

How To Build A Charcuterie Board Party

Print this list, circle 3 to 5 items per category, check your pantry then go shopping.

- Charcuterie – Dried or cured meats like thinly sliced prosciutto, sopressata, Genoa salami, chorizo, capicola or any of your favourites. Fold or pile the pieces differently to add variety to the board.
- Cheese – Aim for a combination of soft and hard, mild and strong.
HARD (Parmesan, Gouda, Asiago),
FIRM (Manchego, Gruyere, Cheddar, Comte),
SEMI-SOFT (Brie, Camembert),
SOFT (Burrata, Bocconcini, Mascarpone),
BLUE (Gorgonzola, Cambazola),
CRUMBLY (feta, goat cheese).
There's no end to cheese.
- Pickles – French cornichon pickles, olives, marinated artichoke hearts, pickled asparagus (or beans, pearl onions and so on), baby dills, gherkins etc.
- Chutney/Sauces – Fig chutney and honey are the two popular choices.
- Fresh Fruit – Use colourful fruit like grapes, small oranges, sliced apple, pears (canned or fresh), persimmons, pomegranate arils (messy but beautiful).
- Dried Fruit – Apricots, cranberries, figs, dates or raisins.
- Nuts, plain or seasoned – Salted almonds, pistachios, cashews, pecans, walnuts or mixed nuts.
- Crackers – Include different shapes and sizes from your list of favourites. I love Riceworks.
- Vegetables – A few colourful vegetables with your favourite dip can look nice but aren't necessary.
- Extra – Some people insist on serving chocolate so add your own must haves to the list so you don't forget them.