

# 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](http://www.dartagnan.com).*

