

Williamson Orchards & Vineyards

Virtual Happy Hour- Nov. 11, 2021 - grab a bottle and grab a glass

French definition - Charcuterie: a delicatessen that specializes in meat.

American definition - Charcuterie: platter or board with any manner of delicious foods laid out in a visually appealing way.

We love charcuterie boards because they are fun, filling and can be total crowd pleasers because there is always at least a little something for everyone on the board.

We are talking about a more traditional meat/cheese charcuterie board. But please know that you can do all kinds of charcuterie boards like: desserts, bbq, smores, taco, breakfast/pancake or even themed holiday boards.

Gather your board and ingredients

- Supplies
 - Board, serving bowls, ramekins or jars, various cheese knives and slicers, spreaders, spoons, small serving plates, napkins, toothpicks, forks, spoons, labels

Ingredients

- Meats & Cheeses
 - Recommend 3-4 types of cheese/meats for a small crowd, 4-5 for larger crowds. Estimate about 2-3 ounces per person
 - Take the cheeses out of the fridge about 30 minutes prior to serving so they are easier for people to slice or smear.
 - Offer variety of flavors and textures - slices versus crumble versus spread cheeses
- Fruits & Veg
 - Recommend about 4-5 bites of fruit/veg per person
 - Apples, grapes, pears, berries, carrots, cucumber, snap peas, raisins
 - Again think about the variety of flavor, color and texture.
 - Consider either complimenting savory flavors or contrasting savory foods to cleanse palate
- Pickled Things
 - Recommend about 2-4 bites per person
 - olives, pickled cucumbers, beans, asparagus, pickled fruits - cherries, grapes, plums
 - Again think about the variety of flavor, color and texture.
- Dips & Spreads
 - Recommend about 1 tablespoon per person
 - Honey, hummus, chutney, sweet and savory jams, tapenades
 - Think about the vehicle that is going to transport these dips and spreads to your plate/mouth

- Savory Snacks
 - Recommend about 4-5 crackers/nuts
 - Crackers, pretzels, nuts, popcorn
 - Again think about the variety of flavor, color and texture.
- Sweet Snacks
 - Recommend about 4-5 bites
 - dried fruit - figs, apples, apricots, Chocolate, candied nuts
 - Consider either complementing savory flavors or contrasting savory foods to cleanse palate

Assemble your ingredients on your boards

- We recommend placing your serving bowls first.
- Remember to balance the heavy items on your board
- Place items that complement or pair well near each other on the board.
- Place food from largest items to smallest
- Get creative and fan your sliced meats, crackers or fruit/veg for nice eye appeal.
- Reserve fruits and veg that brown easy for last
 - Brush with lemon juice to reduce browning
- Use labels, especially for cheese and meats, because someone is bound to ask “what is this?”
- You can prepare a board with everything that can stand refrigeration and cover with plastic wrap and then at the last minute fill out the non-refrigerated items.
- Give yourself 15 - 30 minutes to prep your board before serving.
- Load it up!
 - Bountiful boards are always more popular, so don't skimp on your goodies!

There are no rules on what you can do with your charcuterie. So do what you love!

Make sure you get to enjoy some of the goodies before your hungry crowd nibbles it all gone!