

# America's Bounty Menu

## Appetizers

- NE: Lobster Roll Bites
- S: Southern Fried Chicken Bites
- PNW: Dungeness Crab Cakes
- SW: Spicy Avocado Shrimp Cups

## Entrees

- NE: New England Clam Chowder
- S: Southern BBQ Pulled Pork
- PNW: Cedar-Planked Halibut
- SW: Green Chile Chicken Enchiladas

## Sides

- NE: Maple-Glazed Roasted Brussels Sprouts
- S: Southern Collard Greens
- PNW: Wild Rice Pilaf
- SW: Mexican Street Corn Salad

## Desserts

- NE: Blueberry Earl Grey Tart
- S: Sweet Tea Panna Cotta
- PNW: Chai-Spiced Apple Crisp
- SW Pecan Pie with Tea-Infused Whipped Cream

## Beverages

- NE: Cranberry Apple Iced Tea
- S: Peach Sweet Tea
- PNW: Blackberry Mint Iced Tea
- SW: Citrus Hibiscus Cooler

# Lobster Roll Bites

Miniature versions of the classic New England lobster roll, perfect for a sophisticated appetizer.

**PREP TIME:** 15 minutes

**COOK TIME:** 5 minutes

1 lb cooked lobster meat, chopped  
1/4 C mayonnaise  
1 T lemon juice  
1 † finely ground Green Bean Almondine tea

1/4 C celery, finely chopped  
1/4 C green onions, finely chopped  
Salt and pepper to taste  
Mini brioche rolls, split and lightly toasted  
Butter for toasting rolls

**MIX THE LOBSTER MEAT**, mayonnaise, lemon juice, finely ground Green Bean Almondine tea, celery, and green onions in a bowl until well combined.

**SEASON WITH** salt and pepper to taste.

**BUTTER THE MINI** brioche rolls and toast them lightly.

**FILL EACH ROLL** with the lobster mixture and serve immediately.

# Southern Fried Chicken Bites

Crispy, juicy chicken bites with a hint of Southern charm, served with a tangy dipping sauce.

**PREP TIME:** 20 minutes

**COOK TIME:** 10 minutes

1 lb chicken breast, cut into bite-sized pieces  
1 C buttermilk  
1 C flour  
1 T Cajun seasoning  
1 † finely ground Peach Oolong tea

Salt and pepper to taste  
Oil for frying  
1/2 C mayonnaise  
1/4 C Dijon mustard  
1 T honey  
1 T lemon juice

**MARINATE THE CHICKEN** in buttermilk for at least 1 hour.

**MIX THE FLOUR**, Cajun seasoning, finely ground Peach Oolong tea, salt, and pepper in a bowl.

**DREDGE THE CHICKEN PIECES** in the flour mixture, coating well.

**HEAT THE OIL** in a deep fryer or large skillet to 350°F.

**FRY THE CHICKEN PIECES** until golden brown and cooked through, about 5-7 minutes.

**MIX THE MAYONNAISE**, Dijon mustard, honey, and lemon juice in a bowl to make the dipping sauce.

**SERVE THE CHICKEN BITES** hot with the dipping sauce on the side.

# Dungeness Crab Cakes

Delicious crab cakes made with fresh Dungeness crab, a true Pacific Northwest delicacy.

**PREP TIME:** 20 minutes

**COOK TIME:** 10 minutes

1 lb Dungeness crab meat, picked over for shells  
1/2 C breadcrumbs  
1/4 C mayonnaise  
1 lg egg, beaten  
1 T Dijon mustard  
1 † finely ground Green Rooibos Key West

tea  
1 T fresh parsley, chopped  
1 T fresh chives, chopped  
Salt and pepper to taste  
Olive oil for frying  
Lemon wedges for garnish

**MIX THE CRAB MEAT**, breadcrumbs, mayonnaise, egg, Dijon mustard, finely ground Green Rooibos Key West tea, parsley, chives, salt, and pepper in a bowl until well combined.

**FORM THE** mixture into small patties.

**HEAT THE OLIVE OIL** in a skillet over medium heat.

**COOK THE CRAB CAKES** until golden brown on both sides, about 4-5 minutes per side.

**SERVE WITH** lemon wedges.

# Spicy Avocado Shrimp Cups

Zesty shrimp and creamy avocado served in crisp lettuce cups, bringing the bold flavors of the Southwest to your table.

**PREP TIME:** 20 minutes

**COOK TIME:** 5 minutes

1 lb shrimp, peeled and deveined  
1 T olive oil  
1 T chili powder  
1 † finely ground Spiced Apple Chai tea  
Salt and pepper to taste

2 avocados, diced  
1/4 C red onion, finely chopped  
1/4 C cilantro, chopped  
1 T lime juice  
Romaine lettuce leaves, separated

**HEAT THE OLIVE OIL** in a skillet over medium heat.

**TOSS THE SHRIMP** with chili powder, finely ground Spiced Apple Chai tea, salt, and pepper.

**COOK THE SHRIMP** until pink and opaque, about 3-4 minutes.

**MIX THE AVOCADOS**, red onion, cilantro, and lime juice in a bowl.

**SEASON WITH** salt and pepper to taste.

**SPOON THE AVOCADO** mixture into the lettuce leaves.

**TOP WITH THE COOKED** shrimp and serve immediately.

# New England Clam Chowder

A creamy and comforting clam chowder, perfect for a chilly day.

**PREP TIME:** 15 minutes

**COOK TIME:** 30 minutes

4 slices bacon, chopped  
1 lg onion, finely chopped  
2 stalks celery, finely chopped  
2 med potatoes, peeled and diced  
2 C clam juice  
1 C milk

2 C heavy cream  
2 C chopped clams  
1 † finely ground Cream tea  
Salt and pepper to taste  
Fresh parsley, chopped for garnish

**COOK THE BACON** in a large pot until crispy, then remove and set aside.

**ADD THE ONION** and celery to the pot and cook until softened.

**ADD THE POTATOES**, clam juice, and milk and bring to just under a boil.

**REDUCE THE HEAT** and simmer until the potatoes are tender, about 15 minutes.

**STIR IN** the heavy cream, clams, finely ground Cream tea, salt, and pepper. Simmer for another 5 minutes.

**GARNISH** with fresh parsley and the reserved bacon before serving.

# Southern BBQ Pulled Pork

Tender pulled pork with a rich, smoky BBQ sauce, served with coleslaw.

**PREP TIME:** 20 minutes

**COOK TIME:** 8 hours (slow cooker)

4 lb pork shoulder  
1 C BBQ sauce  
1/2 C apple cider vinegar  
1/4 C brown sugar  
1 T smoked paprika

1 † finely ground Honeybush Pumpkin Chai tea  
Salt and pepper to taste  
Coleslaw for serving  
Buns for serving

**RUB THE PORK SHOULDER** with smoked paprika, finely ground Honeybush Pumpkin Chai tea, salt, and pepper.

**PLACE THE PORK** in a slow cooker and add the BBQ sauce, apple cider vinegar, and brown sugar.

**COOK ON LOW** for 8 hours, until the pork is tender and easily shredded.

**SHRED THE PORK** and mix with the cooking juices.

**SERVE ON BUNS** with coleslaw.

# Cedar-Planked Halibut

A flavorful halibut fillet cooked on a cedar plank, infusing it with a subtle smoky taste.

**PREP TIME:** 15 minutes

**COOK TIME:** 20 minutes

4 halibut fillets  
1 cedar plank, soaked in water for at least  
1 hour  
2 T olive oil  
1 T lemon juice

1 † finely ground Jasmine Phoenix Pearls  
tea  
Salt and pepper to taste  
Fresh dill for garnish

**PREHEAT THE GRILL** to medium-high heat.

**MIX THE OLIVE OIL**, lemon juice, finely ground Jasmine Phoenix Pearls tea, salt, and pepper in a bowl.

**BRUSH THE HALIBUT FILLETS** with the mixture.

**PLACE THE CEDAR PLANK** on the grill and heat for a few minutes until it starts to smoke.

**PLACE THE HALIBUT FILLETS** on the plank and grill for about 15-20 minutes, until the fish is cooked through.

**GARNISH WITH FRESH** dill and serve.

# Green Chile Chicken Enchiladas

Spicy and cheesy chicken enchiladas with a green chili sauce, a Southwestern favorite.

**PREP TIME:** 20 minutes

**COOK TIME:** 30 minutes

2 C cooked chicken, shredded  
2 C green chili sauce  
1 C sour cream  
1 † finely ground Yerba Mate tea  
2 C shredded cheese (cheddar or

Monterey Jack)  
8 flour tortillas  
1/4 C fresh cilantro, chopped  
Salt and pepper to taste

**PREHEAT THE OVEN** to 350°F.

**MIX THE SHREDDED CHICKEN**, 1 C green chili sauce, sour cream, finely ground Yerba Mate tea, salt, and pepper in a bowl.

**FILL EACH TORTILLA** with the chicken mixture and roll up.

**PLACE THE ENCHILADAS** in a baking dish and pour the remaining green chili sauce over the top.

**SPRINKLE WITH** shredded cheese.

**BAKE FOR** 25-30 minutes until the cheese is melted and bubbly.

**GARNISH** with fresh cilantro before serving.

## Maple-Glazed Roasted Brussels Sprouts

Sweet and savory Brussels sprouts with a hint of maple syrup, perfect for a New England-inspired side dish.

**PREP TIME:** 10 minutes

**COOK TIME:** 25 minutes

1 lb Brussels sprouts, trimmed and halved  
2 T olive oil  
1/4 C maple syrup  
1 † finely ground Cranberry Autumn tea

(Adagio.com)  
Salt and pepper to taste  
1/4 C pecans, toasted and chopped

**PREHEAT THE OVEN** to 400°F.

**TOSS THE BRUSSELS SPROUTS** with olive oil, salt, and pepper.

**SPREAD THEM** on a baking sheet and roast for 20 minutes, until tender and caramelized.

**DRIZZLE WITH MAPLE SYRUP** and sprinkle with finely ground Cranberry Autumn tea.

**RETURN TO THE OVEN** for another 5 minutes.

**TOP WITH TOASTED PECANS** before serving.

# Southern Collard Greens

A classic Southern side dish, slow-cooked collard greens with smoky bacon and a touch of spice.

**PREP TIME:** 15 minutes

**COOK TIME:** 1 hour

1 lb collard greens, washed and chopped  
4 slices bacon, chopped  
1 lg onion, finely chopped  
2 cloves garlic, minced

1 † finely ground Blood Orange tea  
1/4 † red pepper flakes  
4 C chicken broth  
Salt and pepper to taste

**COOK THE BACON** in a large pot until crispy, then remove and set aside.

**ADD THE ONION AND GARLIC** to the pot and cook until softened.

**STIR IN THE COLLARD GREENS**, finely ground Blood Orange tea, red pepper flakes, and chicken broth.

**BRING TO A BOIL**, then reduce the heat and simmer for 45 minutes to 1 hour, until the greens are tender.

**SEASON WITH** salt and pepper to taste.

**STIR IN THE** cooked bacon before serving.

# Wild Rice Pilaf

A hearty and flavorful wild rice pilaf with mushrooms and herbs, inspired by the natural bounty of the Pacific Northwest.

**PREP TIME:** 10 minutes

**COOK TIME:** 45 minutes

1 C wild rice  
2 C vegetable broth  
1 T olive oil  
1 lg shallot, finely chopped  
1 C mushrooms, sliced

1 † finely ground Forest Berries tea  
1/4 C dried cranberries  
1/4 C toasted almonds, chopped  
Salt and pepper to taste  
Fresh parsley, chopped for garnish

**RINSE THE WILD RICE** under cold water.

**COMBINE THE WILD RICE** and vegetable broth in a pot and bring to a boil.

**REDUCE THE HEAT** and simmer for 40-45 minutes, until the rice is tender, and the liquid is absorbed.

**HEAT THE OLIVE OIL** in a skillet over medium heat.

**ADD THE SHALLOT AND** mushrooms and cook until softened.

**STIR IN THE** finely ground Forest Berries tea, dried cranberries, and cooked wild rice.

**SEASON WITH** salt and pepper to taste.

**TOP WITH TOASTED ALMONDS** and fresh parsley before serving.



# Mexican Street Corn Salad

A vibrant and zesty corn salad with the flavors of Mexican street corn, perfect for a Southwestern side dish.

**PREP TIME:** 15 minutes

**COOK TIME:** 10 minutes

4 ears of corn, husked  
2 T olive oil  
1/4 C mayonnaise  
1/4 C sour cream  
1 † finely ground Mango Mélange tea

1/2 C cotija cheese, crumbled  
1/4 C fresh cilantro, chopped  
1 T lime juice  
1/2 † chili powder  
Salt and pepper to taste

**BRUSH THE CORN** with olive oil and grill over medium-high heat until charred, about 10 minutes.

**CUT THE KERNELS off the cob** and place them in a large bowl.

**MIX THE MAYONNAISE**, sour cream, finely ground Mango Mélange tea, lime juice, chili powder, salt, and pepper in a separate bowl.

**POUR THE DRESSING** over the corn and toss to coat.

**STIR IN THE** cotija cheese and cilantro.

**SERVE** immediately.

# Blueberry Earl Grey Lavender Tart

A delightful tart with a buttery crust, filled with a creamy Earl Grey Lavender-infused custard and topped with fresh blueberries.

**PREP TIME:** 20 minutes

**COOK TIME:** 30 minutes

1 pre-made tart crust  
1 C heavy cream  
1 t finely ground Earl Grey Lavender tea  
1/2 C sugar

3 lg egg yolks  
1 t vanilla extract  
2 C fresh blueberries  
Confectioners' sugar for dusting

**PREHEAT THE OVEN** to 350°F.

**BLIND BAKE THE TART** crust for 10 minutes.

**HEAT THE CREAM** and finely ground Earl Grey Lavender tea in a saucepan until just simmering.

**WHISK THE SUGAR**, egg yolks, and vanilla in a bowl until pale.

**SLOWLY POUR THE** hot cream into the egg mixture, whisking constantly.

**POUR THE CUSTARD** into the tart crust and bake for 20 minutes.

**TOP WITH FRESH BLUEBERRIES** and dust with Confectioners' sugar before serving.

# Sweet Tea Panna Cotta

A creamy panna cotta infused with the flavors of Southern sweet tea, served with a peach compote.

**PREP TIME:** 15 minutes

**CHILL TIME:** 4 hours

**COOK TIME:** 10 minutes

2 C heavy cream

1/2 C sugar

1 † finely ground Sweet Tea (Adagio.com)

1 packet gelatin

1/4 C cold water

1 † vanilla extract

2 lg peaches, peeled and sliced

1/4 C brown sugar

1 T lemon juice

**HEAT THE CREAM**, sugar, and finely ground Sweet Tea in a saucepan until just simmering.

**DISSOLVE THE GELATIN** in cold water and let sit for 5 minutes.

**STIR THE GELATIN** into the hot cream mixture until fully dissolved.

**ADD THE VANILLA** extract and pour into ramekins.

**CHILL FOR** 4 hours until set.

**COOK THE PEACHES**, brown sugar, and lemon juice in a saucepan until the peaches are soft.

**SERVE THE** panna cotta with the peach compote.

# Chai-Spiced Apple Crisp

A warm and comforting apple crisp with a chai-spiced oat topping, perfect for a cozy dessert.

**PREP TIME:** 15 minutes

**COOK TIME:** 40 minutes

6 med apples, peeled and sliced

1/4 C sugar

1 † finely ground Masala Chai tea  
(Adagio.com)

1 † cinnamon

1/2 C flour

1/2 C rolled oats

1/2 C brown sugar

1/4 C butter, melted

**PREHEAT THE OVEN** to 350°F.

**TOSS THE APPLES** with sugar, finely ground Masala Chai tea, and cinnamon.

**SPREAD THE APPLES** in a baking dish.

**MIX THE FLOUR**, oats, brown sugar, and melted butter in a bowl until crumbly.

**SPRINKLE THE TOPPING** over the apples.

**BAKE FOR 40 MINUTES** until golden and bubbly.

# Pecan Pie with Tea-Infused Whipped Cream

A classic Texas pecan pie with a rich, gooey filling and a buttery crust, topped with a light and flavorful tea-infused whipped cream.

**PREP TIME:** 20 minutes

**COOK TIME:** 1 hour

1 pre-made pie crust  
1 C light corn syrup  
1 C brown sugar  
1/2 C butter, melted  
3 lg eggs  
1 † vanilla extract  
1 † finely ground Rooibos Vanilla tea

(Adagio.com)  
1 1/2 C pecan halves  
1 C heavy cream  
2 T Confectioners' sugar  
1 † finely ground Rooibos Vanilla tea  
(Adagio.com)

**PREHEAT THE OVEN** to 350°F.

**WHISK THE CORN SYRUP**, brown sugar, melted butter, eggs, vanilla extract, and finely ground Rooibos Vanilla tea in a bowl until well combined.

**STIR IN THE** pecan halves.

**POUR THE MIXTURE** into the pie crust.

**BAKE FOR 1 HOUR** until the filling is set.

**COOL THE PIE** completely before serving.

**WHIP THE** heavy cream, Confectioners' sugar, and finely ground Rooibos Vanilla tea until soft peaks form.

**SERVE THE PIE** with a dollop of tea-infused whipped cream.

# Cranberry Apple Iced Tea

A refreshing iced tea with the tartness of cranberries and the sweetness of apples, perfect for a New England afternoon.

**PREP TIME:** 10 minutes

**CHILL TIME:** 1 hour

4 C water  
4 † Cranberry Apple tea, placed in tea  
bags  
1/2 C cranberry juice  
1/2 C apple juice

1/4 C sugar  
Ice cubes  
Fresh cranberries and apple slices for  
garnish

**BREW THE TEA** in boiling water for 5 minutes.

**STIR IN THE SUGAR** until dissolved.

**MIX THE BREWED TEA** with cranberry and apple juices.

**CHILL FOR** 1 hour.

**SERVE OVER ICE** with cranberries and apple slices.

# Peach Sweet Tea

A classic Southern sweet tea with a peachy twist, perfect for a hot summer day.

**PREP TIME:** 10 minutes

**CHILL TIME:** 1 hour

4 C water  
4 † Peach Oolong tea  
1/2 C sugar

1 C peach nectar  
Ice cubes  
Fresh peach slices for garnish

**BREW THE TEA** in boiling water for 5 minutes.

**STIR IN THE SUGAR** until dissolved.

**MIX THE BREWED** tea with peach nectar.

**CHILL FOR** 1 hour.

**SERVE OVER ICE** with peach slices.

If you cannot find Peach Nectar, here's a recipe:

## Homemade Peach Nectar

**PREP TIME:** 10 minutes

**COOK TIME:** 10 minutes

4 ripe peaches, peeled and pitted  
1/4 C sugar

2 C water  
1 T lemon juice

**BLEND THE PEACHES** until smooth.

**COMBINE THE PEACH** puree, sugar, and water in a saucepan.

**HEAT THE MIXTURE** over medium heat until the sugar is dissolved, about 5 minutes.

**Stir in** the lemon juice.

**STRAIN THE MIXTURE** through a fine mesh sieve to remove any solids.

**CHILL THE NECTAR** in the refrigerator before serving.

# Blackberry Mint Iced Tea

A cool and refreshing iced tea with the flavors of blackberries and mint, inspired by the Pacific Northwest.

**PREP TIME:** 10 minutes

**CHILL TIME:** 1 hour

4 C water  
4 † Blackberry Sage Oolong tea  
1/4 C sugar  
1/2 C fresh blackberries

1/4 C fresh mint leaves  
Ice cubes  
Mint sprigs and blackberries for garnish

**BREW THE TEA** in almost boiling water for 5 minutes.

**STIR IN THE SUGAR** until dissolved.

**MUDDLE THE BLACKBERRIES** and mint leaves in a pitcher.

**POUR THE BREWED** tea over the muddled mixture.

**CHILL FOR** 1 hour.

**SERVE OVER ICE** with mint sprigs and blackberries.

# Citrus Hibiscus Cooler

A vibrant and tangy hibiscus tea with a citrus twist, perfect for a Southwestern refreshment.

**PREP TIME:** 10 minutes

**CHILL TIME:** 1 hour

4 C water  
4 † Hibiscus tea  
1/2 C orange juice  
1/2 C lime juice

1/4 C agave syrup  
Ice cubes  
Orange and lime slices for garnish

**BREW THE TEA** in boiling water for 5 minutes.

**STIR IN THE AGAVE** syrup until dissolved.

**MIX THE BREWED** tea with orange and lime juices.

**CHILL FOR** 1 hour.

**SERVE OVER ICE** with orange and lime slices.