

# Antipasto Charcuterie Board

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Charcuterie doesn't have to feed a crowd - with our easy tips make this fun charcuterie board for two, or a few more. These bites are a perfect snack or simple appetizer.

**Prep Time:** 20 min

**Total Time:** 20min, Makes 2 servings.

## Ingredients

- Thinly sliced deli cooked turkey breast and salami
- Sliced provolone cheese, provolone cheese cubes and bocconcini (1-inch fresh mozzarella cheese balls)
- Small mixed olives
- Roasted red pepper strips
- Fresh basil leaves
- Vinaigrette dressing
- RITZ Crackers
- TRISCUIT Crackers
- Red and yellow grape tomatoes

## Preparation

- Arrange meats and cheeses on large board or platter. Add small bowls filled with olives, peppers, basil and dressing. Fill in spaces on board with crackers and tomatoes.
- Meat and cheese boards can be prepared for any number of servings, depending on the size of the gathering. Use a guideline of 1 oz. cheese, 1/2 oz. meat and 1 oz. (or labeled serving size) of crackers\* per person. For a well-balanced board, fill in empty spaces on board with vegetables. For the 2 servings shown here, figure on purchasing 2 oz. of cheese and 1 oz. of thinly sliced meat. \*Serving size of RITZ Crackers is 1/2 oz.

## Tips

### Antipasto Skewers

For a fun presentation, skewer some of the meat, cheese, veggies and basil leaves with a wooden toothpick. Carefully insert toothpick into center hole in each RITZ Cracker, twirling toothpick slightly as you insert the toothpick. Drizzle skewer lightly with dressing just before serving.

### Cheese Tips

Soft, semi-soft and firm cheese; cubes, slices, logs and wedges all add more interest. Meats can be rolled or just laid out flat. Salami is commonly available in mild, spicy or pepper-encrusted slices. Turkey can be oven roasted or smoked.