smoked paprika, garlic powder, ground cinnamon, ground fennel seeds, and ground Mambo Tea 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, cook the sausages as desired. Serve on the charcuterie board.

Peanut Sauce

with Thai Chai Tea

Prep Time: 10 minutes

Cook Time: 5 minutes

1 C coconut milk
1/2 C peanut butter
2 T red curry paste
2 T soy sauce

2 T brown sugar
1 T lime juice
1/4 C Thai Chai Tea, brewed and cooled

Prepare the sauce In a saucepan, combine coconut milk, peanut butter, red curry paste, soy sauce, brown sugar, lime juice, and brewed Thai Chai Tea. Cook over medium heat, stirring constantly, until smooth and heated through.

Transfer to a serving bowl.

Sweet Chili Sauce

with Lemongrass-Ginger-Orange Tea

Prep Time: 10 minutes

Cook Time: 10 minutes

1/2 C rice vinegar
1/2 C sugar
1/4 C water
2 T fish sauce

2 cloves garlic, minced
1 † red pepper flakes
1/4 C Lemongrass-Ginger-Orange Tea,
brewed and cooled

Prepare the sauce In a saucepan, combine rice vinegar, sugar, water, fish sauce, garlic, red pepper flakes, and brewed Lemongrass-Ginger-Orange Tea. Bring to a boil, then reduce heat and simmer for 10 minutes, until thickened.

Transfer to a serving bowl.

Coconut-Lime Dip with Coconut Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

1 C Greek yogurt
1/4 C coconut milk
2 T lime juice
1 T honey

1 † lime zest
Salt to taste
1/4 C Coconut Tea, brewed and cooled

Prepare the dip In a bowl, combine Greek yogurt, coconut milk, lime juice, honey, lime zest, salt, and brewed Coconut Tea. Mix until smooth.

Transfer to a serving bowl.

Mango Chutney with Mango Mélange Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

4 ripe mangoes, peeled and chopped
1 C sugar
1/2 C white vinegar
1/4 C Mango Mélange 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 mangoes, sugar, vinegar, brewed Mango Mélange 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.

Pineapple Jam with Kona Pineapple Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

2 ripe pineapples, peeled and chopped
2 C sugar
1/2 C lemon juice

1/4 C Kona Pineapple tea, brewed and cooled

Prepare the jam In a large pot, combine pineapples, sugar, lemon juice, and brewed Kona Pineapple tea. Bring to a boil, then reduce heat and simmer for 45 minutes, stirring frequently, until thickened.

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