Charcuterie Board

Make-ahead · Serves a crowd · Holiday · Serves 8–10

Ken's note: TBD

A charcuterie board is a formula, not a recipe: a few meats, a few cheeses, something sweet, something sharp, something crunchy. Allow roughly 2 oz of cheese and 1½ oz of meat per person if it is the only appetizer. For a more Italian board, see the Antipasto Board; for baked cheese, see All About Brie.

Ingredients

- 3 meats, about 8 oz each: for example prosciutto, salami, and soppressata (fold and roll the thin slices)
- 3 cheeses, about 6 oz each: one soft (brie or goat), one semi-firm (aged cheddar or Manchego), one hard or blue (Parmigiano-Reggiano or Gorgonzola)
- Something sweet: grapes, figs, dried apricots, or sliced apple and pear
- Something sharp: cornichons, olives, Quick Pickled Red Onions (Sauces), or whole-grain mustard
- Something nutty: toasted almonds, walnuts, or Marcona almonds
- A spread: honey, fig jam, or Onion Bacon Jam (Sauces)
- Baguette slices, crackers, and breadsticks

Method

1. Take the cheese out of the refrigerator 30–60 minutes ahead. Set the cheeses on a large board first, spaced apart, each with its own knife. Add bowls for the olives, pickles, and jam. Fan out the meats in a few groups, then fill the gaps with fruit and nuts. Put the bread and crackers on the side or a second plate. Cover and refrigerate for up to a few hours before serving.