



CHARCUTERIE BOARD

3 ounces Prosciutto

2 ounces Italian salami

1 ounces soppressata

2 ounces pepper salami

3 ounces Manchego cheese

2 ounces Gorgonzola cheese

Fig jam, apricot paste

Pepperoncini

Olives Whole Grain mustard

Sliced pear or seedless grates

Caramelized pecans or Marcona almonds

Cornichon pickles

Crackers or flatbread to serve on the side

Plan 1 to 2 ounces meat and cheese per person; use any assortment of appetizer foods as desired.

Plan an attractive presentation – use a large centerpiece board, platter, wooden cutting board, or an attractive wedge of marble.

Remove any casing from the sausage used; cut into 1/4 inch slices.

Roll or fold up thin-sliced meats.

Cut cheese into bite-sized chubs, sticks, or triangles. Include a spreader for soft cheeses.

Use contrasting and complementary flavors – some suggestions might be: mustards, nuts, dried fruits, fresh fruits like apples or pears; olives, pickles.

Variety is the name of the game. Remember to use a variety of different kinds of meats and cheeses.

Add crusty breads, crackers, breadsticks or Crostini – adding texture and a vehicle for soft cheeses.

Chill platters in refrigerator; remove about 20 minutes before serving to room temperature.

Wine and charcuterie are best friends: Try - Whites: Pinot Grigio, Sauvignon Blanc, Chardonnay, and Rosé. Reds: Pinot Noir, Chianti, Cotes du Rhone, or some basic red blends. Your favorite Beers can also be served.

Suggestions from: Chef Carla Snyder – An Entertaining Meal for Family and Friends

HAVE FUN AND BE CREATIVE:

Charcuterie Arrangement makes an impressive appetizer. It usually includes various cured meats, which are air dried; salted, cured or cooked that are served on a wooden board or platter. It is fun for sharing and simple to prepare. Ingredients can be purchased from your local market or home-smoked. It can star any of your favorites, just add lots of variety.

Originally it was a way to preserve meat and the flavors were developed from the preservation process. It can also include pates, terrine, galantine, and roulades, but the fun is in simplicity with most platters serving smoked, salt-cured, and brined products.