

Pacific Northwest-Inspired Charcuterie Board

Meats:

Cured Salmon with White Peach Tea
Smoked Salmon with Green Rooibos Bonita Tea
Cured Elk Sausage with Pu-erh Hazelberry Tea
Duck Prosciutto with Blood Orange Tea
Venison Jerky with Irish Breakfast Tea

Cheeses:

Rogue River Blue (Blue cheese from Oregon)
Tillamook Cheddar (Aged cheddar from Oregon)
Mt. Townsend Creamery Seastack (Soft-ripened cheese from Washington)

Nuts:

Hazelnuts
Walnuts
Almonds

Fruits and Vegetables:

Apples
Pears
Berries (blackberries, raspberries, blueberries)
Pickled Asparagus
Pickled Carrots

Crackers and Breads:

Sourdough Bread
Seeded Crackers
Crostini

Dips and Spreads:

Smoked Salmon Spread with Green Rooibos Bonita Tea
Cold-Smoked Halibut Spread with Lemongrass-Ginger-Orange Tea
Herbed Goat Cheese Spread with Chamomile Tea

Jams and Chutneys:

Huckleberry Jam with Berry Blues Tea
Apple Chutney with Spiced Apple Chai Tea
Pear Jam with White Pear Tea

Cured Salmon with White Peach Tea

Prep Time: 20 minutes

Cook Time: 48 hours (curing time)

2 lbs salmon fillet, skin on
1/2 C kosher salt
1/2 C sugar
2 T pink curing salt

1/4 C White Peach Tea, finely ground
1/4 C fresh dill, chopped
1 lemon, zested

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground White Peach Tea, fresh dill, and lemon zest in a bowl.

Cure the salmon. Place a large piece of plastic wrap on a baking sheet. Spread half of the curing mixture on the plastic wrap. Place the salmon fillet on top, skin side down. Cover the salmon with the remaining curing mixture, ensuring it is evenly coated.

Wrap and refrigerate Tightly wrap the salmon in the plastic wrap. Place a second baking sheet on top and weigh it down with cans or a heavy skillet. Refrigerate for 48 hours, turning the salmon over after 24 hours.

Rinse and dry After 48 hours, unwrap the salmon and rinse off the curing mixture under cold water. Pat the salmon dry with paper towels.

Slice and serve. Thinly slice the cured salmon with a sharp knife. Serve on the charcuterie board.

Smoked Salmon with Green Rooibos Bonita Tea

Prep Time: 20 minutes

Cook Time: 2 hours (smoking time)

2 lbs salmon fillet, skin on
1/4 C Green Rooibos Bonita Tea, brewed
and cooled
1/4 C kosher salt

1/4 C brown sugar
1 T black pepper, coarsely ground
1 T garlic powder

Prepare the brine In a bowl, combine brewed Green Rooibos Bonita Tea, kosher salt, brown sugar, black pepper, and garlic powder.

Marinate the salmon Place the salmon fillet in a large resealable plastic bag and pour the brine over it. Seal the bag and refrigerate for at least 2 hours, preferably overnight.

Smoke the salmon Preheat your smoker to 225°F. Remove the salmon from the brine, rinse under cold water, and pat dry. Smoke the salmon for about 2 hours, or until it reaches an internal temperature of 145°F.

Serve Slice the smoked salmon thinly and serve on the charcuterie board.

Cured Elk Sausage with Pu-erh Hazelberry Tea

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lbs ground elk

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 elk Thoroughly mix the curing mixture with the ground elk until well combined.

Stuff into casings Stuff the seasoned elk 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.

Duck Prosciutto with Blood Orange Tea

Prep Time: 15 minutes

Cook Time: 7 days (curing time)

2 duck breasts

1/2 C kosher salt

1/4 C sugar

2 T pink curing salt

1/4 C Blood Orange Tea, finely ground

1 T black pepper, coarsely ground

1 T garlic powder

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Blood Orange Tea, black pepper, and garlic powder in a bowl.

Cure the duck Rub the curing mixture evenly over the duck breasts, ensuring they are well coated. Place the duck breasts in a large resealable plastic bag, removing as much air as possible.

Refrigerate and cure Refrigerate the duck breasts for 7 days, turning them over every day to ensure even curing.

Serve After curing, rinse off the curing mixture under cold water and pat the duck breasts dry. Slice thinly and serve on the charcuterie board.

Venison Jerky with Irish Breakfast Tea

Prep Time: 30 minutes

Cook Time: 6 hours (drying time)

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

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

Serve the venison jerky on the charcuterie board.

Smoked Salmon Spread with Green Rooibos Bonita Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

8 oz smoked salmon, flaked
4 oz cream cheese, softened
1/4 C Green Rooibos Bonita Tea, brewed and cooled

1 T lemon juice
1 T fresh dill, chopped
Salt and pepper to taste

Prepare the spread In a bowl, combine smoked salmon, cream cheese, brewed Green Rooibos Bonita Tea, lemon juice, fresh dill, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Cold-Smoked Halibut Spread

with Lemongrass-Ginger-Orange Tea

Prep Time: 15 minutes

Cook Time: 4-6 hours (cold smoking time)

2 lbs halibut fillet
1/2 C kosher salt
1/4 C sugar
2 T pink curing salt
1/4 C Lemongrass-Ginger-Orange Tea,
finely ground
1 T black pepper, coarsely ground

1 T garlic powder
4 oz cream cheese, softened
1/4 C sour cream
1 T lemon juice
1 T fresh dill, chopped
Salt and pepper to taste

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Lemongrass-Ginger-Orange Tea, black pepper, and garlic powder in a bowl.

Cure the halibut Rub the curing mixture evenly over the halibut fillet, ensuring it is well coated. Place the halibut in a large resealable plastic bag, removing as much air as possible. Refrigerate for 24 hours.

Cold smoke the halibut After curing, rinse off the curing mixture under cold water and pat the halibut dry. Set up your smoker for cold smoking, maintaining a temperature below 90°F. Smoke the halibut for 4-6 hours, until it has a firm texture and a smoky flavor.

Prepare the spread In a bowl, combine the cold-smoked halibut, cream cheese, sour cream, lemon juice, fresh dill, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Herbed Goat Cheese Spread

with Chamomile Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

8 oz goat cheese, softened
2 T Chamomile Tea, brewed and cooled
1 T fresh chives, chopped

1 T fresh parsley, chopped
1 t garlic powder
Salt and pepper to taste

Prepare the spread In a bowl, combine goat cheese, brewed Chamomile Tea, fresh chives, fresh parsley, garlic powder, salt, and pepper. Mix until smooth.

Transfer to a serving bowl.

Huckleberry Jam with Berry Blues Tea

Prep Time: 10 minutes

Cook Time: 30 minutes

2 C fresh huckleberries

1 C sugar

1/4 C Berry Blues Tea, brewed and cooled

1 T lemon juice

Prepare the jam In a pot, combine huckleberries, sugar, brewed Berry Blues Tea, 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.

Apple Chutney with Spiced Apple Chai Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

4 apples, peeled and chopped

1 C sugar

1/2 C white vinegar

1/4 C Spiced Apple Chai 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 apples, sugar, vinegar, brewed Spiced Apple Chai 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.

Pear Jam with White Pear Tea

Prep Time: 10 minutes

Cook Time: 30 minutes

2 lbs pears, peeled and chopped

1 C sugar

1/4 C White Pear Tea, brewed and cooled

1 T lemon juice

Prepare the jam In a pot, combine pears, sugar, brewed White Pear Tea, 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.

