

California-Inspired Charcuterie Board

Meats:

California-Style Tri-Tip with April in Paris
Smoked Turkey Breast with Honeybush Tea
Cured Duck Breast with Blood Orange Tea
Salmon Gravlaks with White Peach Tea

Cheeses:

Cowgirl Creamery Mt. Tam (Triple Cream)
Point Reyes Toma (Semi-Hard)
Bellwether Farms Crème Fraiche (with fresh herbs)

Nuts:

Almonds
Pistachios
Walnuts

Fruits and Vegetables:

Grapes
Figs
Citrus Slices
Berries
Carrot Sticks
Bell Pepper Strips

Crackers and Breads:

Sourdough Bread
Seeded Crackers
Crostini

Dips and Spreads:

Avocado Hummus with Green Rooibos Tea
Artichoke Dip with Honeybush Tea
Tomato Jam with Blood Orange Tea

Jams and Chutneys:

Fig Jam with Earl Grey Tea
Peach Chutney with Peach Oolong Tea

California-Style Tri-Tip with April in Paris Tea

Prep Time: 15 minutes

Cook Time: 1 hour

2 lbs tri-tip roast
1/4 C April in Paris Tea, brewed and cooled
2 T olive oil
1 T garlic powder

1 T onion powder
1 T smoked paprika
1 † black pepper
1 † salt

Marinate the tri-tip In a bowl, combine brewed April in Paris Tea, olive oil, garlic powder, onion powder, smoked paprika, black pepper, and salt. Add the tri-tip and marinate for at least 2 hours, preferably overnight.

Cook the tri-tip Preheat the grill to medium-high heat. Grill the tri-tip for about 30 minutes on each side, or until it reaches an internal temperature of 135°F for medium-rare.

Slice the tri-tip thinly and serve on the charcuterie board.

Smoked Turkey Breast with Honeybush Tea

Prep Time: 15 minutes

Cook Time: 3-4 hours

2 lbs turkey breast
1/4 C Honeybush Tea, brewed and cooled
2 T olive oil
1 T garlic powder

1 T onion powder
1 T smoked paprika
1 † black pepper
1 † salt

Marinate the turkey In a bowl, combine brewed Honeybush Tea, olive oil, garlic powder, onion powder, smoked paprika, black pepper, and salt. Add the turkey breast and marinate for at least 2 hours, preferably overnight.

Smoke the turkey Preheat the smoker to 225°F. Smoke the turkey breast for 3-4 hours, or until it reaches an internal temperature of 165°F.

Serve Slice the turkey breast thinly and serve on the charcuterie board.

Cured Duck Breast with Blood Orange Tea

Prep Time: 15 minutes

Cook Time: 7 days (curing time)

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

1/4 C Blood Orange Tea, finely ground
1 T black pepper, coarsely ground
1 T garlic powder

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Blood Orange Tea, black pepper, and garlic powder in a bowl.

Cure the duck Rub the curing mixture evenly over the duck breasts, ensuring they are well coated. Place the duck breasts in a large resealable plastic bag, removing as much air as possible.

Refrigerate and cure Refrigerate the duck breasts for 7 days, turning them over every day to ensure even curing.

Serve After curing, rinse off the curing mixture under cold water and pat the duck breasts dry. Slice thinly and serve on the charcuterie board.

Salmon Gravlaks with White Peach Tea

Prep Time: 20 minutes

Cook Time: 48 hours (curing time)

2 lbs salmon fillet, skin on
1/2 C kosher salt
1/2 C sugar
2 T pink curing salt

1/4 C White Peach Tea, finely ground
1/4 C fresh dill, chopped
1 lemon, zested

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground White Peach Tea, fresh dill, and lemon zest in a bowl.

Cure the salmon. Place a large piece of plastic wrap on a baking sheet. Spread half of the curing mixture on the plastic wrap. Place the salmon fillet on top, skin side down. Cover the salmon with the remaining curing mixture, ensuring it is evenly coated.

Wrap and refrigerate Tightly wrap the salmon in the plastic wrap. Place a second baking sheet on top and weigh it down with cans or a heavy skillet. Refrigerate for 48 hours, turning the salmon over after 24 hours.

Rinse and dry After 48 hours, unwrap the salmon and rinse off the curing mixture under cold water. Pat the salmon dry with paper towels.

Slice and serve. Thinly slice the cured salmon with a sharp knife. Serve on the charcuterie board.

Avocado Hummus with Green Rooibos Tea

Prep Time: 10 minutes

Cook Time: 0 minutes

1 can chickpeas, drained and rinsed
1 ripe avocado
1/4 C Green Rooibos Tea, brewed and cooled

2 T tahini
2 T lemon juice
1 clove garlic, minced
Salt and pepper to taste

Prepare the hummus In a food processor, combine chickpeas, avocado, brewed Green Rooibos Tea, tahini, lemon juice, garlic, salt, and pepper. Blend until smooth.

Transfer to a serving bowl.

Artichoke Dip with Honeybush Tea

Prep Time: 10 minutes

Cook Time: 20 minutes

1 can artichoke hearts, drained and chopped
1/2 C mayonnaise
1/2 C sour cream

1/4 C Honeybush Tea, brewed and cooled
1/4 C grated Parmesan cheese
1 clove garlic, minced
Salt and pepper to taste

Prepare the dip In a bowl, combine artichoke hearts, mayonnaise, sour cream, brewed Honeybush Tea, Parmesan cheese, garlic, salt, and pepper. Mix until well combined.

Bake the dip Preheat the oven to 350°F. Transfer the mixture to a baking dish and bake for 20 minutes, or until bubbly and golden brown.

Transfer to a serving bowl.

Tomato Jam with Blood Orange Tea

Prep Time: 10 minutes

Cook Time: 45 minutes

2 lbs tomatoes, chopped
1 C sugar
1/4 C Blood Orange Tea, brewed and cooled

1 T lemon juice
1 † ground cinnamon
1/2 † ground cloves

Prepare the jam In a pot, combine tomatoes, sugar, brewed Blood Orange Tea, lemon juice, cinnamon, and cloves. Bring to a boil, then reduce heat and simmer for 45 minutes, stirring occasionally, until thickened.

Jar the jam Pour the hot jam into sterilized jars, seal, and let cool.

