



Charcuterie Board

Basic guidelines for how to assemble a charcuterie board.

Serves approximately 6-8 people

Ingredients

- 3 lb. smoked meats (3-4 options)
 - recommend: 1 lb. sweet bologna, 1 lb. ring bologna, 1/2 lb. sweet beef sticks, 1/2 lb. savory beef sticks
- 1 - 1 1/2 lb. cheese (2-3 options)
 - recommend: 1/2 lb. white cheddar, 1/2 lb. muenster, 1/2 lb. cream cheese spread
- Crackers (2 options)
- Fruit (grapes, strawberries, dried fruits)
- Snack items (2 options)
 - recommend: popcorn, chocolates, candy
- Pickles and/or olives
- Dips & spreads (jam and/or mustard)

Directions

1. Put dips, spreads, and small items (such as olives) into bowls, as necessary. Station the bowls across the board.
2. Cut meats and cheeses into different shapes (circles, cubes, triangles, etc.). Add these core items to the board, playing off of the bowls that were placed.
3. Add piles of crackers, pairing them with meat and cheese groupings.
4. Use snack items and fruits to fill in empty spaces and pops of color where needed.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.