

WELCOME TO THE TASTY WORLD OF CHARCUTERIE

Charcuterie (SHär'kooduh-ree) is how the French refer to smoked, cured or cooked meats. These traditional methods of preservation were perfected in the days before refrigeration. You've probably already enjoyed charcuterie; ever had bacon, salami or ham?

MAKING A CHARCUTERIE PLATE

A charcuterie plate is probably one of the easiest, and most impressive appetizers to serve.

1. On a board or platter, arrange an assortment of ready-to-eat charcuterie.
2. Add a variety of complementary sides and condiments.

Our recommendations - items likely in your pantry or readily available at your local grocer - include:

- Something acidic like cornichons/tart pickles, mustard or olives
- Something sweet like chutney, raw and/or dried fruits such as figs, grapes or melon
- Sliced rustic bread and/or plain crackers

A hearty red wine always pairs well with a charcuterie plate.

DISCOVER THE FLAVORS IN YOUR CHARCUTERIE BOX

This box of charcuterie is packed with exciting flavors you're sure to enjoy. Our charcuterie collections contain different combinations of the products below.* Bon appétit!

Pork Saucisson Sec: Ready-to-eat dry-cured pork sausage, similar to salami
Slice thinly and serve with black truffle butter on bread, or pizza; dice for carbonara

Duck Saucisson Sec: Ready-to-eat dry-cured duck sausage with warming spices
Slice thinly and serve on charcuterie board; crumble and add to fried rice

Wild Boar Saucisson Sec: Ready-to-eat dry-cured wild boar sausage, robustly flavored
Dice, add to pasta salad; slice thinly for cheese and charcuterie plate

Black Truffle Butter: Ready-to-eat butter studded with pieces of black truffle
Pairs well with eggs, bread, potatoes, pasta or popcorn; add a dollop to a steak before serving; add to a charcuterie plate; pair with saucisson sec on a slice of bread

Chorizo Sausage: Ready-to-eat fully-cooked heritage-breed pork sausage with a little spice
Slice and serve at room temperature on charcuterie board; sauté or grill for paella, soups or stews

Duck Prosciutto: Ready-to-eat duck breast dry-cured with salt & sugar
Slice, wrap around melon or fruit, serve on charcuterie board; cube for beans, pasta, soups

Mousse Truffée: Ready-to-eat creamy chicken and turkey liver mousse studded with black truffle
Spread on crackers or bread; serve with grapes or stone fruit

French Garlic Sausage: Ready-to-eat fully-cooked pork sausage with red wine and garlic
Slice, add rounds to charcuterie board; layer in a sandwich; pan sear and serve with mustard

Duck Rillettes: Ready-to-eat shredded duck leg confit creamed with duck fat, spreadable
Best at room temperature; serve on toast, sandwich, salad, or on a charcuterie board

White Truffle Butter: Ready-to-eat creamery butter enhanced with the flavor of white truffles.
Pairs well with eggs, bread, potatoes, pasta or popcorn, add a dollop to a steak before serving

Smoked Chicken Breast: Ready-to-eat fully-cooked chicken breast, naturally smoked
Slice for sandwiches; dice and toss with vegetables; make classic chicken salad

Pâté de Campagne: Ready-to-eat rustic pâté made from heritage pork, all natural ingredients
Slice, serve on charcuterie board, with grainy mustard, cornichons and bread

**Subject to availability, substitutions of equal value may be made. To learn more about products that may not be listed above, visit www.dartagnan.com.*

