

— HOW TO MAKE DIY —

CHARCUTERIE BOX



THE PERFECT GIFT

Create your own charcuterie box for your next picnic, special event, or gift for a friend. DIY charcuterie boxes are fast, easy, and super classy.



CHARCUTERIE BOX SUPPLIES

- DISPOSABLE
CARDBOARD BOX
- PARCHMENT PAPER
- CUPCAKE LINERS

CHARCUTERIE BOX INGREDIENTS

MEATS:

- 4 OUNCES - PEPPERED SALAMI
- 2 OUNCES - PROSCIUTTO
- 2 OUNCES - CALABRESE SALAME
- 2 OUNCES - CAPOCOLLO

CHEESES:

- 1.75 OUNCES - IBERICO
- 1.7 OUNCES - CABRA ALVINO
- 1.8 OUNCES - MANCHEGO
- 4 OUNCES - FRESH BRIE
- 3 OUNCES - SMOKED GOUDA
- 2 OUNCES - EXTRA SHARP CHEDDAR

FRUITS:

- ¼ CUP - RASPBERRIES
- ¼ CUP - BLUEBERRIES
- ¼ CUP - BLACKBERRIES
- ½ CUP - STRAWBERRIES

NUTS:

- 3 TBSP - CASHEWS
- 3 TBSP - ALMONDS

CONDIMENTS:

- ¼ CUP - MARINATED OLIVES
- ¼ CUP - PEPPERONCINI PEPPERS
- 3 - BABY DILL PICKLES

CRACKERS:

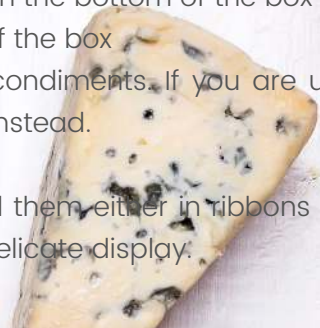
- 2 OUNCES - WATER CRACKERS
- 4 OUNCES - MULTIGRAIN CRACKERS



INSTRUCTIONS



1. Place the parchment or wax paper on the bottom of the box
2. Place the cheeses on each corner of the box
3. Place the cupcake liners and the condiments. If you are using jams or honey, use a small container instead.
4. Place the crackers and/or bread.
5. As you place the meats, gently fold them either in ribbons or in quarters to keep them in place for a delicate display.



FASHION FOR YOU!

6. Place the rest of the fruits and nuts where you see space. Try to fill the gaps
7. If you are using flowers or herbs to decorate, gently place them on top or in between ingredients without squishing the food.
8. Enjoy!

