



Craft Charcuterie Board

Courtesy of Danielle Viar, *Grazie & Graze*

TRADER JOE'S SHOPPING LIST

- 1 Box Multigrain Pita Bite Crackers 2.49
- 1 Box Raisin Rosemary Crisps 3.99
- 1 package 3 meat Gourmet Deli Selection (Calabrese Prosciutto Capicollo) or 3 meat Spanish deli selection 5.99
- Pick any 3 cheeses below (or don't hold back and get 'em all)
- French Brie 4
- Chèvre with Honey Goat's Milk Cheese/Cranberry Goat Log/Blueberry Vanilla Goat Log 3.99
- Unexpected cheddar 4
- Creamy Toscana Cheese soaked in Syrah 5
- 1-2 packages Salted Manzanilla Olives .99 each
- 1 bag Guara Almonds 4.99
- Fruit- Strawberries or grapes 5
- 1 jar Pepper Jelly 2.49

INSTRUCTIONS

1. Crackers

I selected 2 different options:

Trader Joe's Multigrain Pita Bite Crackers

Trader Joe's Raisin Rosemary Crisps

2. Meat

I chose the three-meat Gourmet deli selection of Calabrese prosciutto and Capicollo for an easy variety. The prosciutto can be hard to separate so if you can, leave it in the fridge until right before you add the meats. The prosciutto packed alone is easier to work with as it's sliced a bit thicker.

Tip: the variety pack at Costco is a great value and the prosciutto is easier to work with. Good idea to stick to basic salami that doesn't have lots of extra spices around the edges (can't have the meat overpowering the cheese + crackers). But, I do love the Spanish meat variety at Trader Joe's for a change, and the Chorizo Cantimpalo has a little kick too!

Remember: prosciutto can be sticky and difficult to separate without tearing. It helps if you refrigerate it until right before attempting to separate it.

3. Cheese:

I recommend serving a soft cheese (brie), a safe cheese/something everyone will like for sure (goat's milk), and a hard cheese like a cheddar. My pick is the Unexpected Cheddar. You can also do Jasper Hill Caved Aged Cheese/Vermont White Cheddar or for extra wow Creamy Toscana soaked in Syrah...yes Syrah need I say more?

- Trader Joe's French Brie (Soft Cheese)
- Trader Joe's Chèvre with Honey Goat's Milk/Cranberry or Blueberry Vanilla Log
- Trader Joe's Unexpected cheddar/Vermont White Cheddar Creamy Toscana Cheese soaked in Syrah

4. Pepper Jelly or Fig butter

I am obsessed with the Trader Joe's Pepper Jelly! It's delicious with just about any cheese. The sweet heat is a perfect added layer of flavor! Another delicious option if you want to skip the heat is fig butter. Delicious and very versatile!

- Trader Joe's Pepper Jelly
- Trader Joe's Fig Butter

5. Olives and Pickled Vegetables

I chose olives that were already pitted (no time for that!). I also like to add artichoke hearts that were packed in oil for a little extra flavor or pickles.

- Trader Joe's Pitted, Salted Manzanilla Olives (sold in non-refrigerated individual servings). I bought 2.

6. Nuts

Any type of nut would work, but I chose to go with Guara Almonds as they are less than the Marcona Almonds but I love those too as they are flavored with rosemary and sea salt. Either seem a little more special than regular almonds.

- Trader Joe's Guara Almonds or Marcona Almonds with Rosemary

7. Fresh Fruit

I went with strawberries or grapes!

8. Serve & enjoy!

