

California Charcuterie Board



Servings: 6

sliced ham
proccuttio
salami slices
marble cheese, cubed
parmesan cheese, cubed
guacamole
olives
walnuts
honey with red pepper flakes
cucumber, sliced
kiwi, sliced
grapes
pita chips
Ritz crackers

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.

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: .