

Latin American Charcuterie Board Menu

Meats

Cured Beef with Yerba Mate Tea
Achiote Marinated Pork with Mango Black Tea
Chimichurri Chicken with Honeybush Apricot Tea
Spicy Chorizo with Masala Chai Tea

Cheeses

Queso Fresco (Mexico)
Cotija (Mexico)
Queijo Minas (Brazil)

Nuts

Brazil Nuts
Pecans
Cashews

Fruits and Vegetables

Mango
Pineapple
Avocado
Pickled Red Onions
Pickled Jalapeños

Crackers and Breads

Arepas
Tortilla Chips
Plantain Chips

Dips and Spreads

Guacamole with Green Rooibos Citron Tea
Black Bean Dip with Pu-erh Poe Tea
Dulce de Leche Spread with Caramel Tea

Jams and Chutneys

Pineapple Chutney with Kona Pineapple Tea
Mango Jam with Mango Mélange Tea

Cured Beef with Yerba Mate Tea

Prep Time: 30 minutes

Cure Time: 7 days

1 lb beef loin
1/4 C kosher salt
1/4 C brown sugar
1 † pink curing salt

2 T Yerba Mate tea leaves, finely ground
1 † black pepper
1 † garlic powder

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Yerba Mate tea leaves, black pepper, and garlic powder.

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

Rinse and dry After 7 days, rinse the beef loin under cold water to remove the cure. Pat dry with paper towels. Place it on a wire rack in the fridge to dry for 24 hours.

Slice and serve. Thinly slice the cured beef and arrange it on the charcuterie board.

Achiote Marinated Pork with Mango Black Tea

Prep Time: 20 minutes

Cook Time: 30 minutes

Marinate Time: 4 hours

1 lb pork tenderloin
1/4 C olive oil
2 T Mango Black tea leaves, finely ground
2 T achiote paste

1 † garlic powder
1 † cumin
1 † salt
1/2 † black pepper

Prepare the marinade In a bowl, mix olive oil, Mango Black tea leaves, achiote paste, garlic powder, cumin, salt, and black pepper.

Marinate the pork Rub the pork tenderloin with the marinade. Place in a resealable plastic bag and refrigerate for at least 4 hours.

Cook the pork Preheat your oven to 375°F. Place the pork tenderloin on a baking sheet and bake for 25-30 minutes, or until the internal temperature reaches 145°F. Let it cool before slicing thinly.

Chimichurri Chicken

with Honeybush Apricot Tea

Prep Time: 20 minutes

Cook Time: 30 minutes

4 chicken breasts
1/4 C olive oil
2 T Honeybush Apricot tea leaves, finely ground
1/4 C fresh parsley, chopped

1/4 C fresh cilantro, chopped
2 T red wine vinegar
1 † garlic powder
1 † salt
1/2 † black pepper

Prepare the marinade In a bowl, mix olive oil, Honeybush Apricot tea leaves, parsley, cilantro, red wine vinegar, garlic powder, salt, and black pepper.

Marinate the chicken Rub the chicken breasts with the marinade. Place in a resealable plastic bag and refrigerate for at least 2 hours.

Cook the chicken Preheat your oven to 375°F. Place the chicken breasts on a baking sheet and bake for 25-30 minutes, or until the internal temperature reaches 165°F. Let it cool before slicing thinly.

Spicy Chorizo with Masala Chai Tea

Prep Time: 30 minutes

Cook Time: 20 minutes

1 lb ground pork
2 T Masala Chai tea leaves, finely ground
1 T smoked paprika
1 † garlic powder
1 † onion powder

1 † cumin
1 † oregano
1 † salt
1/2 † black pepper
1/2 † cayenne pepper

Prepare the chorizo In a bowl, mix ground pork, Masala Chai tea leaves, smoked paprika, garlic powder, onion powder, cumin, oregano, salt, black pepper, and cayenne pepper until well combined.

Cook the chorizo Heat a skillet over medium heat. Cook the chorizo mixture, breaking it up with a spoon, until fully cooked, about 10-12 minutes. Let it cool before serving.

Guacamole with Green Rooibos Citron Tea

Prep Time: 15 minutes

3 avocados, peeled and pitted
1/4 C Green Rooibos Bonita tea, brewed
and cooled
1/4 C red onion, finely chopped
1/4 C fresh cilantro, chopped

1 jalapeño, seeded and finely chopped
1 T lime juice
1/2 t salt
1/4 t black pepper

Prepare the guacamole In a bowl, mash the avocados. Stir in the brewed Green Rooibos Citron tea, red onion, cilantro, jalapeño, lime juice, salt, and black pepper until well combined. Refrigerate until ready to serve.

Black Bean Dip with Pu-erh Poe Tea

Prep Time: 15 minutes

2 C black beans, cooked and drained
1/4 C Pu-erh Poe tea, brewed and cooled
1/4 C red onion, finely chopped
1/4 C fresh cilantro, chopped
1 jalapeño, seeded and finely chopped

1 T lime juice
1/2 t cumin
1/2 t salt
1/4 t black pepper

Prepare the dip In a food processor, blend the black beans, brewed Pu-erh Poe tea, red onion, cilantro, jalapeño, lime juice, cumin, salt, and black pepper until smooth. Refrigerate until ready to serve.

Dulce de Leche Spread with Caramel Tea

Prep Time: 15 minutes

Cook Time: 2 hours

1 can sweetened condensed milk

2 T Caramel tea leaves, finely ground

Prepare the dulce de leche. Preheat your oven to 425°F. Pour the sweetened condensed milk into a baking dish. Stir in the Caramel tea leaves. Cover the dish with foil and place it in a larger baking pan. Fill the larger pan with hot water until it reaches halfway up the sides of the baking dish.

Bake the dulce de leche Bake for 1.5 to 2 hours, or until the milk is thick and caramel colored. Stir occasionally and add more water to the larger pan as needed. Let it cool before serving.

Pineapple Chutney with Kona Pineapple Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C pineapple, diced
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1/2 C raisins

1 T Kona Pineapple 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.

Mango Jam with Mango Mélange Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg mangoes, peeled and diced
1/2 C granulated sugar
1/4 C lemon juice

2 T Mango Mélange tea leaves, finely ground

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