



CHARCUTERIE BOARD FOR TWO



SERVES:

2

PREP TIME:

20M

COOK TIME:

0M

INGREDIENTS:

- 1 Jar of your favorite Crofter's Organic Fruit Spread
- 2 Meats
- 2 Cheeses (1 hard, 1 soft)
- 1-2 Bread/Crackers
- 2-3 Nuts/Fruits
- Fresh Herbs (Garnish)

MATERIALS:

- 1 Serving Board
- 1-2 Small Bowls

DIRECTIONS:

1. Select your board size. This will give you a better idea of how much to purchase for your charcuterie board. Once you've decided on your board, place your cheeses around the board with a couple cheese knives.
2. Place 1-2 small bowls and your preferred flavor of Crofter's Organic Fruit Spread jar on your board where you want a pop of color! You'll use as a guide to help arrange your board.
3. Once your cheeses and dishes are set on board, start arranging your meats. Get creative by folding, stacking or fanning the meats for a variety on the board.
4. Add your crackers or sliced bread. Some arranged on their side, some flat and fanned.
5. Next, place fresh berries or nuts in the little bowls. Aim to make your board colorful with your fruits and nuts by filling in the extra space. Garnish edges and free space with fresh herbs for an instant Instagram worthy display!

*You can pick any ingredients, enjoy all of your favorites. Get creative and have fun arranging!