

CHARCUTERIE AND CHEESE BOARD CHECKLIST

	Everything you need to build an awesome charcuterie & cheese board! from The BakerMama (thebakermama.com)
<input type="checkbox"/>	MEATS
<input type="checkbox"/>	Prosciutto 18-30 month (the older the stronger the flavor)
<input type="checkbox"/>	Italian Salamis - Soppressata, Coppa, Schiacciata Piccante, Finocchiona, Calabrese
<input type="checkbox"/>	German-style Salamis - Hungarian-style, Mustard Seed, Cliente Picante
<input type="checkbox"/>	Mortadella with or without pistachios
<input type="checkbox"/>	CHEESES
<input type="checkbox"/>	Triple Creme
<input type="checkbox"/>	White Cheddar (our favorite is Ivy's Vintage Reserve English Cheddar)
<input type="checkbox"/>	Aged Gouda
<input type="checkbox"/>	Manchego
<input type="checkbox"/>	A "stinky" cheese like blue cheese or gorgonzola
<input type="checkbox"/>	Something unique - truffle, spicy, fruit-infused or wine-soaked
<input type="checkbox"/>	EXTRAS
<input type="checkbox"/>	crackers - sea salted, multi-grain, seeded, fruit & nut filled
<input type="checkbox"/>	nuts - marcona almonds, glazed pecans, pistachios, cashews
<input type="checkbox"/>	dried fruits - figs, apricots, cherries, cranberries
<input type="checkbox"/>	fresh fruits - grapes, apples, pears
<input type="checkbox"/>	pickles - mini cornichon
<input type="checkbox"/>	olives
<input type="checkbox"/>	pickled veggies such as red peppers or brussels sprouts
<input type="checkbox"/>	fig spread
<input type="checkbox"/>	preserves or jams - any flavors (our favorite is wild blueberry)
<input type="checkbox"/>	stone ground mustard
<input type="checkbox"/>	honey - truffle or regular
<input type="checkbox"/>	baguette