Christmas Charcuterie Board



Servings: 6

rosemary

Meats and Cheeses: sliced ham prosciutto slices salami slices Parmesan cheese, cubed cheddar cheese, cubed gouda cheese, cubed Bowls, Dips, and Spreads: honey with red pepper flake chuntney or jelly almonds olives pomegranate seeds Fruits, Vegetables, and Crackers: assorted crackers cucumber, sliced red grapes star fruit, sliced Herbs:

The first thing you need is a board. You can use a wooden cutting board, a slate board, or a serving tray. Any flat surface will work.

Arrange the items on your board starting with meats and cheeses.

Add items that need to be in bowls, dips, and spreads.

Add in fruits, vegetables, and crackers.

Garnish the board with rosemary.

Serve

This list is just a guide, use whatever ingredients you enjoy!

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium; 0g Total Sugars; 0mcg Vitamin D; 0mg Calcium; 0mg Iron; 0mg Potassium; 0mg Phosphorus. Exchanges: .