

INGREDIENTS

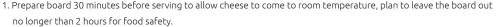
IRECTIONS

CHARCUTERIE BOARD BOATS

Recipe created by Sarah Barrette, The Cheese Bar

2 Pure Flavor® Aurora Sweets Long Sweet Peppers, to hold other items 10 Pure Flavor® Marzanito Mini San Marzano Tomatoes

- 3-5 Sliced cheeses: brie, goat cheese, gouda, swiss, cheddar, parmesan
- 3-5 sliced meats: prosciutto, bresaola, salami, ham
- 2-3 jams or preserves: honey comb or small jar of honey, red pepper jelly
- 2 cup olives, your choice: kalamata and manzanilla are popular options
- 1 French baguette sliced and toasted
- 2 cups gherkins or cornichon (French sour pickles)
- 3-5 fruits: grapes, figs, apricots, pears, strawberries
- 2 -3 pickled vegetables: asparagus, green beans, jalapenos



- 2. Select a large plate or wood platter and begin adding Charcuterie board items.
- 3. Use taller and bigger items such as pears or pepper boats as structural boarder items to hold other tems in place.
- 4. To make the pepper boats, halve the pepper length wise, clean out. Use one right side up as a bowl to hold small items from rolling on the platter. The other pepper will be facing down to add color to the platter.



TOTAL TIME
30 minutes

PREP TIME 30 minutes

SERVES 5 - 6

COOKING LEVEL

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