

Ukrainian-Inspired Charcuterie Board Menu

Meats

Holodets (Aspic) with Golden Yunnan
Salo (Cured Pork Fat) with Earl Grey Bravo
Kovbasa (Ukrainian Sausage) with Blackberry Sage Oolong Tea

Cheeses

Homemade Syr (Farmer's Cheese)
Soft Tvorog (Quark)

Pickled Items

Pickled Cucumbers with Hojicha Tea
Pickled Tomatoes with Golden Yunnan

Crackers and Breads

Rye Bread (available at Eastern European markets)
Lavash Crackers (difficult to find, specialty stores or homemade)
Pampushky (Ukrainian Garlic Bread)

Dips and Spreads

Salo Spread (Lard Spread)
Eggplant Caviar with Earl Grey Bravo
Adjika (Spicy Sauce)

Jams and Chutneys

Blackcurrant Jam with Currant Tea
Apple Jam with Chamomile Tea

Holodets (Aspic) with Golden Yunnan

Prep Time: 30 minutes

Set Time: Overnight

Cook Time: 4 hours

2 lb pork legs or knuckles

1 lb beef shank

1 onion

1 carrot

2 bay leaves

Salt and pepper to taste

1 tablespoon Golden Yunnan tea leaves

Prepare the broth: Rinse meat and place in a pot. Cover with water and bring to a boil. Skim off foam.

Simmer the broth: Add onion, carrot, bay leaves, salt, and pepper. Simmer on low heat for 4 hours.

Strain the broth: Strain the broth, discard vegetables. Let meat cool, remove bones, and shred meat.

Add tea and set: Steep Golden Yunnan tea leaves in hot water, then strain. Combine tea with broth and mix in shredded meat. Pour into molds and refrigerate overnight until set.

Salo (Cured Pork Fat) with Earl Grey Bravo

Prep Time: 20 minutes

Cure Time: 3 days

1 lb pork fatback

2 tablespoons kosher salt

1 tablespoon sugar

2 teaspoons black pepper

2 teaspoons garlic powder

1 tablespoon finely ground Earl Grey Bravo tea leaves

Prepare the cure: Mix salt, sugar, pepper, garlic powder, and tea leaves.

Cure the salo: Rub pork fatback thoroughly with cure mixture. Place in a resealable plastic bag. Refrigerate for 3 days, turning occasionally. Rinse and pat dry before serving.

Kovbasa (Ukrainian Sausage)

with Blackberry Sage Oolong Tea

Prep Time: 30 minutes

Cook Time: 1 hour

2 lb ground pork
1 tablespoon salt
1 teaspoon pepper
2 cloves garlic, minced
1/2 teaspoon marjoram

1/2 teaspoon coriander
1/2 teaspoon paprika
1 tablespoon Oolong tea leaves
Natural sausage casings (available at butcher shops)

Prepare the filling: In a bowl, mix ground pork, salt, pepper, garlic, marjoram, coriander, and paprika. Steep Oolong tea leaves in hot water, then strain and mix the liquid into the meat mixture.

Stuff the sausages: Soak natural casings in warm water for 30 minutes. Rinse thoroughly. Stuff the meat mixture into the casings, twisting into links.

Cook the sausages: Place sausages in a pot of water, bring to a boil, then simmer for 45 minutes. Finish by grilling or pan-frying until browned.

Syr (Farmer's Cheese)

Prep Time: 15 minutes

Cook Time: 15 minutes

1-gallon whole milk
1/2 cup white vinegar

1 teaspoon salt

Heat the milk: In a large pot, heat milk to 190°F over medium heat, stirring occasionally to prevent scorching.

Curdle the milk: Remove from heat and stir in vinegar. Let sit for 5 minutes until curds form.

Drain the curds: Pour the mixture into a cheesecloth-lined colander. Let drain for 5 minutes.

Season the cheese: Transfer curds to a bowl, sprinkle with salt, and stir to combine. Let cool completely.

Soft Tvorog (Quark)

Prep Time: 15 minutes

Set Time: 24 hours

1-gallon whole milk
1/2 cup buttermilk

1/4 teaspoon rennet (available at specialty stores)

Mix the ingredients: In a large pot, mix milk and buttermilk. Heat to 86°F, then stir in rennet.

Set the curds: Cover and let sit at room temperature for 12-24 hours until set.

Drain the curds: Pour the mixture into a cheesecloth-lined colander. Let drain for 6 hours or until desired consistency is reached.

Pickled Cucumbers with Hojicha Tea

Prep Time: 15 minutes

Set Time: 24 hours

4 cucumbers, sliced
2 cups water
1 cup apple cider vinegar
2 tablespoons sugar

1 tablespoon salt
1 tablespoon Hojicha Tea leaves
2 cloves garlic, minced
1 teaspoon dill seeds

Prepare the brine: In a saucepan, bring water, vinegar, sugar, salt, and Green Tea leaves to a boil. Remove from heat and let steep for 10 minutes. Strain and cool.

Combine ingredients: Place cucumbers, garlic, and dill seeds in a jar. Pour cooled brine over cucumbers. Seal and refrigerate for 24 hours before serving.

Pickled Tomatoes with Golden Yunnan

Prep Time: 15 minutes

Set Time: 24 hours

1 lb cherry tomatoes
2 cups water
1 cup white vinegar
1 tablespoon salt

1 tablespoon sugar
1 tablespoon Golden Yunnan tea leaves
2 cloves garlic, minced
1 teaspoon mustard seeds

Prepare the brine: In a saucepan, bring water, vinegar, salt, sugar, and Golden Yunnan tea leaves to a boil. Remove from heat and let steep for 10 minutes. Strain and cool.

Combine ingredients: Place tomatoes, garlic, and mustard seeds in a jar. Pour cooled brine over tomatoes. Seal and refrigerate for 24 hours before serving.

Rye Bread (Homemade)

Prep Time: 20 minutes

Cook Time: 30 minutes

Rising Time: 2 hours

2 cups rye flour

1 cup all-purpose flour

1 1/2 teaspoons salt

1 tablespoon sugar

1 packet active dry yeast (2 1/4 teaspoons)

1 1/4 cups warm water (110°F)

2 tablespoons molasses

Prepare the dough: In a large bowl, mix rye flour, all-purpose flour, salt, and sugar. In a small bowl, dissolve yeast in warm water and let sit for 5 minutes. Add molasses to yeast mixture.

Combine ingredients: Pour yeast mixture into flour mixture and stir until a dough forms. Knead the dough on a floured surface for 10 minutes until smooth.

Let it rise: Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour or until doubled in size.

Shape and bake: Punch down the dough and shape into a loaf. Place on a greased baking sheet, cover, and let rise for another hour. Preheat oven to 375°F and bake for 30 minutes or until the bread sounds hollow when tapped.

Lavash Crackers

Prep Time: 20 minutes

Cook Time: 10 minutes

1 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon sugar

1/3 cup water

2 tablespoons olive oil

Prepare the dough: In a large bowl, mix flour, salt, and sugar. Add water and olive oil and mix until a dough forms.

Roll out the dough: On a floured surface, roll the dough out very thinly. Cut into desired shapes.

Bake the crackers: Preheat oven to 400°F. Place dough pieces on a baking sheet and bake for 8-10 minutes until golden and crisp.

Pampushky (Ukrainian Garlic Bread)

Prep Time: 20 minutes

Cook Time: 20 minutes

Rising Time: 1 hour

3 1/2 cups all-purpose flour
1 packet active dry yeast (2 1/4
teaspoons)
1 cup warm water (110°F)
2 tablespoons sugar

1 teaspoon salt
2 tablespoons vegetable oil
3 cloves garlic, minced
2 tablespoons chopped fresh dill

Prepare the dough: In a large bowl, dissolve yeast in warm water and let sit for 5 minutes. Add sugar, salt, and vegetable oil. Gradually add flour and knead until a soft dough forms.

Let it rise: Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour or until doubled in size.

Shape and bake: Preheat oven to 375°F. Divide dough into small balls and place on a greased baking sheet. Cover and let rise for another 15 minutes. Bake for 20 minutes until golden.

Prepare the garlic mixture: In a small bowl, mix minced garlic and chopped dill. When the bread is done baking, brush the tops with the garlic mixture.

Salo Spread (Lard Spread)

Prep Time: 10 minutes

1/2 lb pork fatback
2 cloves garlic, minced

1 teaspoon salt
1 teaspoon black pepper

Prepare the spread: Grind pork fatback in a meat grinder or food processor until smooth. Mix in minced garlic, salt, and black pepper. Serve chilled.

Eggplant Caviar with Earl Grey Bravo

Prep Time: 20 minutes

Cook Time: 40 minutes

2 large eggplants
1 onion, chopped
2 cloves garlic, minced
2 tomatoes, chopped

1 tablespoon Earl Grey Bravo tea leaves
2 tablespoons olive oil
Salt and pepper to taste

Prepare the eggplants: Roast eggplants at 400°F until soft, about 30 minutes. Peel and chop.

Sauté the aromatics: Sauté onion and garlic in olive oil until soft.

Cook the tomatoes: Add tomatoes and cook until reduced.

Add tea and blend: Steep Earl Grey Bravo tea leaves in hot water, then strain and add to the pan. Add eggplant, salt, and pepper. Cook until well blended.

Adjika (Spicy Sauce)

Prep Time: 20 minutes

4 red bell peppers
2 hot peppers
6 cloves garlic
1 bunch cilantro

2 tablespoons vinegar
1 teaspoon salt
1 teaspoon sugar

Prepare the vegetables: Remove seeds from bell peppers and hot peppers. Roughly chop all vegetables.

Blend the sauce: In a food processor, blend all ingredients until smooth. Adjust seasoning to taste.

Blackcurrant Jam with Currant Tea

Prep Time: 20 minutes

Cook Time: 1 hour

2 lb blackcurrants
4 cups sugar

1 cup water
1 tablespoon Currant Tea leaves

Prepare the fruit: Rinse blackcurrants and remove stems.

Cook the jam: In a large pot, combine blackcurrants, sugar, and water. Bring to a boil, then simmer for 45 minutes, stirring occasionally.

Add tea and finish: Steep Currant Tea leaves in hot water, then strain and add to the jam. Simmer for another 15 minutes. Pour into sterilized jars and seal.

Apple Jam with Chamomile Tea

Prep Time: 20 minutes

Cook Time: 1 hour

2 lb apples, peeled and chopped
4 cups sugar

1 cup water
1 tablespoon Chamomile tea leaves

Prepare the fruit: Peel and chop apples.

Cook the jam: In a large pot, combine apples, sugar, and water. Bring to a boil, then simmer for 45 minutes, stirring occasionally.

Add tea and finish: Steep Chamomile tea leaves in hot water, then strain and add to the jam. Simmer for another 15 minutes. Pour into sterilized jars and seal.