



Charcuterie (shar-koo-ter-ee) Board



Ingredients:

Cheeses:

- 8 oz brie cheese
- 6 oz manchego cheese, cut into thin slices
- 8 oz triple cream cheese (Bourgogne)
- 12 oz fresh mozzarella balls, (marinated)
- 8 oz Vermont white cheddar, diced

Meats:

- 8 oz salami
- 2 oz prosciutto
- 2 oz dried coppa or prosciutto

Pickled Items:

- 1/3 cup green olives, pitted
- 1/3 cup kalamata olives, pitted
- 1 cup baby dill pickles, (or Gerkins)

Fruit:

- 2 cups grapes, cut into sections
- 2 cups strawberries or figs
- 1 cup blueberries

Spreads and Condiments

- 1/4 cup fruit spread, (we love fig and strawberry)
- 1/4 cup honey

Accompaniments:

- 1 cup pecans, walnuts, or pistachios, (or a variety of nuts)
- 3 oz dark chocolate bar, broken into bite-sized pieces

Crackers or Toasts:

- 4 oz water crackers
- 4 oz artisan crackers
- 1 baguette, sliced into toasts (brushed with olive oil and baked at 400°F for 6-8 minutes)



Instructions:

1. **Cheeses:** Arrange them around the board. I pre-slice hard cheeses so they serve easier and cut a few wedges out of the brie to encourage guests to dig in
2. **Meats.** Fold them in a variety of patterns. Watch the video to see how to fold meat for a charcuterie board
3. **Pickled Items.** Anything that requires a dish such as pickles and olives goes down next so you can gauge your space
4. **Condiments and Spreads.** Place condiments next to cheeses they pair well with (i.e. honey next to brie). Keep condiments in separate jars and ramekins to keep the board clean
5. **Fresh Fruit.** Pre-cut grapes and pre-slice apples, rinse, and pat dry berries. Arrange fruit next to cheeses they pair well with
6. **Nuts and Extras.** I like to place pecans or walnuts and pistachios next to brie or soft cheeses. I also like to add chocolate which is delicious with cheese
7. **Arrange crackers** and toasts in remaining spaces or place them on a separate shallow bowl for serving