

Charcuterie Board

25 MIN • TRADITIONAL

CHEESES

- Select a mixture of soft, semi-soft, firm and hard cheeses

CURED MEATS

- Cured meats work great. Select salami, prosciutto, calabrese, etc.

CRACKERS AND BREADS

- Various crackers (plain, seeded, fruit studded)
- Breads such as baguettes or sourdough

FRUITS AND NUTS

- Popular Fresh Fruit: Red and green grapes, apples, figs
- Popular Dried: apricots, figs

SALTY, BRINY ELEMENTS

- Olives, cornichons, pickled vegetables, caperberries

SPREADS

- Complementary jams, preserves, or marmalade
- Savory spreads and pates

DIRECTIONS

- 1 On a large platter, cutting board, or even directly on a butcher paper wrapped table, display the charcuterie board elements. Slice cheeses and meats if they don't come presliced.
- 2 Shingle them so guests can pick them up one at a time. Arrange all the meats and cheeses, keeping them separated by type.
- 3 Then, mix the breads, crackers, and fruit into the remaining space. Feel free to put the salty, briny elements into small bowls to place around the board. Don't forget small tongs or knives and small plates to make it easy to serve.

