

Bigger in Texas Charcuterie Board

Meats:

Texas BBQ Brisket with Lapsang Souchong Tea
Smoked Sausage with Mambo Tea
Cured Venison Sausage with Pu-erh Hazelberry Tea
Peppercorn Beef Jerky with Irish Breakfast Tea

Cheeses:

Smoked Cheddar
Pepper Jack
Texas Goat Cheese

Nuts:

Pecans
Spiced Almonds
Boiled Peanuts

Fruits and Vegetables:

Pickled Jalapeños
Pickled Okra
Cherry Tomatoes
Bell Pepper Strips

Crackers and Breads:

Texas Toast
Saltine Crackers
Cornbread Muffins

Dips and Spreads:

BBQ Sauce with Mambo Tea
Pimento Cheese with Chamomile Tea
Jalapeño Ranch Dip with Lemongrass-Ginger-Orange Tea

Jams and Chutneys:

Peach Jam with Peach Oolong Tea
Blackberry Jalapeño Jam with Blackberry Tea

Texas BBQ Brisket with Lapsang Souchong Tea

Prep Time: 30 minutes

Cook Time: 10-12 hours (smoking time)

5 lbs beef brisket
1/4 C Lapsang Souchong Tea, brewed and cooled
1/4 C kosher salt
1/4 C black pepper

2 T garlic powder
2 T onion powder
1 T paprika
1 T brown sugar

Prepare the rub In a bowl, combine kosher salt, black pepper, garlic powder, onion powder, paprika, and brown sugar.

Marinate the brisket Rub the brisket with the brewed Lapsang Souchong Tea, then coat with the spice rub. Wrap in plastic wrap and refrigerate overnight.

Smoke the brisket Preheat your smoker to 225°F. Smoke the brisket for 10-12 hours, or until it reaches an internal temperature of 195°F.

Slice the brisket thinly and serve on the charcuterie board.

Smoked Sausage with Mambo Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground pork
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Mambo Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 t cayenne pepper
1 t thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Mambo Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme 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, smoke or grill the sausages until fully cooked. Serve on the charcuterie board.

Cured Venison Sausage

with Pu-erh Hazelberry Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground venison
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Pu-erh Hazelberry Tea, finely ground

1 T black pepper, coarsely ground
1 T garlic powder
1 T paprika
1 † cayenne pepper
1 † thyme

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Pu-erh Hazelberry Tea, black pepper, garlic powder, paprika, cayenne pepper, and thyme in a bowl.

Mix with venison Thoroughly mix the curing mixture with the ground venison until well combined.

Stuff into casings Stuff the seasoned venison 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.

Peppercorn Beef Jerky with Irish Breakfast Tea

Prep Time: 30 minutes

Cook Time: 6 hours (drying time)

2 lbs beef top round, thinly sliced
1/4 C Irish Breakfast Tea, brewed and cooled
1/4 C soy sauce
2 T Worcestershire sauce

1 T black pepper, coarsely ground
1 T garlic powder
1 T onion powder
1 T brown sugar

Marinate the beef In a bowl, combine brewed Irish Breakfast Tea, soy sauce, Worcestershire sauce, black pepper, garlic powder, onion powder, and brown sugar. Add the beef slices and toss to coat. Marinate for at least 2 hours, preferably overnight.

Dry the beef Arrange the beef 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 beef is dry but still slightly chewy.

Serve the beef jerky on the charcuterie board.

BBQ Sauce with Mambo Tea

Prep Time: 10 minutes

Cook Time: 20 minutes

1 C ketchup
1/4 C apple cider vinegar
1/4 C brown sugar
1/4 C Mambo Tea, brewed and cooled
1 T Worcestershire sauce

1 T mustard
1 † garlic powder
1 † onion powder
1 † smoked paprika
Salt and pepper to taste

Prepare the sauce In a saucepan, combine ketchup, apple cider vinegar, brown sugar, brewed Mambo Tea, Worcestershire sauce, mustard, garlic powder, onion powder, smoked paprika, salt, and pepper. Cook over medium heat, stirring constantly, until smooth and heated through.

Transfer to a serving bowl.

Pimento Cheese with Chamomile Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

8 oz sharp cheddar cheese, grated
4 oz cream cheese, softened
1/4 C mayonnaise
1/4 C Chamomile Tea, brewed and

cooled
1/4 C pimentos, diced
1 † garlic powder
Salt and pepper to taste

Prepare the spread In a bowl, combine sharp cheddar cheese, cream cheese, mayonnaise, brewed Chamomile Tea, pimentos, garlic powder, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Jalapeño Ranch Dip with Lemongrass-Ginger-Orange Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

1 C sour cream
1/2 C mayonnaise
1/4 C Lemongrass Ginger Tea, brewed and cooled

1/4 C pickled jalapeños, chopped
1 T ranch seasoning mix
1 † garlic powder
Salt and pepper to taste

Prepare the dip In a bowl, combine sour cream, mayonnaise, brewed Lemongrass Ginger Tea, pickled jalapeños, ranch seasoning mix, garlic powder, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Peach Jam with Peach Oolong Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

4 ripe peaches, peeled and chopped
1 C sugar
1/2 C white vinegar
1/4 C Peach Oolong 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 peaches, sugar, vinegar, brewed Peach Oolong 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.

Blackberry Jalapeño Jam with Blackberry Tea

Prep Time: 10 minutes

Cook Time: 30 minutes

2 C fresh blackberries
1 C sugar
1/4 C Blackberry Tea, brewed and cooled

1 jalapeño, finely chopped
1 T lemon juice

Prepare the jam In a pot, combine blackberries, sugar, brewed Blackberry Tea, jalapeño, and lemon juice. Bring to a boil, then reduce heat and simmer for 30 minutes, stirring occasionally, until thickened.

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