

The Oakville Classic Charcuterie Board

No matter what kind of board we are making, we always aim for bounty and variety. For our charcuterie board, we like to use a mix of salamis, cured hams, and spreadable meats like 'nduja, pâté, or rillettes. But meats need accompaniments, so we surround them with dried and fresh fruits, nuts, and mustard and/or chutney. We also always include a bowl of olives, and our favorites come from Bayview Pasta. Make sure to include a variety of crackers, crostini, or baguette slices, too.

MAKES 6-8 SERVINGS

½ lb Italian salami, preferably Journeyman, thinly sliced

½ lb soppressata, preferably Journeyman, thinly sliced

½ lb prosciutto or serrano ham, sliced paper-thin

6 oz 'nduja (spreadable pork sausage; preferably Journeyman) country-style pâté (page 38), chicken liver mousse, or rillettes

3 oz dried Turkish apricots, sliced, or other dried fruit

About ⅔ cup (2 oz) salted roasted Marcona almonds or candied walnuts or pecans

Assorted crackers, crostini (page 171), or baguette slices

1 large bunch green or red grapes, divided into 3 or 4 clusters

About 1 cup Castelvetrano olives

Grainy mustard and/or fruit chutney

Arrange the salami, soppressata, prosciutto, and 'nduja on 1 or 2 large cutting boards or platters. Arrange the apricots, almonds, crackers, and grapes around the meats. Put the olives into a small bowl and add to the board with a smaller bowl alongside for pits. Spoon the mustard and/or chutney into small bowls, add to the board, and serve.

