

Made From Scratch



Holiday Charcuterie Boards

Charcuterie boards are a great way to serve your holiday favorites. Previously, charcuterie was all about meats, but over the past few years, they have become more popular and evolved to include everything from breakfast foods to desserts. Check out our recipe suggestions and tips for building your holiday charcuterie board.

How to build a charcuterie board

1. Choose a charcuterie board suitable for the food and guests you'll be serving.
2. Give it structure by adding bowls, ramekins, serving spoons, forks, cheese cutters, or spreaders.
3. Add depth with how you display each item (e.g., sliced meats can be piled, folded into half or quarters, or rolled).
4. Use a variety of cheeses, breads, crackers or pretzels, nuts, fruits, and veggies around the meat.
5. Add condiments like hummus, mustards, and low-fat yogurt dips to small bowls and ramekins.
6. For a final touch, garnish your board with fresh herbs.

Suggested quantity of food per guest

For an appetizer

- Meats: 2 oz
- Cheese 2 oz
- Bread or crackers: 4 oz
- Fruits or veggies: 2 pieces

For the main course

- Meats: 4 oz
- Cheese 3 oz
- Bread or crackers: 7 oz
- Fruits or veggies: 4 pieces

Brunch charcuterie board

Ingredient suggestions

- | | | |
|-----------------------|------------------------------|--------------|
| • Blueberry muffins | • Hard-boiled eggs | • Honey |
| • French toast | • Belgium waffles | • Syrup |
| • Mini apple strudels | • Buttermilk pancakes | • Whip cream |
| • Bacon | • Mini donuts or donut holes | • Butter |
| • Sausage links | • Mixed fruit of your choice | |

Directions

1. Start by adding mixed fruit, honey, and syrup to the board.
2. Next, add waffles, pancakes, and French toast.
3. Fill in the remaining spaces with the remaining items.

Recipe tips:

- Use store-bought waffles, french toast, and pancakes to save time.
- Add a mixture of pastries to the board so there's a little something for everyone.
- Add strawberries, grapes, green apples, mandarin oranges, raspberries, and blueberries to a large bowl for the mixed fruit. After you add fruit to a large bowl, squeeze 1-2 limes over the fruit and add 2 tablespoons of honey. Toss the fruit, making sure it is fully coated. Store in a sealed container for up to 3 days.



Holiday charcuterie board

Cheeses

- Cheddar
- Blue cheese
- Brie
- Gouda
- Provolone
- Swiss

Meats

- Italian salami
- Prosciutto
- Ham
- Turkey
- Salami sticks

Fruits, Nuts, Veggies Etc.

- Pomegranate cut in half
- Apple slices
- Seedless grapes
- Carrot sticks
- Bell pepper sticks
- Kalamata olives
- Roasted cashews
- Crackers
- Baguette bread
- Mustard, jam, or honey
- Hummus or any dip of your choice

Directions

1. Slice the cheese and/or meats if necessary or desired, and add them to the board.
2. Add apples, pomegranates, and grapes to the board, filling in the gaps and holes in the board.
3. Add a small bowl of olives, jam, and hummus to the board. If there isn't room, place them next to the board.

Recipe tips:

- Cover and refrigerate your board until you're ready to serve so that your items don't dry out.
- Make this holiday board your own with your favorite additions.



Hot cocoa board

Toppings for hot chocolate

- Mini marshmallows
- Whipped cream
- Hot fudge
- Caramel sauce
- Crushed candy canes
- Peppermint sticks
- M&M's
- Sprinkles
- Chocolate chips

Additional goodies

- Cream-filled wafers
- Chocolate covered Oreos
- Truffles
- Milano cookies
- Mixed candied nuts
- Caramels
- Ghirardelli peppermint squares
- Caramel corn
- Chocolate-covered pretzel rods

Directions

1. Place 3 mini bowls on top of a wooden board. Fill each with smaller ingredients like crushed candy canes, chocolate chips, and mini marshmallows.
2. Start arranging other ingredients around the 3 bowls.
3. Add cookies or additional chocolate and marshmallows to fill in spots on the board.

Recipe tips:

- Have your hot cocoa ready to serve, or add the cocoa mix to a separate bowl to have your guests mix it themselves to warm milk or water.
- If not serving right away, make sure to cover the board with plastic wrap so the marshmallows don't get stale.