

Polish-Inspired Charcuterie Board Menu

Meats

Kielbasa with Pu Erh Dante
Tea-Cured Pork Loin with Masala Chai
Spicy Chicken Skewers with Tri Pepper Chai

Cheeses

Oscypek (Smoked Sheep Cheese)
Twaróg (Polish Farmer's Cheese)
Havarti

Nuts

Roasted Hazelnuts
Honey-Glazed Walnuts

Fruits And Vegetables

Dried Plums
Fresh Apples
Pickled Beets with Pu Erh Dante
Pickled Carrots with Masala Chai

Crackers And Breads

Rye Bread
Baguette
Lavash Bread (available locally at New Seasons Market, nationally at Whole Foods)

Dips And Spreads

Horseradish Cream
Mustard with Dill
Eggplant Caviar

Jams And Chutneys

Plum Jam with Plum Jam Tea
Apple Chutney with Candy Apple Tea

Specialty Item

Pierogi with Potato and Cheese Filling

Kielbasa with Pu Erh Dante

Prep Time: 20 minutes

Cook Time: 30 minutes

1 lb kielbasa (available at Fred Meyer, New Seasons Market, and WinCo)
2 T finely ground Pu Erh Dante tea leaves
1/4 C apple cider vinegar

1/4 C water
1 T honey
1 † mustard seeds
1 † black peppercorns

Prepare the kielbasa In a saucepan, combine Pu Erh Dante tea leaves, apple cider vinegar, water, honey, mustard seeds, and black peppercorns. Bring to a boil, then reduce heat and simmer for 10 minutes.

Cook the kielbasa Add the kielbasa to the saucepan and simmer for 20 minutes. Remove from heat and let cool before slicing.

Pork Loin with Masala Chai

Prep Time: 20 minutes

Cook Time: 1 hour

Cure Time: 24 hours

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

1 † pink curing salt
1 † black pepper
1 † garlic powder

Prepare the cure In a bowl, mix Masala Chai tea leaves, kosher salt, brown sugar, pink curing salt, black pepper, and garlic powder until well combined.

Cure the pork loin Rub the pork loin thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 24 hours.

Cook the pork loin Preheat your oven to 350°F. Rinse the pork loin under cold water to remove the cure. Place on a baking sheet and roast for 1 hour, or until the internal temperature reaches 145°F. Let it cool before slicing.

Spicy Chicken Skewers with Tri Pepper Chai

Prep Time: 20 minutes

Cook Time: 15 minutes

Marinate Time: 2 hours

1 lb chicken thighs, cut into bite-sized pieces
2 T finely ground Tri Pepper Chai tea leaves
1/4 C olive oil
2 T lemon juice

1 T hot sauce
1 † garlic powder
1 † paprika
1 † salt

Prepare the marinade In a bowl, mix Tri Pepper Chai tea leaves, olive oil, lemon juice, hot sauce, garlic powder, paprika, and salt until well combined.

Marinate the chicken Add the chicken pieces to the marinade, ensuring they are well coated. Cover and refrigerate for at least 2 hours.

Cook the skewers Thread the marinated chicken pieces onto skewers. Grill or broil for about 5-7 minutes on each side, until fully cooked.

Twaróg

A classic Polish cheese, Twaróg is versatile and can be used in both sweet and savory dishes. This homemade version is fresh, creamy, and perfect for a variety of culinary creations, excellent for the Pierogi recipe (included).

Prep Time: 10 mins

Additional Time: 1 day

Cook Time: 30 mins

2 qt whole milk
2 C buttermilk

1 T white vinegar
1/2 † salt (adjust to taste)

Heat Milk: Warm the milk in a large pot over medium heat until it reaches 181°F. Turn off the heat.

Add Buttermilk and Vinegar: Stir in the buttermilk and vinegar. Let the mixture sit for about 10 minutes until curds form.

Strain Curds: Line a colander with cheesecloth. Using a slotted spoon, transfer the curds into the cheesecloth.

Drain: Wrap the cheesecloth around the curds and gently squeeze out excess whey. Let it sit for 30 minutes, then squeeze again.

Season: Break the cheese into curds and season with salt. For a creamier texture, process the curds in a food processor or push through a sieve.

Store: Refrigerate the cheese until ready to use.

Pickled Beets with Pu Erh Dante

Prep Time: 15 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

2 lg beets, peeled and thinly sliced
1/2 C apple cider vinegar
1/2 C water
2 T finely ground Pu Erh Dante tea leaves
1 T sugar

1 † salt
1 † mustard seeds
1 † coriander seeds
1/2 † red pepper flakes

Prepare the pickling liquid In a saucepan, combine apple cider vinegar, water, Pu Erh Dante tea leaves, sugar, salt, mustard seeds, coriander seeds, and red pepper flakes. Bring to a boil, then remove from heat and let stand for 10 minutes.

Pickle the beets Place the beet slices in a jar and pour the pickling liquid over them. Let cool to room temperature, then cover and refrigerate for at least 1 hour before serving.

Pickled Carrots with Masala Chai

Prep Time: 10 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

4 lg carrots, peeled and thinly sliced
1/2 C apple cider vinegar
1/2 C water
2 T finely ground Masala Chai tea leaves
1 T sugar

1 † salt
1 † mustard seeds
1 † fennel seeds
1/2 † red pepper flakes

Prepare the pickling liquid In a saucepan, combine apple cider vinegar, water, Masala Chai tea leaves, sugar, salt, mustard seeds, fennel seeds, and red pepper flakes. Bring to a boil, then remove from heat and let stand for 10 minutes.

Pickle the carrots Place the carrot slices in a jar and pour the pickling liquid over them. Let cool to room temperature, then cover and refrigerate for at least 1 hour before serving.

Plum Jam with Plum Jam Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C plums, pitted and chopped
2 C granulated sugar

1/4 C lemon juice
2 T finely ground Plum Jam tea leaves

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

Apple Chutney with Earl Grey Bravo

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
2 T finely ground Earl Grey Bravo 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.

Horseradish Cream

Prep Time: 10 minutes

1/2 C sour cream
2 T prepared horseradish

1 † lemon juice
1/2 † salt

Prepare the cream In a bowl, mix sour cream, horseradish, lemon juice, and salt until well combined. Refrigerate until ready to serve.

Mustard with Dill

Prep Time: 10 minutes

1/2 C Dijon mustard
2 T chopped fresh dill

1 T honey
1 † lemon juice

Prepare the mustard In a bowl, mix Dijon mustard, dill, honey, and lemon juice until well combined. Refrigerate until ready to serve.

Eggplant Caviar

Prep Time: 20 minutes

Cook Time: 30 minutes

2 lg eggplants
1/4 C olive oil
1 med onion, finely chopped
2 cloves garlic, minced

1/4 C tomato paste
1 T lemon juice
1 † salt
1/2 † black pepper

Prepare the eggplant Preheat your oven to 400°F. Prick the eggplants with a fork and place on a baking sheet. Roast for 30 minutes, or until the skin is charred and the flesh is soft. Let cool, then peel and chop the flesh.

Prepare the caviar In a skillet, heat olive oil over medium heat. Add onion and garlic, and sauté until softened. Add the chopped eggplant, tomato paste, lemon juice, salt, and black pepper. Cook for 10 minutes, stirring

Pierogi with Potato and Cheese Filling

Prep Time: 30 minutes

Additional Time: 30 minutes

Cook Time: 10 minutes

For the Dough

2 C all-purpose flour

1/2 t salt

1 lg egg

1/2 C sour cream

1/4 C butter, softened

2 T finely ground Earl Grey Bravo tea leaves

For the Filling

2 C mashed potatoes

1 C farmer's cheese (Twaróg)

1 med onion, finely chopped

2 T butter

Salt and pepper to taste

Prepare the dough In a bowl, mix flour, salt, and Earl Grey Bravo tea leaves. Add egg, sour cream, and butter. Mix until the dough forms. Knead on a floured surface until smooth. Wrap in plastic wrap and let rest for 30 minutes.

Prepare the filling In a skillet, melt butter over medium heat. Add onion and sauté until golden brown. In a bowl, mix mashed potatoes, farmer's cheese, and sautéed onions. Season with salt and pepper.

Assemble the pierogi Roll out the dough on a floured surface to about 1/8-inch thickness. Cut out circles using a 3-inch cutter. Place a spoonful of filling in the center of each circle. Fold the dough over to form a half-moon shape and press the edges to seal.

Cook the pierogi Bring a large pot of salted water to a boil. Add the pierogi in batches and cook for 3-4 minutes, or until they float to the surface. Remove with a slotted spoon and drain.

Serve the pierogi Optionally, you can pan-fry the boiled pierogi in butter until golden brown before serving. Serve with a side of Sour Cream.