

Caribbean-Inspired Charcuterie Board Menu

Meats

Jerk Chicken Skewers with Mango Black Tea
Tea-Cured Pork Belly with Calypso Green Tea
Spicy Shrimp with Spiced Passionfruit Jam Tea

Cheeses

Tropical Cheese Spread
Coconut Cream Cheese Balls

Nuts

Spiced Cashews
Honey Roasted Peanuts

Fruits And Vegetables

Mango Slices
Pineapple Chunks
Pickled Red Onions
Pickled Cucumbers

Crackers And Breads

Plantain Chips (available at Fred Meyer, New Seasons Market, and WinCo)
Coconut Bread (available at New Seasons Market)
Cassava Crackers (available at specialty stores like Uwajimaya)

Dips And Spreads

Mango Chutney
Pineapple Salsa
Spicy Guava Dip

Jams And Chutneys

Papaya Chutney with Calypso Green Tea
Passion Fruit Jam with Spiced Passionfruit Jam Tea

Jerk Chicken Skewers with Mango Black Tea

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 Mango Black tea leaves
1/2 C plain yogurt
2 T lime juice
2 T vegetable oil

1 T jerk seasoning
1 † ground allspice
1 † ground cinnamon
1 † ground nutmeg
1 † salt

Prepare the marinade In a bowl, mix Mango Black tea leaves, yogurt, lime juice, vegetable oil, jerk seasoning, allspice, cinnamon, nutmeg, 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.

Pork Belly with Calypso Green

Prep Time: 20 minutes

Cook Time: 15 minutes

Cure Time: 24 hours

1 lb pork belly, thinly sliced
2 T finely ground Calypso Green tea leaves
1/4 C kosher salt
1/4 C brown sugar

1 † pink curing salt
1 † ground cumin
1 † ground coriander
1 † black pepper

Prepare the cure In a bowl, mix Calypso Green tea leaves, kosher salt, brown sugar, pink curing salt, cumin, coriander, and black pepper until well combined.

Cure the pork belly Rub the pork belly slices thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring they are well-coated. Refrigerate for 24 hours.

Cook the pork belly Rinse the pork belly slices under cold water to remove the cure. Grill or pan-fry over medium-high heat for about 5-7 minutes on each side, until crispy and cooked through.

Spicy Shrimp with Spiced Passionfruit Jam Tea

Prep Time: 20 minutes

Cook Time: 10 minutes

Marinate Time: 1 hour

1 lb large shrimp, peeled and deveined
2 T finely ground Spiced Passionfruit Jam
tea leaves
1/4 C lime juice
2 T olive oil

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

Prepare the marinade In a bowl, mix Spiced Passionfruit Jam tea leaves, lime juice, olive oil, hot sauce, garlic powder, paprika, and salt until well combined.

Marinate the shrimp Add the shrimp to the marinade, ensuring they are well coated. Cover and refrigerate for at least 1 hour.

Cook the shrimp Grill or sauté the marinated shrimp for about 2-3 minutes on each side, until fully cooked.

Tropical Cheese Spread

Prep Time: 10 minutes

8 oz cream cheese, softened
1/2 C shredded cheddar cheese
2 T finely ground Calypso Green tea leaves
1/4 C crushed pineapple, drained

1 T honey
1 † garlic powder
1/2 † salt

Prepare the spread In a bowl, mix cream cheese, cheddar cheese, Calypso Green tea leaves, crushed pineapple, honey, garlic powder, and salt until well combined. Refrigerate until ready to serve.

Coconut Cream Cheese Balls

Prep Time: 15 minutes

Additional Time: 1 hour

8 oz cream cheese, softened
1/2 C shredded coconut
1/4 C finely ground Dragon Fruit Dream tea

leaves
1 T honey
1/2 † salt

Prepare the cheese balls In a bowl, mix cream cheese, shredded coconut, Dragon Fruit Dream tea leaves, honey, and salt until well combined. Roll into small balls and refrigerate for at least 1 hour before serving.

Pickled Red Onions

Prep Time: 10 minutes

Cook Time: 10 minutes

Additional Time: 1 hour

1 lg red onion, thinly sliced
1/2 C red wine vinegar
1/2 C apple cider vinegar
1/4 C water
2 T honey

1 t mustard seeds
1 t fennel seeds
1/2 t crushed red pepper
1 bay leaf
1 t salt

Prepare the pickling liquid In a small saucepan, combine red wine vinegar, apple cider vinegar, water, honey, mustard seeds, fennel seeds, crushed red pepper, bay leaf, and salt. Bring to a boil, then remove from heat and let stand for 10 minutes.

Pickle the onions In a medium skillet, heat 2 T olive oil over medium heat. Add the red onion slices and cook, stirring occasionally, until softened, about 6 minutes. Transfer the onions to a bowl and pour the pickling liquid over them. Let cool to room temperature, then cover and refrigerate for at least 1 hour before serving

Pickled Cucumbers

Prep Time: 10 minutes

Additional Time: 30 minutes

4 cucumbers, peeled and thinly sliced
1/4 med onion, finely minced
3 limes, juiced

1 1/2 T salt
1/2 Scotch bonnet pepper, finely minced
3 T fresh parsley, chopped

Prepare the pickles In a bowl, mix cucumbers, onion, lime juice, salt, Scotch bonnet pepper, and parsley until well combined. Refrigerate for at least 30 minutes before serving

Mango Chutney

Prep Time: 15 minutes

Cook Time: 30 minutes

2 C diced mango
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1 T finely ground Mango 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.

Pineapple Salsa

Prep Time: 10 minutes

2 C diced pineapple
1/4 C finely chopped red onion
1/4 C chopped cilantro

1 jalapeño, seeded and finely chopped
2 T lime juice
1 † salt

Prepare the salsa In a bowl, mix pineapple, red onion, cilantro, jalapeño, lime juice, and salt until well combined. Refrigerate until ready to serve.

Spicy Guava Dip

Prep Time: 10 minutes

1/2 C guava paste
1/4 C lime juice
1 T hot sauce

1 † garlic powder
1/2 † salt

Prepare the dip In a bowl, mix guava paste, lime juice, hot sauce, garlic powder, and salt until well combined. Refrigerate until ready to serve.

Papaya Chutney with Calypso Green Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C diced papaya
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
2 T finely ground Calypso Green 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.

Passion Fruit Jam

with Spiced Passionfruit Jam Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C passion fruit pulp
2 C granulated sugar
1/4 C lemon juice

2 T finely ground Spiced Passionfruit Jam
tea leaves

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