

Gluten-Free Charcuterie Board Recipe

Servings: Customizable

Prep time: 20 minutes

Ingredients:

1. Meats:

- Prosciutto
- Salami
- Chorizo

2. Cheeses:

- Brie
- Aged Cheddar
- Gouda
- Goat Cheese
- Parmigiano Reggiano

3. Fruits:

- Grapes (red or green)
- Apple slices
- Fresh berries (strawberries, blueberries, raspberries)

4. Vegetables:

- Baby carrots
- Cucumber slices
- Cherry tomatoes

5. Nuts:

- Almonds (plain or salted)
- Walnuts
- Pecans

6. Crackers:

- Gluten-free crackers (variety of flavors)
- Rice cakes

7. Spreads:

- Hummus (classic or flavored)
- Fig jam or honey
- Mustard (for a tangy option)

8. Garnishes:

- Fresh herbs (rosemary, thyme)
- Olives (green and black)

Directions:

Step 1

Board Selection: Choose a large wooden cutting board or a marble platter for an elegant presentation

Step 2

Arrange Meats: Start by placing the meats in small clusters around the board.

Step 3

Add Cheese: Cut the cheeses into wedges or slices and arrange them near the meats.

Step 4

Incorporate Fruit: Scatter the grapes, apple slices, and berries around the meats and cheeses.

Step 5

Include Vegetables: Fill in gaps with baby carrots, cucumber slices, and cherry tomatoes for color and crunch.

Step 6

Place nuts: Add small bowls or piles of nuts throughout the board.

Step 7

Add Crackers: Arrange gluten-free crackers and rice cakes in a separate section for easy access.

Step 8

Spread the Love: Place small bowls of hummus, fig jam, or mustard around the board for dipping.

Step 9

Garnish: Add fresh herbs and olives for an extra touch of flavor and presentation.

Step 10

Serve: Enjoy with friends and family! Encourage guests to create their own combinations.

Tips and Variations

- Feel free to mix and match based on personal preferences and seasonal ingredients.
- Ensure all products are labeled gluten-free to avoid any cross-contamination. Processed meats can have sneaky gluten!