

Charcuterie Board – An Easy Party Appetizer

A delicious meat, cheese and fruit board, the charcuterie (pronounced shar-cood-er-ay /shär-,kü-tə-'rē) is a literally a branch of cooking that focuses on ways to cure and preserve meat. It's also become a common name for that tray of treats that is often ordered with drinks in a fine dining atmosphere.



Well you can create one really easily yourself. Depending on how many guests you are expecting, a couple of cured meats, 2 or 3 types of cheese, a sliced baguette, some mustard and a variety of fruit and nuts. Add some olives and it's a charcuterie board!

Here's what I used:

- Spanish Chorizo
- Hard Salami
- prosciutto
- Brie
- Smoked Gouda
- Pepper Jack
- Cheddar cheese
- Dried apricots
- Dried cranberries
- Mixed nuts (no peanuts)
- Fresh Grapes
- Fresh fuji persimmon sliced
- Kalamata olives
- Wheat crackers
- Sliced sourdough baguette
- Stone ground mustard
- Dijon
- Dish of candies

Arrange that on a board or display designed for appetizers (my husband made this great two tiered marble plate). Make sure you put out small plates and napkins so people don't have to hover.



And there you have your holiday party appetizer!