



# RAISE the BOARD



Whether you're hosting for the holiday or bringing a dish to share, create a mouthwatering charcuterie board with these six simple steps!

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- 1 CHOOSE YOUR BASE** • Wooden cutting boards, marble cheese trays, and chalkboards make a great canvas. Don't forget the cheese knives!
- 2 ANCHOR YOUR BOARD** • Arrange a few small ramekins across your board. Fill with olives, pickled veggies, spicy pepper jelly, candied nuts, or dried fruit.
- 3 PLACE YOUR CHEESES** • Arrange three to five different cheeses. We recommend a hard cheese, a soft cheese, and something fun or unexpected like a blue or herby cheese.
- 4 PLACE YOUR MEATS** • Include two to three varieties of sliced, cured meats. Depending on the meat, lay them flat or roll them to make them easier to grab, then place them in with your cheeses.
- 5 ADD THE CRACKERS** • Use a few types of crackers, crostini, or slices of crusty bread to fill in your board. Don't forget your friends with special diets: Local, gluten-free crackers from Flackers are a good bet.
- 6 FINISHING TOUCHES** • Liven up your board with fresh herbs or fruit, such as sliced apples or pears, strawberries, figs, dates, or grape bunches.

## PLANNING AHEAD

**TIP #1** • If serving other food, plan on about 3-5 oz. of charcuterie per person.

**TIP #2** • Serve charcuterie meats and cheeses at room temperature for the best flavor.

**TIP #3** • To keep perishable items fresh, keep a ready-to-use stash of your ingredients handy to refill as needed.



*See more cheese board ideas  
and helpful tips by scanning the  
QR code with your phone camera.*



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