

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.



© 2017 The Lazy Gastronome

And there you have your holiday party appetizer!