



ESTD

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WILDWOOD GRILLING

HANDCRAFTED IN USA

Charcuterie & Cheese Platter

To make the perfect charcuterie & cheese platter, start with a grilling plank and add some (or all) of the following...

Cheese

Firm cheese: Manchego, Parmigiano-Reggiano, Mimolette

Medium cheese: Gouda, Gruyere, Emmentaler

Soft cheese: Brie, Camembert, Herbed Goat Cheese

Charcuterie

Salami, Prosciutto, Mortadella

Nuts

Pecans, Almonds, Walnuts

Dried Fruit

Dried Figs, Dried Apricots, Prunes

Fresh Fruit

Grapes, Strawberries, Pears, Apples

Olives

Mix of Green, Black and Purple Olives

Crackers or Bread

Sesame Seed Crackers, Wholegrain Crackers, Baguette, Yogurt or Chocolate Covered Pretzels

*This is the perfect hostess gift or party snack. Simply wrap finished charcuterie/cheese platter and bring it to your next party.

How to make a Charcuterie & Cheese Platter on a Grilling Plank

