

Seafood Charcuterie Board

Main Items (Recipes included)

Lemongrass-Ginger-Orange Tea Cured
Lobster
Citrus-Cured Candied Salmon

Tropical Citrus-Cured Halibut
Mini Maryland-Style Crabcakes
Optional: Fresh sashimi assortment

Accompaniments

Crackers and Bread
Cheeses
Fresh Fruits
Pickled Items (Recipes included)

Fresh Vegetables
Spreads and Dips (Recipes included)
Nuts and Seeds
Garnishes

Lemongrass-Ginger-Orange Cured Lobster

TOTAL TIME: 12-24 hours (including curing time)

Fresh lobster tails
1/2 C salt
1/2 C sugar
Zest of 1 orange

1 T fresh ginger, grated
2 stalks lemongrass, finely chopped
1/4 C brewed lemongrass-ginger-orange tea
(cooled)

PREPARE THE CURE: In a bowl, mix the salt, sugar, orange zest, grated ginger, and finely chopped lemongrass.

CURE THE LOBSTER: Coat the lobster tails with the cure mixture. Pour the brewed and cooled lemongrass-ginger-orange tea over the lobster.

REFRIGERATE: Place the lobster tails in a dish, cover, and refrigerate for 12-24 hours, depending on the thickness of the tails.

RINSE AND SERVE: Rinse off the cure, pat the lobster dry, and slice thinly.

Citrus-Cured Candied Salmon

TOTAL TIME: 24-48 hours (including curing time)

Fresh salmon fillet
1/2 C salt
1/2 C sugar
1 t pink curing salt

Zest and juice of 1 lemon
Zest and juice of 1 lime
Zest and juice of 1 orange
1/4 C brewed Crispy Pork Carnitas Tea (cooled)

PREPARE THE CURE: In a bowl, mix the salt, sugar, pink curing salt, lemon zest and juice, lime zest and juice, orange zest and juice, and brewed Crispy Pork Carnitas Tea.

CURE THE SALMON: Coat the salmon fillet with the cure mixture.

REFRIGERATE: Place the salmon in a dish, cover, and refrigerate for 24-48 hours, depending on the thickness of the fillet.

RINSE AND SERVE: Rinse off the cure, pat the salmon dry, and slice thinly.

Tropical Citrus-Cured Halibut

TOTAL TIME: 24-48 hours (including curing time)

Fresh halibut fillet

1/2 C salt

1/2 C sugar

1 † pink curing salt

Zest and juice of 1 lemon

Zest and juice of 1 lime

Zest and juice of 1 orange

1/4 C fresh pineapple juice

2 T fresh cilantro, chopped

1/4 C thinly sliced pineapple

1/4 C thinly sliced orange

1/4 C thinly sliced lime

1/4 C brewed Crispy Pork Carnitas Tea (cooled)

PREPARE THE CURE: In a bowl, mix the salt, sugar, pink curing salt, lemon zest and juice, lime zest and juice, orange zest and juice, and pineapple juice. Add the chopped cilantro.

CURE THE FISH: Coat the halibut fillet with the cure mixture. Place the thinly sliced pineapple, orange, and lime on top of the fillet.

ADD THE TEA: Pour the brewed and cooled Crispy Pork Carnitas Tea over the fillet.

REFRIGERATE: Place the fillet in a dish, cover, and refrigerate for 24-48 hours, depending on the thickness of the fillet.

RINSE AND SERVE: Rinse off the cure, pat the fish dry, and slice thinly.

Cured Baby Octopus

TOTAL CURING TIME: 4-7 days

2 lbs baby octopus, cleaned

1/4 C kosher salt

1 † Instacure No. 2 (curing salt)

2 T sugar

2 T Lemongrass-Ginger-Orange tea leaves

2 stalks fresh lemongrass, finely chopped

1 T fresh ginger, grated

Zest of 1 orange

Juice of 1 orange

PREPARE THE OCTOPUS: Rinse the baby octopus under cold water to remove any excess salt or sand. Remove the head and beak of each octopus, as these parts are not typically eaten.

PREPARE THE CURE: In a bowl, mix the kosher salt, Instacure No. 2, sugar, tea leaves, chopped lemongrass, grated ginger, orange zest, and orange juice.

CURE THE OCTOPUS: Rub the octopus thoroughly with the curing mixture, ensuring all parts are well-coated. Place the octopus in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the octopus for 3-5 days, turning the bag occasionally to ensure even curing.

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

REFRIGERATE TO CURE FURTHER: Place the octopus on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 1-2 weeks, turning occasionally to ensure even drying.

Mini Maryland-Style Crabcakes

TOTAL TIME: 30 minutes

1 lb lump crab meat
1/4 C mayonnaise
1 egg, beaten
1 T Horseradish
1 T Dijon mustard
1 T Worcestershire sauce

1 t Old Bay seasoning
1/2 C breadcrumbs
2 T fresh parsley, chopped
1 T lemon juice
Salt and pepper to taste
Oil for frying

PREPARE THE MIXTURE: In a bowl, combine the mayonnaise, egg, horseradish, Dijon mustard, Worcestershire sauce, Old Bay seasoning, breadcrumbs, parsley, lemon juice, salt, and pepper thoroughly. Fold in the crab meat and mix gently to avoid breaking up the crab meat.

FORM THE CRABCAKES: Shape the mixture into meatball sized ball and gently flatten slightly so they don't roll.

FRY THE CRABCAKES: Heat oil in a skillet over medium heat. Fry the crabcakes until golden brown, about 3-4 minutes per side. Drain on paper towels. Alternatively, you can deep fry them in a deep pot or a deep fryer. The pot should be deep enough to fully submerge the crabcake balls with some space for them to float. They are done when they float to the top. You can also broil them until they turn golden brown.

Zesty Yogurt Dip

TOTAL TIME: 10 minutes

1 C Greek yogurt
1 T lemon juice
1 t lemon zest
1 clove garlic, minced

1 T fresh dill, chopped (or 1 t dried dill)
1 T fresh parsley, chopped
1 t Dijon mustard
Salt and pepper to taste

COMBINE the Greek yogurt, lemon juice, and lemon zest in a medium bowl.

ADD the minced garlic, dill, parsley, and Dijon mustard. Mix well.

SEASON with salt and pepper to taste.

CHILL in the refrigerator for at least 30 minutes to let the flavors meld together.

SERVE with your cucumber, tomato, celery, carrot, and zucchini sticks.

Pickled Ginger

TOTAL TIME: 24 hours (including pickling time)

1 C fresh ginger, peeled and thinly sliced
1/2 C rice vinegar
1/2 C water

1/4 C sugar
1 t salt

PREPARE THE BRINE: In a small saucepan, combine the rice vinegar, water, sugar, and salt. Bring to a boil, stirring until the sugar dissolves.

PICKLE THE GINGER: Place the sliced ginger in a jar and pour the hot brine over it. Let it cool to room temperature, then refrigerate for at least 24 hours before serving.

Pickled Red Onions

TOTAL TIME: 1 hour (including pickling time)

1 lg red onion, thinly sliced
1 C apple cider vinegar
1 C water

1 T sugar
1 † salt

PREPARE THE BRINE: In a small saucepan, combine the apple cider vinegar, water, sugar, and salt. Bring to a boil, stirring until the sugar dissolves.

PICKLE THE ONIONS: Place the sliced red onions in a jar and pour the hot brine over them. Let it cool to room temperature, then refrigerate for at least 1 hour before serving.

Zesty Spicy Pickled Relish

TOTAL TIME: 1 hour (including pickling time)

2 C finely chopped cucumbers
1/2 C finely chopped red bell pepper
1/2 C finely chopped green bell pepper
1/2 C finely chopped red onion
1 jalapeño pepper, finely chopped (remove seeds for less heat)
1/2 C white vinegar
1/4 C apple cider vinegar

1/4 C sugar
1 † salt
1 † mustard seeds
1/2 † celery seeds
1/2 † turmeric
1/4 † red pepper flakes (optional, for extra heat)
Zest of 1 lemon
Zest of 1 lime

PREPARE THE VEGETABLES: In a large bowl, combine the chopped cucumbers, red bell pepper, green bell pepper, red onion, and jalapeño pepper.

MAKE THE BRINE: In a small saucepan, combine the white vinegar, apple cider vinegar, sugar, salt, mustard seeds, celery seeds, turmeric, and red pepper flakes. Bring to a boil, stirring until the sugar dissolves.

COMBINE AND PICKLE: Pour the hot brine over the vegetable mixture. Add the lemon zest and lime zest and stir to combine.

COOL AND REFRIGERATE: Let the relish cool to room temperature, then transfer it to a jar or airtight container. Refrigerate for at least 1 hour before serving to allow the flavors to meld.

Cheese Recommendations

HAVARTI: A mild, creamy cheese that pairs well with the delicate flavors of cured seafood.

GOAT CHEESE: Its tangy flavor complements the citrus notes in the cured fish.

BRIE: A soft, buttery cheese that adds a rich contrast to seafood.

GRUYÈRE: A slightly nutty cheese that pairs well with the savory crabcakes.

Assembly

ARRANGE THE MAIN ITEMS: Place the cured lobster, candied salmon, cured halibut, and mini crabcakes in separate sections of the board.

ADD THE ACCOMPANIMENTS: Distribute the crackers and bread. Cheeses (see earlier recommendations). Fresh Fruits: Sliced citrus fruits (lemon, lime, orange), pineapple chunks, and berries (raspberries, blueberries) Pickled Items: Pickled Ginger, Pickled Red Onions, Pickled Relish Fresh Vegetables: Cucumber slices, cherry tomatoes, radishes, and marinated artichoke hearts, around the board.

INCLUDE THE SPREADS AND DIPS: Place small bowls of the ZESTY YOGURT DIP, HERBED CREAM CHEESE SPREAD (Mix cream cheese with fresh herbs like dill and chives), AVOCADO SPREAD (Mashed avocado with lime juice, salt, and pepper).

SCATTER THE NUTS AND SEEDS: Add the toasted hazelnuts, almonds, and pumpkin seeds in small clusters.

GARNISH: Finish with fresh herbs like cilantro, dill, and parsley for a pop of color and extra flavor.