

CHARCUTERIE BOARD



Ingredients

Meats

Prosciutto
Hot Sopresseta
Sweet Sopresseta
Salami
Calabrese

Accoutrements

Fruit Preserve
Pear
Grapes
Figs
Assortment of nuts
Crackers
Sourdough

Cheese

Extra Sharp cheddar
Gorgonzola
Manchengo
Brie
Gruyere

MARINATED ARTICHOKES



Ingredients

14 oz can	Artichokes Canned in Water
3 each	Garlic Cloves minced
1 tsp	Dried Oregano
1 tsp	Black Peppercorns
1 tsp	Dried Chili Flakes
½ tsp	Dried Basil Leaves
½ tsp	Dried Thyme Leaves
½ tsp	Salt or to taste
½ cup	Olive Oil
1 tbs	Balsamic Vinegar
1 tsp	Honey
¼ cup	Fresh Lemon Juice

Marinated Artichokes

1. Open the can of artichoke hearts. Drain and rinse them.
2. Cut the hearts into quarters (if they are not already) and place them in a jar or large enough bowl to be covered by liquid.
3. In medium bowl whisk lemon juice, honey, balsamic vinegar and olive oil. Whisk in garlic, dried Italian herbs, (oregano, basil and thyme) peppercorns, chili flakes, and salt.
4. Pour mixture over artichokes to over completely. Lightly press artichokes in ensure completely cover by liquid mixture.
5. They can be eaten right away, but will be even better if you let them rest for an hour or even overnight. The Marinated Artichoke Hearts can be kept in the refrigerator, covered with oil, for up to 3 weeks.

OLIVE TAPENADE



Ingredients

2 ½ cup	Mixed Pitted Olives such as Black, Kalamata, Green
2 tbs	Capers drained
2 tbs	Marinated Sun Dried Tomatoes drained
1 tbs	Chopped Garlic
1 tsp	Dried Oregano
4 tbs	Fresh Parsley Leaves chopped or (1 tbs dried)
1 tbs	Fresh Basil Leaves chopped or (1 tsp dried)
1 tbs	Lemon Juice about 1/2 a lemon
¼ tbs	Extra Virgin Olive Oil
1 tsp	Fresh cracked Black Pepper

Olive Tapenade

1. In the bowl of a food processor, add the olives, capers, tomatoes, garlic, oregano, parsley, basil, lemon juice, olive oil, and black pepper.
2. For a relish, pulse a few times, then scrape down the bowl. Pulse a few more times, and the relish will be ready.
3. For a chunky spread (pictured here), pulse up to 15-17 times, stopping to scrape down the bowl a few times.
4. For a spreadable tapenade, process until a paste is formed, stopping to scrape down the bowl a few times.
5. Garnish with parsley leaves and olive oil for drizzling. Store in a covered container in the refrigerator for up to two weeks.