



Get on Board with Charcuterie

char·cu·te·rie | \ (,)shär-,kü-tə-'rē \

Definition of charcuterie: a delicatessen specializing in dressed meats and meat dishes
also: the products sold in such a shop¹

Though charcuterie has existed for centuries, it has recently become a foodie phenomenon. Whether it is served as after-school snack boards, gifts, party pleasers or as easily assembled meals, people can't get enough of these beautiful (originally) meat and cheese creations. Social media is chock full of beautiful boardscapes and detailed tutorials on how to build the perfect charcuterie for any occasion. The boards are fun, accessible and can be catered to any dietary preference.



CHARCUTERIE TIPS

Vary these elements to create an enticing and delicious board:

- Texture
- Flavor
- Color
- Shapes

Beyond the Board

As the charcuterie trend has evolved recently, it has morphed into fun and creative iterations that represent the times in which we're living. Here are just a few of the fun trends that we are seeing in charcuterie:



✓ JARCUTERIE

With fewer gatherings and more focus on social distancing, the idea of individual portions has trickled into charcuterie. It's charcuterie in a JAR. Piled high, and (more than) enough for one in a fun and functional mason jar.



✓ CHARCUTERIE CONE

Handheld goodness in a CONE. A simple piece of paper folded into the shape of a cone filled with delicious meats, cheese, breadsticks and more.



✓ KID-CUTERIE

Our children are home more than ever, and many families are feeling the cooking burn-out. What better way to present a variety of foods (and shapes!) for your kids to enjoy for lunch or an afternoon snack.

✓ HOLIDAY THEMED CHARCUTERIE

Move over Gingerbread...Charcuterie is in the house! Instead of Gingerbread, houses can be constructed as Charcuterie Houses to please people who love more than holiday baked goods.



How else can you enjoy Charcuterie?

We can't wait to see what's next!

Hungry for More?

For more charcuterie history, inspiration and flavor pairings, visit the National Hot Dog and Sausage Council's [Charcuterie Guide](#).



Funded by Beef Farmers and Ranchers

1. <https://www.merriam-webster.com/dictionary/charcuterie>