

Midwest-Inspired Charcuterie Board Menu

Meats

Smoked Venison Sausage with Irish Breakfast Tea

Summer Sausage

Corned Beef

Cheeses

Wisconsin Cheddar (Wisconsin)

Colby (Wisconsin)

Brick Cheese (Wisconsin)

Nuts

Pecans

Almonds

Walnuts

Fruits And Vegetables

Apples

Cranberries

Pickled Beets

Pickled Carrots

Crackers And Breads

Rye Bread - Available at New Seasons Market

Water Crackers - Available at Market of Choice

Pretzel Crisps - Available at Zupan's Market

Dips And Spreads

Beer Cheese Spread with Irish Breakfast Tea

Herbed Cream Cheese Spread with Chamomile Tea

Cranberry Chutney with Cranberry Tea

Jams And Chutneys

Apple Chutney with Apple Spice Tea

Blueberry Jam with Blueberry White Tea

Smoked Venison Sausage

with Irish Breakfast Tea

Prep Time: 30 minutes

Smoke Time: 2 hours

1 lb ground venison
1/2 lb ground pork
2 T Irish Breakfast tea leaves, finely ground
1/4 C red wine
1 t kosher salt

1 t black pepper
1 t garlic powder
1/2 t thyme
1/2 t rosemary
Sausage casings

Prepare the mixture In a bowl, mix ground venison, ground pork, Irish Breakfast tea leaves, red wine, kosher salt, black pepper, garlic powder, thyme, and rosemary until well combined.

Stuff the sausages Stuff the sausage casings with the meat mixture. Twist into 6-inch links and tie the ends.

Smoke the sausages Preheat your smoker to 225°F. Smoke the sausages for about 2 hours, or until they reach an internal temperature of 160°F. Let it cool before serving.

Summer Sausage with Masala Chai Tea

Prep Time: 30 minutes

Cook Time: 2 hours

Cure Time: 24 hours

1 lb ground beef
1/2 lb ground pork
2 T Masala Chai tea leaves, finely ground
1/4 C kosher salt
1/4 C brown sugar

1 t pink curing salt
1 t black pepper
1 t garlic powder
1/2 t mustard seeds

Prepare the mixture In a bowl, mix ground beef, ground pork, Masala Chai tea leaves, kosher salt, brown sugar, pink curing salt, black pepper, garlic powder, and mustard seeds until well combined.

Cure the sausage. Form the mixture into logs and wrap in plastic wrap. Refrigerate for 24 hours.

Cook the sausage Preheat your oven to 200°F. Unwrap the sausage logs and place on a baking sheet. Bake for 2 hours, or until the internal temperature reaches 160°F. Let it cool before slicing.

Corned Beef with Irish Breakfast Tea

Prep Time: 30 minutes

Cook Time: 3 hours

Cure Time: 5-7 days

3 lb beef brisket

1/4 C kosher salt

1/4 C brown sugar

1 † pink curing salt

2 T Irish Breakfast tea leaves, finely ground

1 T black peppercorns

1 T mustard seeds

1 † coriander seeds

1 † allspice berries

4 cloves garlic, minced

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Irish Breakfast tea leaves, black peppercorns, mustard seeds, coriander seeds, allspice berries, and garlic.

Cure the beef Rub the beef brisket thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 5-7 days, turning the bag daily.

Cook the beef Rinse the brisket under cold water to remove the cure. Place in a large pot and cover with water. Bring to a boil, then reduce heat and simmer for 3 hours, or until tender. Let it cool before slicing.

Beer Cheese Spread with Irish Breakfast Tea

Prep Time: 15 minutes

8 oz cream cheese, softened

1/2 C shredded cheddar cheese

1/4 C beer

2 T Irish Breakfast tea leaves, finely ground

1 T Dijon mustard

1/2 † garlic powder

1/4 † salt

1/4 † black pepper

Prepare the spread In a bowl, mix cream cheese, cheddar cheese, beer, Irish Breakfast tea leaves, Dijon mustard, garlic powder, salt, and black pepper until well combined. Refrigerate until ready to serve.

Herbed Cream Cheese Spread with Chamomile Tea

Prep Time: 10 minutes

8 oz cream cheese

2 T Chamomile tea leaves, finely ground

1 T chopped fresh thyme

1 T chopped fresh rosemary

1 T honey

1/4 † salt

Prepare the spread In a bowl, mix cream cheese, Chamomile tea leaves, thyme, rosemary, honey, and salt until well combined. Refrigerate until ready to serve.

Cranberry Chutney with Cranberry Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C cranberries
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1/2 C raisins

1 T Cranberry tea leaves
1 † ground ginger
1/2 † ground cinnamon
1/4 † ground cloves
1/4 † salt

Prepare the chutney In a saucepan, combine all ingredients. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Apple Chutney with Spiced Apple Chai Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg apples, peeled and diced
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1/2 C raisins

1 T Spiced Apple Chai tea leaves
1 † ground ginger
1/2 † ground cinnamon
1/4 † ground cloves
1/4 † salt

Prepare the chutney In a saucepan, combine all ingredients. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Blueberry Jam with White Blueberry Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C blueberries
2 C granulated sugar
1/4 C lemon juice

2 T White Blueberry tea leaves, finely ground

Prepare the jam In a saucepan, combine blueberries, sugar, lemon juice, and White Blueberry tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.