

CHARCUTERIE BOARD

BY GAETANO'S MARKET AND DELI



The Gaetano family has created a little slice of Italy on the North Coast. Gaetano's Market and Deli is an old-world Italian-style deli in Astoria. Their deli features a wide selection of Italian meats and cheeses. They make amazing sandwiches offering every type of sub and panini you can think of. They have a variety of in-house-made sausages, pastas, sauces and lasagnas. As if all of that wasn't enough, they also have an extensive catering menu ready to make your next get together extra special.

Gaetano's Market and Deli
1004 Commercial Street
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See reverse for full recipe ►

One of the many things they are known for are their charcuterie boards. Charcuterie boards are a hit at any party, but if you've ever felt daunted trying to put one together, you are not alone. Rachel Gaetano has put together many charcuterie boards and she has some tips and tricks to help you. The ingredients listed are suggestions. Feel free to add or subtract as you wish. Rachel used to teach math so she is all about symmetry and making a board look balanced. She really only has one firm rule when it comes to a charcuterie board—have fun with it!

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CHARCUTERIE BOARD

INGREDIENTS

- Sliced Cheeses – cheddar, swiss, gouda, colby, mozzarella
- Hard wedge cheeses – parmesan, pecorino, fontina, manchego
- Soft spreadable cheeses – brie, goat, feta, boursin, blue
- Meats – salami, ham, prosciutto
- Assorted crackers – choose your favorites
- Assorted nuts – pecans, walnuts, cashews, pistachios
- Assorted olives or other pickled items
- Assorted seeds – pumpkin, sunflower (a great choice for those who can't have nuts)
- Fresh fruits – apple slices, pear slices, peaches
- Dried fruits – apricots, cherries, cranberries
- Fresh sliced veggies
- Chutneys, jams, sauces or honeys
- Garnishes – sprigs of fresh herbs like parsley or basil, grape tomatoes, edible flowers

DIRECTIONS

1. Place cups of nuts, seeds and olives on the board first. Space them out evenly on the board leaving room for the meats and cheeses.
2. If you are serving spreadable cheeses, place those on the board next, spacing them out.
3. Arrange your sliced and wedge cheeses on the board.
4. Next arrange your meats on the board. Some of the meats can be rolled, some folded once and some folded twice. This creates visual interest on the board. It also helps to fill in the smaller spaces.
5. Place small jars of jams, chutneys or honeys on the board.
6. If you are using fresh veggie slices or dried fruits, place those on the board in little clusters, filling in empty spots.
7. Last but not least, place your crackers on the board.
8. If you have a larger board and you still need to fill in empty spots, this is where the garnishes come in handy. Fill in those spots with some herb sprigs, cherry tomatoes, grapes or edible flowers. These all add a pop of color and are welcome additions to any board.



Thanks to Donna Riani and Gaetano's Market and Deli for providing this recipe.

