

# TRADER JOE'S HOLIDAY CHARCUTERIE

## Shopping List

### MEATS

Select 3-5 meat variations.

- Uncured Applewood Smoked Salami
- Spicy Uncured Charcuterie Selection
- Chianti Red Wine Artisan Salami
- Truffle Salami
- Prosciutto
- Everything but the Bagel Smoked Salmon

### CHEESE

Select 3-5 cheese variations.

- **Soft-** Brie, Cream Cheese, Fresh Mozzarella, Camembert, Feta
  - *Recommended: TJ's Apricot Cherry Cranberry Goat's Milk Cheese*
- **Firm-** Cheddar, Manchego, Gouda
  - *Recommended: TJ's Unexpected Cheddar Cheese*
- **Aged-** Parmigiano-Reggiano, Gouda, Gruyere
  - *Recommended: TJ's Dutch Smoked Gouda*
- **Blue-** Roquefort, Gorgonzola, Stilton
  - *Recommended: White Stilton Cheese with cranberries*

### FRUIT

Select a mix of fresh and dried seasonal fruits.

- **Dried Fruit:** Dried Tart Cherries, figs or apples
- **Fresh Fruit:** Honey Crisp Apples, Pears or Pomegranate Seeds

### NUTS

Select 2-3 Nuts. Roasted, raw or candied

- Truffle or Rosemary Marcona Almonds
- Nuts about Rosemary Mix
- Pumpkin Spiced Pumpkin Seeds
- Candied Pecans
- Olive & Herbs Mixed Nuts

### PICKLES & OLIVES

A selection of olives, pickled vegetables, capers or marinated peppers add brine to the tray.

- Marinated Olive Duo
- Giant Chalkidiki Olives
- Olive Tapenade
- Cornichons (pickles)

# Shopping List

**BREAD**

Select 3-5 cracker or bread variations.

- Cornbread Crisps
- Garlic Naan Crackers
- Sweet Potato Seed Crackers (gluten free)
- French Baguette
- Scalloped Cracker Trio
- Savory Thin Rice Crackers (gluten free)
- Italian Breadsticks
- Cheese Sticks

**SPREADS**

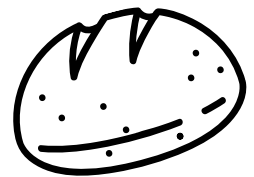
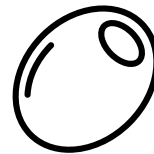
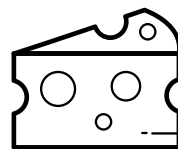
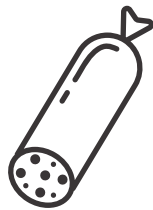
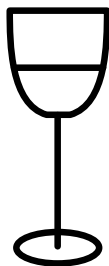
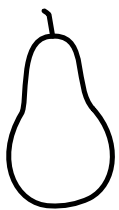
Select 1-2 spreads.

- Pepper Jelly
- Bruschetta
- Artichoke Antipasto
- Cranberry Sauce
- Honey Pale Ale Mustard
- Fig Butter
- Pumpkin Butter
- Kale Vegan Pesto

**EXTRAS**

Select 1-2 extras.

- Chocolate Covered Pretzels
- Pumpkin Spice Granola Bark (GF)
- Pumpkin Spice Batons
- Maple Popcorn
- Dark Chocolate Pumpkin Spiced Salted Caramels
- Pumpkin Seed Brittle
- Fresh Herbs like rosemary



# How to Assemble - Large Tray for hosting

- **SUPPLIES:**
  - 1 Large Serving Tray or 2 Medium
  - Small knives & spoons
  - Small serving bowls
  - Toothpicks or cocktail utensils.
- **STEP 1** Add any bowls to the tray. Fill the bowls with spreads, pickled items or olives.
- **STEP 2** Partially slice the cheeses. Leaving the bulk of the cheese as a block or wedge. Build the cheese around the bowls.
- **STEP 3** Slice those meats that require slicing before adding the meats to the tray. Create a variety of textures by placing the meat in piles, rolling other meats or folding pieces into rows.
- **STEP 4** Fill the empty space on the tray by adding the crackers, breads, fruit & nuts
- **STEP 5** Add the finishing touches of fresh herbs & spices.

# How to Assemble for Small Gifts

- **SUPPLIES:**
  - Medium Disposable Food Storage Containers or Trays
  - Small plastic gift bags
  - Small condiment containers
  - Toothpicks
- **STEP 1** Add any condiment containers to the tray & fill with spreads, olives or pickles
- **STEP 2** Slice the cheeses. Leaving the bulk of the cheese as a block or wedge. Build the cheese around the containers.
- **STEP 3** Slice those meats that require slicing before adding the meats to the tray. Create a variety of textures by placing the meat in piles, rolling other meats or folding pieces into rows.
- **STEP 4** Fill the empty space on the tray by adding the fruit, nuts or any extras
- **STEP 5** Fill a small gift bag with crackers & bread. Tie with festive ribbon.
- **STEP 6** Deliver to Family & Friends & enjoy with them over a Zoom happy hour!

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