

A Taste of Thailand

With Asian flavors all the rage, we decided to put a twist on the Charcuterie board and take your taste buds on an adventure!



The Cheese:

1000 Day Gouda, Extra Sharp Cheddar, Sartori Merlot
Halloumi Cheese

The Meats:

Molinari Hard Salami, Hard Pepperoni
Sriracha Peanut Butter Bacon
(Yes peanut butter and bacon- who knew?!)
(see recipe below)
Beef Jerky

Fruits:

Green Grapes, Dragon Fruit, Dried Mango, Radishes

Accoutrements:

Homemade Roti bread: (see recipe below)
Peanut Butter Sriracha Bacon (see recipe below)
Kimchi, Toasted Coconut, Rice Crackers, Wasabi Peas
Pickled Ginger, Mikes Hot Honey
Homemade Soft Boiled Egg
Sliced Parisian or Au Levan Baguette

Recommended Wine:

Dry to fruity draft brewed Sake served cold to keep with the Asian flavors, a light Burgundy (Chardonnay) on the dryer side with some acidity, or a California Cabernet.

A Taste of Thailand's Roti Bread

Ingredients:

3 cups of Flour
1 tsp. Baking Powder
1 tsp. Salt
2 tbsp. Extra Virgin Olive Oil
1 cup Warm Water

Directions:

Combine dry goods in a large bowl and drizzle in olive oil.
Add warm water until mixture becomes dough-y (add more water if needed)
Let the dough rest for 30 minutes.
Once rested, create 8-10 "dough balls", or as we did for our board, create a "stick"
Coat the bottom of a skillet over medium- high heat.
Add the bread and cook until the bread bubbles
Flip, then cook for an additional 2 minutes on the other side.
Repeat until all dough is cooked.
Enjoy!

A Taste of Thailand's Peanut Butter Sriracha Bacon

Ingredients:

12 slices of Bacon
2 tbsp. Brown Sugar
1/4 cup Sriracha
1/4 cup Chunky Peanut Butter

Directions:

Preheat oven to 450 degrees and line a rimmed baking sheet with foil.
Combine brown sugar, sriracha, and peanut butter in a bowl. Mix & fold until blended through.
Generously coat each side of bacon with mixture and place on baking sheet.
Bake for 10 minutes, or until crispy.
Enjoy!