

Recipe



Recipe for: Friendsgiving Charcuterie Board

From the Kitchen of: Twin Roots Garden Co.

SERVES: 8 before dinner | METHOD: Assemble | COOKING: None

Ingredients

12-16 oz cheese: Brie, aged cheddar, and Manchego

8 oz prosciutto and sliced salami

8-10 oz crackers and sliced baguette

2 pears, sliced just before serving

1 small bunch of grapes

1/2 cup dried apricots

1/2 cup toasted pecans

1/2 cup olives

1/3 cup fig jam or cranberry relish

Directions

1. Place cheeses and small bowls of olives and jam in different areas of a wooden board. Keep nuts in a separate bowl.

2. Slice some cheddar and set a cheese knife beside the Brie. Fold prosciutto loosely and overlap salami in short rows.

3. Tuck sliced pears, grapes, and apricots into gaps. Add some crackers; serve the rest with baguette in a nearby basket.

4. Leave space for guests to serve themselves. Replenish meat and cheese from the refrigerator as needed.

Refrigerate perishables within 2 hours (1 hour above 90°F). Keep ornamental foliage off the food.

