

Dual Coast Harvest Feast

Appetizers:

Astoria Candied Salmon Crostini

Annapolis Crab Dip

Baltimore Stuffed Mushrooms

Main Dishes:

Portland Pumpkin Chai Turkey Breast

Bethesda Pomegranate Rib Roast

Side Dishes:

Eugene Cranberry Brussels Sprouts

Salem Sweet Potato Mash

Annapolis Cranberry Salsa

Frederick Festive Corn

Silver Spring Honeybush Apricot Carrots

Bend Autumn Mist Wild Rice Pilaf

Desserts:

Ashland Apple Chai Pie

Tualatin Pumpkin Cheesecake with Pears

Rockville Cranberry Orange Tart with Pistachio Shortbread Crust

Astoria Candied Salmon Crostini

Crispy crostini topped with a creamy dill spread and candied salmon, perfect for a sophisticated start to your feast.

TOTAL TIME: 20 minutes

1 baguette, sliced into 1/2-inch slices	1/4 t salt
2 T olive oil	1/4 t black pepper
1/2 C cream cheese, softened	4 oz candied salmon, thinly sliced
1/4 C sour cream	1 T capers (optional)
1 T fresh dill, chopped	1/4 C red onion, thinly sliced
1 t lemon juice	

PREPARE CROSTINI: Preheat oven to 375°F. Brush baguette slices with olive oil and place on a baking sheet. Bake for 10-12 minutes, until golden and crisp.

MAKE SPREAD: In a bowl, mix cream cheese, sour cream, dill, lemon juice, salt, and pepper until smooth.

ASSEMBLE CROSTINI: Spread the dill mixture on each crostini, top with candied salmon, capers, and red onion slices.

NOTES: For the candied salmon, see my recipe in the Cured Meats & Seafood section of my website at <https://dragonflydezines.com/more-tea-recipes>.

Annapolis Crab Dip

TOTAL TIME: 30 minutes

A warm and creamy crab dip with a generous amount of Old Bay seasoning, served with toasted baguette slices or crackers.

8 oz cream cheese, softened	1/2 t onion powder
1/2 C mayonnaise	8 oz lump crab meat
1/2 C sour cream	1/4 C grated Parmesan cheese
1 t Worcestershire sauce	1/4 C shredded cheddar cheese
1 t lemon juice	2 T fresh parsley, chopped
2 t Old Bay seasoning	1 t Blood Orange loose leaf tea, finely ground
1/2 t garlic powder	

PREHEAT OVEN: Preheat oven to 350°F.

MIX INGREDIENTS: In a bowl, combine cream cheese, mayonnaise, sour cream, Worcestershire sauce, lemon juice, Old Bay seasoning, garlic powder, onion powder, and ground Blood Orange tea until smooth.

ADD CRAB: Gently fold in crab meat, Parmesan cheese, and cheddar cheese.

BAKE DIP: Transfer mixture to a baking dish and bake for 20-25 minutes, until bubbly and golden.

GARNISH: Sprinkle with fresh parsley before serving.

Baltimore Stuffed Mushrooms

Savory stuffed portobello mushrooms filled with a blend of sausage, breadcrumbs, herbs, and a generous amount of Old Bay seasoning, perfect for a hearty appetizer.

12 large portobello mushrooms, stems removed
1/2 lb Italian sausage, casing removed
1/2 C breadcrumbs
1/4 C grated Parmesan cheese
2 T fresh parsley, chopped

2 cloves garlic, minced
1 † Old Bay seasoning
1/4 † salt
1/4 † black pepper
2 T olive oil
1 † Chestnut loose leaf tea, finely ground

PREHEAT OVEN: Preheat oven to 375°F.

COOK SAUSAGE: In a skillet, cook sausage over medium heat until browned. Remove from heat and drain excess fat.

MIX FILLING: In a bowl, combine cooked sausage, breadcrumbs, Parmesan cheese, parsley, garlic, Old Bay seasoning, salt, pepper, and ground Chestnut tea.

STUFF MUSHROOMS: Spoon the sausage mixture into the portobello mushroom caps.

BAKE MUSHROOMS: Place stuffed mushrooms on a baking sheet, drizzle with olive oil, and bake for 20 minutes, until mushrooms are tender and filling is golden.

Portland Pumpkin Chai Turkey Breast

A flavorful and juicy turkey breast brined in Honeybush Pumpkin Chai tea, perfect for a festive Thanksgiving meal.

TOTAL TIME: 14-26 hours (including brining time)

1 turkey breast (about 4-5 lbs)
4 C water
4 T Honeybush Pumpkin Chai, placed into tea bags (or Spiced Apple Chai)
1/2 C kosher salt
1/2 C brown sugar
1 onion, quartered

4 garlic cloves, smashed
1 T black peppercorns
2 bay leaves
1/4 C olive oil
1 † dried thyme
1 † dried rosemary

PREPARE THE BRINE: In a large pot, bring water to a boil. Add tea bags, salt, and brown sugar. Stir until dissolved. Remove from heat, steep tea for 5 mins, then discard tea bags and let the brine cool completely.

ADD AROMATICS: Add onion, garlic, peppercorns, and bay leaves to the brine. Submerge turkey breast in the brine, cover, and refrigerate for 12-24 hours.

PREHEAT OVEN: Preheat oven to 350°F. Remove turkey from brine, rinse, and pat dry.

SEASON THE TURKEY: Rub turkey with olive oil, thyme, and rosemary. Place in a roasting pan.

ROAST THE TURKEY: Roast for 1.5-2 hours, or until internal temperature reaches 165°F. Let rest for about 10 minutes before slicing.

Bethesda Pomegranate Rib Roast

A succulent standing rib roast paired with a rich wine and pomegranate sauce infused with Pomegranate Grove tea.

TOTAL TIME: 3-3.5 hours

1 standing rib roast (about 6-7 lbs)
2 T olive oil
1 T kosher salt
1 T black pepper
1 † garlic powder
1 † onion powder
1 C red wine

1 C beef broth
1/2 C pomegranate juice
2 T Pomegranate Grove tea, placed into tea bags
1 T cornstarch
2 T water

PREHEAT OVEN: Preheat oven to 450°F. Rub rib roast with olive oil, salt, pepper, garlic powder, and onion powder.

INITIAL ROASTING: Place roast in a roasting pan and cook for 15 minutes. Reduce heat to 325°F and continue roasting for 2-2.5 hours, or until internal temperature reaches 135°F for medium-rare.

REST THE ROAST: Remove roast from oven and let rest.

PREPARE THE SAUCE: In a saucepan, combine red wine, beef broth, and pomegranate juice. Bring to a boil, then reduce heat and simmer.

INFUSE WITH TEA: Add Pomegranate Grove tea bags and steep for 5 minutes. Remove tea bags.

THICKEN THE SAUCE: Mix cornstarch and water to form a slurry. Stir into sauce and cook until thickened.

Eugene Cranberry Brussels Sprouts

Roasted Brussels sprouts tossed with dried cranberries, pecans, and a Cranberry Autumn tea infusion for a delightful side dish.

TOTAL TIME: 30 minutes

1 lb Brussels sprouts, trimmed and halved
2 T olive oil
1/2 † salt
1/4 † black pepper

1/4 C dried cranberries
1/4 C chopped pecans
1 T Cranberry tea, placed into a tea bag

PREHEAT OVEN: Preheat oven to 400°F. Toss Brussels sprouts with olive oil, salt, and pepper.

ROAST THE SPROUTS: Spread on a baking sheet and roast for 20-25 minutes, until tender and browned.

PREPARE TEA INFUSION: In a small saucepan, steep tea bag in 1/4 C hot water for 5 minutes. Remove tea bag.

COMBINE INGREDIENTS: Toss roasted Brussels sprouts with cranberries, pecans, and tea infusion.

Salem Sweet Potato Mash

Creamy and sweet mashed sweet potatoes enhanced with the warm flavors of Sweet Potato Pie tea.

TOTAL TIME: 25 minutes

4 lg sweet potatoes, peeled and cubed
2 T butter
1/4 C brown sugar
1/2 t cinnamon

1/4 t nutmeg
1/4 C milk
2 T Sweet Potato Pie tea, placed into tea bags

COOK SWEET POTATOES: Boil sweet potatoes in a large pot until tender, about 15 minutes. Drain and return to pot.

PREPARE TEA-INFUSED MILK: In a small saucepan, heat milk and steep Sweet Potato Pie tea bags for 5 minutes. Remove tea bags.

MASH SWEET POTATOES: Mash sweet potatoes with butter, brown sugar, cinnamon, nutmeg, and tea-infused milk until smooth.

Annapolis Cranberry Salsa

A zesty and refreshing cranberry salsa with a hint of spice, perfect for adding a festive touch to your Thanksgiving table. This version includes a creamy layer of mascarpone and cream cheese for added richness.

TOTAL TIME: 1 hour 15 minutes

2 C fresh cranberries
1/2 red onion, finely chopped
1 jalapeño, seeded and finely chopped
1/4 C fresh cilantro, chopped
1/4 C sugar
1 lime, juiced

1/4 t salt
1 T Spiced Blood Orange, placed into a tea bag
1/2 C mascarpone cheese
1/2 C cream cheese, softened

PREPARE CRANBERRIES: Pulse cranberries in a food processor until coarsely chopped.

COMBINE INGREDIENTS: In a bowl, mix cranberries, red onion, jalapeño, cilantro, sugar, lime juice, salt, and tea infusion.

PREPARE CREAMY LAYER: In a separate bowl, mix mascarpone and cream cheese until smooth. Spread the cheese mixture on a serving platter.

ASSEMBLE SALSA: Spoon cranberry salsa over the cheese mixture.

CHILL: Refrigerate for at least 1 hour before serving to allow flavors to meld.

Frederick Festive Corn

Grilled corn on the cob seasoned with smoked paprika and topped with feta cheese and fresh cilantro for a vibrant side dish. The addition of Chili Lime Green tea adds a subtle hint of lime and spice.

TOTAL TIME: 20 minutes

4 ears of corn, husked
2 T butter, melted
1/2 t smoked paprika
1/4 t salt
1/4 t black pepper

1/4 C crumbled feta cheese
1/4 C chopped fresh cilantro
1 lime, cut into wedges
1 T Chili Lime Green, finely ground

GRILL CORN: Preheat grill to medium-high heat. Grill corn, turning occasionally, until charred and tender, about 10-12 minutes.

SEASON CORN: Brush with melted butter and sprinkle with smoked paprika, ground tea, salt, and pepper.

GARNISH: Top with crumbled feta cheese and chopped cilantro. Serve with lime wedges.

Silver Spring Honeybush Apricot Carrots

Sweet and tender roasted carrots glazed with honey and infused with the delicate flavor of Honeybush Apricot tea.

TOTAL TIME: 30 minutes

1 lb carrots, peeled and cut into sticks
2 T honey
1 T olive oil
1/2 t salt

1/4 t black pepper
1 T Honeybush Apricot, placed into a tea bag

PREHEAT OVEN: Preheat oven to 400°F.

PREPARE TEA INFUSION: In a small saucepan, steep the tea bag in 1/4 C hot water for 5 minutes. Remove tea bag.

TOSS CARROTS: In a bowl, toss carrots with honey, olive oil, salt, pepper, and tea infusion.

ROAST CARROTS: Spread on a baking sheet and roast for 20-25 minutes, until tender and caramelized.

Sherwood Autumn Mist Wild Rice Pilaf

1 C wild rice	1/4 C chopped pecans
2 C vegetable broth	1/4 C chopped fresh parsley
1 T Autumn Mist Green, placed into a tea bag	1 T olive oil
1/2 C dried cranberries	1/2 t salt
	1/4 t black pepper

PREPARE TEA INFUSION: In a small saucepan, heat vegetable broth and steep the tea bag for 5 minutes. Remove tea bag.

COOK RICE: In a pot, combine wild rice and tea-infused broth. Bring to a boil, then reduce heat and simmer, covered, for 45-50 minutes, until rice is tender.

COMBINE INGREDIENTS: In a large bowl, mix cooked rice with dried cranberries, chopped pecans, parsley, olive oil, salt, and pepper.

Ashland Apple Chai Pie

1 pie crust (store-bought or homemade)	1/4 t allspice
6 C sliced apples (Granny Smith or Honeycrisp)	1 T lemon juice
1/2 C sugar	2 T flour
1/4 C brown sugar	2 T butter, cut into small pieces
1 t cinnamon	1 T Spiced Apple Chai, placed into a tea bag
1/4 t nutmeg	

PREHEAT OVEN: Preheat oven to 425°F.

PREPARE FILLING: In a large bowl, combine sliced apples, sugar, brown sugar, cinnamon, nutmeg, allspice, lemon juice, and flour.

INFUSE APPLES: Steep the Spiced Apple Chai tea bag in 1/4 cup hot water for 5 minutes. Remove tea bag and add tea to apple mixture.

ASSEMBLE PIE: Pour apple mixture into pie crust. Dot with butter pieces. Cover with top crust, seal edges, and cut slits for steam to escape.

BAKE PIE: Bake for 45-50 minutes, until crust is golden brown, and filling is bubbly. Let cool before serving.

Tualatin Pumpkin Cheesecake

A creamy and rich pumpkin cheesecake infused with the warm flavors of Pumpkin Spice tea, featuring layers of pears for added texture and sweetness.

TOTAL TIME: 6 hours (including chilling time)

FOR THE CRUST:

1 1/2 C graham cracker crumbs
1/4 C sugar

1/2 C melted butter

FOR THE FILLING:

3 (8 oz) pkgs cream cheese, softened
1 C sugar
1 t vanilla extract
3 large eggs
1 C canned pumpkin
1 t cinnamon

1/4 t nutmeg
1/4 t mace
1 T Pumpkin Spice loose leaf tea (place in a tea bag for brewing)
2 pears, thinly sliced

PREHEAT OVEN: Preheat oven to 350°F.

PREPARE CRUST: Mix graham cracker crumbs, sugar, and melted butter. Press into the bottom of a 9-inch springform pan.

ADD FIRST LAYER OF PEARS: Arrange a layer of thinly sliced pears over the crust.

PREPARE FILLING: In a large bowl, beat cream cheese, sugar, and vanilla until smooth. Add eggs one at a time, beating well after each addition.

ADD PUMPKIN: Stir in pumpkin, cinnamon, nutmeg, and mace.

INFUSE WITH TEA: Steep the Pumpkin Spice tea (placed in a tea bag) in 1/4 C hot water for 5 minutes. Remove tea bag and add tea to cheesecake mixture.

POUR FILLING: Pour the pumpkin mixture over the pear layer on the crust.

BAKE CHEESECAKE: Bake for 55-60 minutes, until center is set.

ADD SECOND LAYER OF PEARS: Once the cheesecake is finished baking, arrange another layer of thinly sliced pears on top.

COOL IN OVEN: Turn off the oven and allow the cheesecake to come to room temperature in the oven, about 1 hour. This will slightly bake the pear slices on top.

CHILL: Refrigerate for at least 4 hours before serving.

Rockville Cranberry Orange Tart

A vibrant and tangy cranberry orange tart with a hint of Cranberry tea, featuring a pistachio shortbread crust infused with ground chestnut tea for an extra layer of flavor.

TOTAL TIME: 1 hour

FOR THE CRUST:

1 C all-purpose flour

1/2 C shelled pistachios, finely ground

1/4 C powdered sugar

1/2 C unsalted butter, cold and cubed

1 T Chestnut tea, ground

FOR THE FILLING:

2 C fresh cranberries

1/2 C sugar

1/4 C orange juice

1 T orange zest

1/4 t cinnamon

1/4 t nutmeg

2 T cornstarch

1/4 C water

1 T Cranberry tea, placed into a tea bag

PREHEAT OVEN: Preheat oven to 375°F.

PREPARE FILLING: In a saucepan, steep the tea bag in 1/4 C of water for 5 minutes.

Remove the tea bag, then add cranberries, sugar, orange juice, orange zest, cinnamon, and nutmeg to the tea. Cook over medium heat until the cranberries burst and the mixture thickens.

THICKEN FILLING: Mix cornstarch and water to form a slurry. Stir into cranberry mixture and cook until thickened.

ASSEMBLE TART: Pour cranberry mixture into pie crust.

BAKE TART: Bake for 25-30 minutes, until crust is golden brown. Let cool before serving.