

CHARCUTERIE BOARDS/ZOOM CLASS CHEF JAN ADLER

These are a versatile appetizer and can be created from items you have on hand.

Charcuterie boards contain an assortment of sweet, savory, and crunchy bites.

Fruit can be added-fresh or dried and are considered good palate cleansers. They also bring pops of color to your board.

Charcuterie means cured meats but the boards have gained much popularity and are often composed of vegetarian and even vegan items.

Your personalized board can bring together all the things you love arranged in a beautiful way.

They can be as simple as opening containers and jars or making your own dips and spreads.

You don't need to buy a special board. Use a wood cutting board, slate board, serving tray, etc. Any flat surface you have will work.

Ingredients for Beth Shalom Sisterhood Mediterranean Board*:

*We have prepared these parve so that you can add either meat or cheese to serve as you wish work

Dried Figs

Olives-an assortment of black, green, and kalamata Pickles-gherkins or slices of your favorite brand Marinated Mushrooms
Roasted Red Peppers
Artichokes packed in oil or water
Oven Roasted Grape Tomatoes
Stuffed Grape Leaves
Prepared Hummus-your flavor choice
Baba Ghanousch
Walnut and Sun dried Tomato Pesto

Optional Additions:

Buffalo Mozzarella Salami or other Cured Meats Chick Peas Fig Jam Olive Tapenade Flatbread Crackers or Artisan Bread Fresh Herbs for garnish

To create a beautiful board, start with your largest items and place one in the center and two on opposing sides.

Keep adding items fitting in until the board looks bountiful. Alternate colors on the board.