

West Coast Canada Charcuterie Board Menu

Meats

Cured Salmon with Blood Orange Tea
Maple Cured Bacon with Maple Creme Oolong Tea
Duck Prosciutto with Raspberry Patch Tea
Venison Jerky with Irish Breakfast Tea

Cheeses

Salt Spring Island Goat Cheese (British Columbia)
Qualicum Spice Cheese (British Columbia)
Pacific Pepper Brie (British Columbia)

Nuts

Hazelnuts
Walnuts
Almonds

Fruits and Vegetables

Apples
Pears
Berries (blackberries, raspberries, blueberries)
Pickled Asparagus
Pickled Carrots

Crackers and Breads

Sourdough Bread
Seeded Crackers
Crostini

Dips and Spreads

Cured Salmon Spread with Blood Orange Tea
Herbed Goat Cheese Spread with Chamomile Tea
Huckleberry Jam with Berry Blues Tea

Jams and Chutneys

Apple Chutney with Spiced Apple Chai Tea
Pear Jam with White Pear Tea

Cured Salmon with Blood Orange Tea

Prep Time: 20 minutes

Cure Time: 24 hours

1 lb salmon fillet
1/4 C kosher salt
1/4 C brown sugar

2 T Blood Orange tea leaves, finely ground
1 † black pepper
1 † garlic powder

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

Cure the salmon Rub the salmon 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 salmon 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 † 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 Raspberry Patch Tea

Prep Time: 20 minutes

Cure Time: 7 days

2 duck breasts
1/4 C kosher salt
1/4 C brown sugar
1 t pink curing salt

2 T Raspberry Patch tea leaves, finely ground
1 t black pepper

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Raspberry Patch 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 t garlic powder
1 t onion powder
1 t 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.

Cured Salmon Spread with Blood Orange Tea

Prep Time: 15 minutes

8 oz cream cheese, softened

1/2 C cured salmon, flaked

2 T Blood Orange tea leaves, finely ground

1 T lemon juice

1 T chopped fresh dill

1/4 t salt

1/4 t black pepper

Prepare the spread In a bowl, mix cream cheese, cured salmon, Blood Orange tea leaves, lemon juice, dill, salt, and black pepper until well combined. Refrigerate until ready to serve.

Herbed Goat Cheese Spread

with Chamomile Tea

Prep Time: 10 minutes

8 oz goat cheese

2 T Chamomile tea leaves, finely ground

1 T chopped fresh thyme

1 T chopped fresh rosemary

1 T honey

1/4 t salt

Prepare the spread In a bowl, mix goat cheese, Chamomile tea leaves, thyme, rosemary, honey, and salt until well combined. Refrigerate until ready to serve.

Huckleberry Jam with Berry Blues Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C huckleberries

2 C granulated sugar

1/4 C lemon juice

2 T Berry Blues tea leaves, finely ground

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

Apple Chutney with Spiced Apple Chai Tea

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

1/2 C raisins

1 T Spiced Apple Chai tea leaves

1 t ground ginger

1/2 t ground cinnamon

1/4 t ground cloves

1/4 t 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 White Pear 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 White Pear tea leaves, finely ground

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