

Charcuterie boards are the hottest cocktail hour accompaniment on our catering menu this season. Not a professional chef? No worries, creating beautiful charcuterie for any occasion is easy with a little know how. From simple spreads for backyard entertaining to festive special occasion tables for 20 or more of your favorite people, grazing boards are an easy to prepare crowd pleaser that can be assembled in advance and involve little or no cooking!



Start with your favorite board or platter. Any shape of wood, slate, or marble board works well. **Pro Tip:** choose a large enough board for the elements you want include.

*First rule in arranging your board; there are no rules.
Anything goes. Think seasonally, color, and texture.*

Main Elements:

An array of 3-4 cheeses; a good rule of thumb; one soft, one hard, one aged, one specialty cheese.

Soft: Brie, Goat Cheese, Camembert

Hard: Gruyere, Asiago, Manchego

Aged: Aged Cheddar, Sharp Cheddar, Goat Gouda

Specialty: Coldsalt Cheddar, Dill Havarti, Stilton Blue, Smoked Gouda.

Present softer cheeses in whole wedges, harder cheeses in cubes or slices.

A variety of 2-3 cured or smoked meats. Some of our favorites include Prosciutto, Salami, Pancetta, Chorizo, Soppresata, Coppa and Pâté.

Accompaniments:

Add seasonal fresh or dried fruit, pickled vegetables, nuts, tapenades, an interesting mustard, hummus, artichoke hearts, olives, or cornichons. For a special touch, add a good quality local honey or a homemade jam or fruit chutney. We love to include our signature bourbon bacon jam. Choose 2-3 varieties of toasts, crackers, fresh baguette slices or bread sticks.

Garnish with fresh flowers or a sprig of fragrant fresh herbs and serve with cheese knives, picks, small plates, and cocktail napkins.

Add Boeger wine and enjoy!

*Recipe courtesy of Bonne Vie Kitchen, Folsom, CA
www.bonneviekitchen.com*





How To Charcuterie!

