

Charcuterie Boarding School Date Prep

Cheeses: *(all)*

- Brie (sliced or round)
- Aged/mature cheddar or
- Unexpected Cheddar (found at Trader Joe's)
- Manchego

Charcuterie: *(all)*

- Italian dry salami (or Calabrese)
- Prosciutto

Nuts: *(choose two)*

- Marcona almonds
- Honey roasted pecans
- Dry roasted almonds
- Pistachios
- Walnuts
- Candied nuts

Fruits: *(all)*

- Blackberries or blueberries
- Raspberries
- Green or purple grapes
- Dried fruit (apricots, orange slices, mandarins, cherries, etc.)

Garnish: *(choose one)*

- Rosemary
- Sage

Briney: *(choose one)*

- Olives* (I'll be using Castelvetrano)
- Cornichons
- Mini gherkins

Spreads: *(at least one) Tip: If you don't want to commit to a big jar of these spreads, consider buying mini jars, which are usually located by the cheese counter at the grocery store.*

- Honey
- Raspberry or peach flavored jam
- Fig spread
- Hot and sweet pepper jelly

Sweet:

- Dark chocolate bar
- A few sea salt caramels or chocolate-covered almonds

Crackers:

- Water crackers (These are the best crackers with a cheese board so you can truly taste the flavor of the cheese without being overwhelmed by the cracker flavor. No ritz!)
- Flavored crackers (Consider Rustic Bakery's rosemary flatbreads, Trader Joe's fig and olive, etc.)

OTHER ITEMS NEEDED

- 2-3 small ramekins or mini bowls
- 1 board, platter, or oversized plate
- 1 sharp knife
- Cutting board
- Small spoons to use with ramekins