



charcuterie

The Pick-Apart Pizza

1.

The following items will be used to create your charcuterie. It is possible that your supermarket will not have some of these items. Please pick at least one of the items from each of the following categories:

MAIN INGREDIENT/SHOPPING LIST

CHEESE

- Mozerella (thick slices)
- Parmesan-Reggiano

MEATS

- Genoa Salami
- Pepperoni
- Canadian Bacon
- Proscuitto

PRODUCE

- Grape Tomatoes
- Pineapple Chunks
- Green Pepper
- Caprese Salad Skewers*
- Marinated Mushrooms*

CRUNCHY

- French baguette
- Bread sticks
- Pita Chips

DIPS

- Ranch Dressing
- Marinara Sauce
- Garlic and Herb Cheese Spread*

GARNISH

- Fresh Basil
- Arugula

** Minimum cost is approximately \$18.00

2.

The items marked with an * will be demonstrated and added to the charcuterie. They have additional ingredients. besides those listed in Step 1. When making your grocery list, please be sure to also pick up these ingredients if you choose to make any of the * items listed below.

CAPRESE SALAD SKEWERS*

- Grape Tomatoes
- Mozerella (cubes, slices or small balls)
- Fresh basil
- 6-inch Skewers
- Balsamic Glaze

MARINATED MUSHROOMS*

- Baby Portabella Mushrooms (Whole, 1 pound)
- Olive Oil (1/3 cup)
- Red Wine Vinegar (1/3 cup)
- Garlic (2 cloves)
- Onion (Small)
- Brown Sugar (1 Tbsp)
- Ground Dry Mustard (1 tsp)
- Parsley (Dried, 2 Tbsp)
- Salt (1 tsp)

GARLIC AND HERB CHEESE SPREAD

- Cream Cheese (softened, 8 ounces)
- Unsalted Butter (softened, 2 Tbsp)
- Garlic Clove (1)
- Kosher salt (1/4 tsp)
- Fresh Parsley (chopped, 1/4 cup)
- Chives (1 Tbsp)

3.

Preparation is key! Please complete the following steps BEFORE the live session begins!

1. Wash raw produce
2. If your mozeralla does not come sliced, please slice it into 1/4-inch slices.
3. If you are making the marinated mushrooms, please slice your onion into thin slices.



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INGREDIENTS

- Grape Tomatoes
- Mozerella (cubes, slices or small balls)
- Fresh basil
- 6-inch Skewers
- Balsamic Glaze

DIRECTIONS

- Assemble tomatoes, basil (roll from one end to the other), and mozzarella on small skewers.
- Optional -- drizzle with olive oil and salt and pepper
- Drizzle with Balsamic Glaze

*** Balsamic Glaze can be made by adding one cup of balsamic vinegar to a saucepan over medium heat. Bring to a boil. Reduce heat to simmer for 10- to 15 minutes until it reduces to a syrup consistency. Check by dipping a spoon in the balsamic. If it covers the spoon, then it's done. As it cools, it will thicken more.*

Caprese Salad Skewers



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INGREDIENTS

- Baby Portabella Mushrooms (Whole, 1 pound)
- Olive Oil (1/3 cup)
- Red Wine Vinegar* (1/3 cup)
- Garlic (2 cloves)
- Onion (Small)
- Brown Sugar (1 Tbsp)
- Ground Dry Mustard (1 tsp)
- Parsley (Dried, 2 Tbsp)
- Salt (1 tsp)

* Red wine contains no alcohol. However, you may choose to substitute 1/2 of the required amount using balsamic vinegar.

DIRECTIONS

- In a medium saucepan, mix red wine vinegar, olive oil, onion, salt, parsley, dry mustard, brown sugar and garlic.
- Bring to a boil.
- Reduce heat.
- Stir in mushrooms.
- Simmer 10 to 12 minutes, stirring occasionally.
- Transfer to a container and chill in the refrigerator until serving.

Marinated Mushrooms



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INGREDIENTS

- Cream Cheese (softened, 8 ounces)
- Unsalted Butter (softened, 2 Tbsp)
- Garlic Clove (1)
- Kosher salt (1/4 tsp)
- Fresh Parsley (chopped, 1/4 cup)
- Chives (1 Tbsp)

DIRECTIONS

- Combine cream cheese, butter, garlic, and salt in the bowl of a food processor.
- Pulse until smooth.
- Add parsley and chives and pulse a few times until well-combined.
- Pack mixture into a small bowl, ramekin or glass jar (will make about 1 cup of spread).
- Serve with crackers or toasts.

Garlic and Herb Cheese Spread