

SNACKING CHARCUTERIE BOARD



Prep Time: 10 minutes

Cook Time: 0 minutes

Total Time: 10 minutes

Serves: 3

Fun for sharing, this simple charcuterie board is arranged with lots of culinary goodies that boast different shapes, textures and colors for visual appeal.

INGREDIENTS

- 3 cans (each 12 oz) Fresca® Grapefruit
- 12 pcs fruit-and-nut crisps
- 12 pcs garlic-and-olive-oil crostini
- 6 slices prosciutto
- 6 slices salami
- 6 slices soppressata
- 6 small bunches grapes
- 1 small wedge Brie cheese
- 1 small log cranberry-coated goat cheese
- 1/2 cup cubed sharp (old) Cheddar cheese
- 1/2 cup mini pretzel twists
- 1/2 cup raspberries
- 1/2 cup strawberries
- 1/3 cup chocolate-covered almonds
- 1/3 cup mixed olives
- 1/3 cup salted nut mix
- 1/4 cup liquid honey

INSTRUCTIONS

1. Arrange crisps, crostini, prosciutto, salami, soppressata, grapes, Brie, goat cheese and Cheddar on serving board. Transfer mini pretzel twists, raspberries, strawberries, chocolate-covered almonds, olives, salted nut mix and honey to small bowls and arrange around board.
2. Pair with Fresca.

Tip: Serve also with hot honey or crudité if desired.