

How to...

BUILD A CHEESE & CHARCUTERIE BOARD

You Will Need...

CHEESE

~ 3oz. per person

FIRM

Manchego, Gouda

AGED

Parmesan, Cheddar

STRONG

Bleu, Limburger

SOFT

Brie, Chèvre



MEAT



SLOW CURED
Salami, Chorizo

ITALIAN STYLE
Prosciutto

SOMETHING
FOR EVERYONE
Summer Sausage,
Serano Ham

CRUNCH & CARBS

CRACKERS

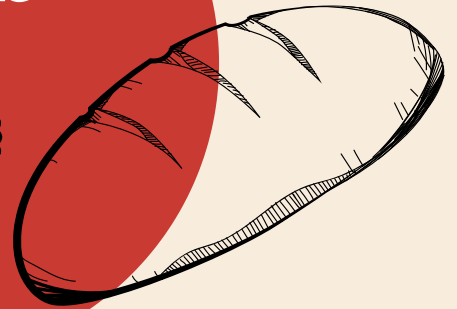
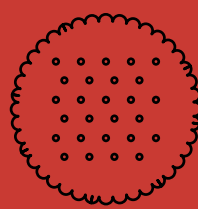
Water Crackers, Seeded Crackers

BREAD

Sliced Baguette or Country Loaf

GLUTEN-FREE OPTIONS

GF Crackers, Thin Rice Cakes



FRUITY & SWEET



SWEETS
Jams & Honey

FRUIT
Seasonal or
Dried Fruit

OTHERS



Olives
Pickled Veggies
Aged Balsamic
Spiced Nuts



CHEF'S TIP:

We also suggest our recipes for Tomato Tamari Nuts, Party Mix, Tomato Cheese Ball, and Tomato Chutney for flavorful Charcuterie board additions!

DEI FRATELLI *Sticky Sweet Tomatoes*

Ingredients:

- 1 (28 oz.) can Dei Fratelli Stewed Tomatoes drained, reserve juice
- 1 Cup Honey
- 1 tsp. Balsamic Vinegar

Directions:

1. In a shallow, medium-sized saucepan, mix together drained Dei Fratelli Stewed Tomatoes and honey. Set over medium-low heat for 10-12 minutes, stirring occasionally.
2. Add balsamic vinegar and 2 Tbsp. of reserved juice. Stir together and cook for an additional 6-8 minutes, or until tomatoes are sticky and glazed in appearance.
3. Allow to cool and place in a heatproof container or glass jar.