

CHARCUTERIE AND CHEESE BOARD

Charcuterie is technically defined as various pork products, or the place where these products are sold. It has also become the compilation of these products onto a board or tray to serve as an hors d'oeuvre and often includes a variety of other items: cheeses, olives, nuts, etc. Given the possibilities, one need not follow a formula. Below are ideas and items you might consider, but this is in no way an exhaustive list. When choosing items for your charcuterie, consider a variety of flavors, textures and colors; soft and hard meats and cheeses; mild and sharp flavors. For a Cheese Board, omit the meats.

Arrange items on a large tray or wood board in a way that is appealing and easy for your guests to enjoy.

Slice the hard cheeses, leave soft cheese whole.

Slice hard salamis and sausages. Leave patés whole.

Arrange items in different patterns; stack some of the crackers and cheeses, spread out others. Use different types of small bowls and containers for olives, pickles, breadsticks.

Include knives, spreaders, spoons.

INGREDIENTS

Meats, 2 oz/person

- *Dried and/or cured hams and sausages*
- *Salami, sliced on the bias*
- *Prosciutto*
- *Paté*

Cheeses, 2 oz/person

- *Manchego*
- *Brie*
- *Camembert*
- *Blue*
- *Boursin*
- *Stilton*
- *Cheddar*
- *Chevre*

SUGGESTED ADDITIONS

Assorted crackers, breadsticks, baguette

Fruits

- *Dried: dates, apricots, cranberries*
- *Fresh: grapes, sliced apples, sliced pears*

Olives

- *Kalamata*
- *Castelvetrano*
- *Manzanilla*
- *Niçoise*

Pickled vegetables

- *Okra*
- *Green beans*
- *Carrots*
- *Cornichons*

Assorted Nuts

- *Almonds*
- *Cashews*
- *Walnuts*
- *Pistachios*
- *Pecans*

Condiments

- *Honey*
- *Fig preserve*
- *Mustard*

Garnish

- *Rosemary*
- *Thyme*
- *Mint*
- *Parsley*