

East Coast Canada Charcuterie Board Menu

Meats

Cured Cod with Green Rooibos Bonita Tea
Maple Cured Bacon with Maple Creme Oolong Tea
Duck Prosciutto with Blood Orange Tea
Venison Jerky with Irish Breakfast Tea

Cheeses

Avonlea Clothbound Cheddar (Prince Edward Island)
Dragon's Breath Blue (Nova Scotia)
Cow's Creamery Extra Old Cheddar (Prince Edward Island)

Nuts

Pecans
Peanuts
Cashews

Fruits and Vegetables

Apples
Grapes
Figs
Pickled Okra
Pickled Green Beans

Crackers and Breads

Rye Bread
Water Crackers
Pretzel Crisps

Dips and Spreads

Old Bay Mustard with Masala Chai Tea
Lavender Lemon Goat Cheese Spread

Jams and Chutneys

Peach Chutney with Peach Bellini Tea
Pear Jam with Hazelnut Caramel Sauce Tea

Cured Cod with Crispy Pork Carnitas Tea

Prep Time: 20 minutes

Cure Time: 24 hours

1 lb cod fillet
1/4 C kosher salt
1/4 C brown sugar
2 T Crispy Pork Carnitas tea leaves, finely

ground
1 t black pepper
1 t garlic powder

Prepare the cure In a bowl, mix kosher salt, brown sugar, Crispy Pork Carnitas tea leaves, black pepper, and garlic powder.

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

Rinse and dry. After 24 hours, rinse the cod under cold water to remove the cure. Pat dry with paper towels. Slice thinly and serve.

Maple Cured Bacon with Maple Creme Oolong Tea

Prep Time: 30 minutes

Cure Time: 7 days

1 lb pork belly
1/4 C kosher salt
1/4 C brown sugar
1 t pink curing salt

2 T Maple Creme Oolong tea leaves, finely
ground
1/4 C maple syrup

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Maple Creme Oolong tea leaves, and maple syrup.

Cure the pork belly Rub the pork belly 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 pork belly 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.

Cook and serve. Slice the cured pork belly into bacon strips and cook as desired. Serve on the charcuterie board.

Duck Prosciutto with Blood Orange Tea

Prep Time: 20 minutes

Cure Time: 7 days

2 duck breasts
1/4 C kosher salt
1/4 C brown sugar

1 † pink curing salt
2 T Blood Orange tea leaves, finely ground
1 † black pepper

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Blood Orange tea leaves, and black pepper.

Cure the duck Rub the duck breasts thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring they are well-coated. Refrigerate for 7 days, turning the bag daily.

Rinse and dry After 7 days, rinse the duck breasts 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 duck prosciutto and arrange on the charcuterie board.

Venison Jerky with Irish Breakfast Tea

Prep Time: 30 minutes

Dry Time: 4-6 hours

Marinate Time: 12 hours

1 lb venison, thinly sliced
1/4 C soy sauce
1/4 C Worcestershire sauce
2 T Irish Breakfast tea leaves, finely ground

1 T brown sugar
1 † garlic powder
1 † onion powder
1 † black pepper

Prepare the marinade In a bowl, mix soy sauce, Worcestershire sauce, Irish Breakfast tea leaves, brown sugar, garlic powder, onion powder, and black pepper.

Marinate the venison Place the venison slices in a resealable plastic bag and pour the marinade over them. Seal the bag and refrigerate for 12 hours.

Dry the venison Preheat your dehydrator to 160°F. Arrange the venison slices on the dehydrator trays and dry for 4-6 hours, or until the jerky is firm and dry. Let it cool before serving.

Old Bay Mustard with Masala Chai Tea

Prep Time: 15 minutes

Cook Time: 10 minutes

1/2 C yellow mustard seeds
1/2 C brown mustard seeds
1 C apple cider vinegar
1/2 C water

2 T Masala Chai tea leaves
1/4 C honey
1 † salt
1 T Old Bay seasoning

Infuse the vinegar In a saucepan, heat the apple cider vinegar and water until it begins to simmer. Remove from heat and add the Masala Chai tea leaves. Cover and let it steep for 10 minutes. Strain to remove tea leaves.

Prepare the mustard In a bowl, combine the mustard seeds, infused vinegar, honey, salt, and Old Bay seasoning. Let it sit at room temperature for 24 hours. Blend to desired consistency. Refrigerate until ready to serve.

Lavender Lemon Goat Cheese Spread

Prep Time: 10 minutes

8 oz goat cheese
2 T Lavender Lemon tea leaves, finely ground

1 T lemon zest
1 T honey
1/4 † salt

Prepare the spread In a bowl, mix the goat cheese, Lavender Lemon tea leaves, lemon zest, honey, and salt until well combined. Refrigerate until ready to serve.

Peach Chutney with Peach Bellini Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg peaches, peeled and diced
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1/2 C raisins

1 T Peach Bellini 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.

Pear Jam with Hazelnut Caramel Sauce Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

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

2 T Hazelnut Caramel Sauce tea leaves,
finely ground

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

