

Holiday Charcuterie Boards With Gayatri Hingwala



About Us

Gayatri Hingwala is the content creator for Gayatri's World Kitchen, an online community that offers quick cooking tips and meal ideas. She specializes in vegetarian one-pot meals - done in about 30 minutes.

Get "on board" with the charcuterie trend! In the French tradition, charcuterie (pronounced "shahr-ku-tuh-ree") is the art of preparing and assembling cured meats and meat products. A charcuterie board is an assortment of meats, cheeses, artisan breads, olives, fruit, and nuts, all artfully arranged on a serving board. Learn the art of charcuterie, when to serve it, and how to assemble beautiful, budget friendly charcuterie boards, including those featuring traditional items as well as desserts. Charcuterie is popping up everywhere, from food blogs to five-star restaurants to your local grocery store. And while many people think of charcuterie boards as an appetizer option you can only get at a restaurant, it's easier to serve at home than you might think. All you need are a few tips, the right charcuterie board, and hungry people. Then, pair it with the perfect wine or champagne to impress your company.

I look forward to hanging out with you on social media. If you'd like to see more videos and recipe ideas please join me on the following social channels


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Christmas Brownies

Recipe from Glitter Inc

- baked brownies (or your own homemade version)
- colored frosting or white vanilla frosting with food coloring
- sprinkles
- candy canes

Line an 8"x8" baking pan with aluminum foil or parchment paper and spray with cooking spray. Prepare the packaged brownie mix according to the package directions and bake as directed OR make your favorite homemade brownies.

Allow brownies to completely cool; at least 1 hour.

Remove the brownies from the pan, and cut into triangles. (Cut in three rows, then cut in alternating diagonals. Some will be smaller than others. It's no biggie.)

Unwrap the candy canes, and use a sharp knife to gently cut/break the candy canes into pieces that are about 1.5" long.

Press one end of the candy cane into the bottom of the brownie triangles. Spoon out approximately 1/2 of the tub of icing into a bowl.

Use either a tube of colored frosting (we love these) or add green food coloring to white frosting until you're happy with the color, spoon the green icing into a ziploc bag, seal the bag and cut off a small corner of the bag with sharp scissors, and pipe using the bag.

Starting at the top of the brownie triangles, gently squeeze out the icing in a curvy zigzag as you go down the tree. Top with sprinkles.

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Caramel Corn

1/2 cups salted butter

1 cup light brown sugar

1/4 cup light or dark corn syrup

1 1/2 tsp salt

1/4 tsp baking soda

1/2 tsp vanilla extract

12 cups popped popcorn

Preheat the oven to 300°F. Line a rimmed baking sheet or roasting pan with aluminum foil, and grease with cooking spray.

Melt butter in a large stockpot pot over medium-high heat. Add brown sugar and corn syrup, stir to combine. Bring to a rolling boil, then reduce the heat to low and let simmer undisturbed for 5 minutes. Stir, then continue to cook for an additional 4 to 6 minutes, stirring every 30 seconds, until the mixture is a deep golden color. Turn off the heat and slowly whisk in salt, baking soda and vanilla, being very careful as the mixture will bubble. Stir in the popcorn and toss until it is evenly coated with the caramel, being sure to scrape the caramel off the bottom of the pot.

Spread the mixture onto the prepared baking sheet or pan in an even layer. Bake for 15 to 20 minutes, stirring to toss every 5 minutes, until the caramel corn has turned a deep amber color. Remove the caramel corn from the oven and transfer to a surface covered with parchment or wax paper to cool. Once it reaches room temperature, use your hands or a spoon to break up the caramel corn, then store in an airtight container for up to a week.

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Cannoli Dip

Recipe from Smells Like Home

1 cup ricotta

8 oz cream cheese room temperature 1 cup powdered sugar

1 tsp vanilla extract

2/3 cup mini chocolate chips

waffle cones broken

Using a stand mixer (or a hand mixer + large bowl), add in ricotta, cream cheese, and powdered sugar on medium-high speed until smooth, about 3-5 minutes. Add in vanilla extract and whip for another 30 seconds.

Taste test the dip - if you'd like it sweeter, add more powdered sugar, about 2 tablespoons at a time. You can safely add up to another 1/2 cup of powdered sugar (8 tablespoons) without negatively impacting consistency.

Fold in mini chocolate chips, reserving some to sprinkle on top for decoration if desired. Serve dip immediately with broken waffle cones for dipping.

Other filler ideas

Oreo Cookie Balls Peppermint Bark Chocolate Covered Marshmallows MMs

Hershey Kisses

Reese Cups

Spritz Cookies Gingerbread

Pretzel kisses

Snowball Cookies Chocolate Covered Pretzels

Caramel Squares

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Traditional Charcuterie Board

The Meat and Accompaniments:

- baguette, cheese rosemary crackers, water crackers and red pepper and pineapple jalapeno jelly
- pepper salami, hot capocollo, bite size salami and hot calabrese, prosciutto
- blue cheese stuffed olives and finally at the top, pineapple jalapeno jelly

The Cheeses:

- Saint-André cheese (smooth cow's milk cheese),
- Saint-Agur cheese (like blue cheese), a Brie Cheese

The Décor:

Walnuts, cranberries, rosemary sprigs

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Brown Sugar Dijon Brie

1/2 cup sliced almonds, divided

1/2 cup packed brown sugar

1 tbsp Dijon mustard

1 4" round (8 oz.) Brie cheese with rind, room temperature 1 loaf French baguette

Vegetable oil

Preheat the oven to 425°F. Coarsely chop 1/4 cup of the almonds. Combine the chopped almonds, sugar, and mustard in a bowl; mix well.

Cut the Brie in half horizontally. Place half of the Brie, cut-side up, in the center of Brie Baker. Spread half of the sugar mixture evenly over the bottom half of the Brie. Top with the other half of the Brie, cut-side up. Spread the remaining sugar mixture over the Brie and sprinkle with the remaining almonds.

Cut the baguette on a bias into twenty-four 1/4" slices. Arrange the slices around the Brie and use the Kitchen Spritzer to spray them with oil. Bake for 8–10 minutes, or until the baguette slices are golden brown and the Brie begins to soften. Remove from the oven and let stand for 5 minutes before serving.

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Marinated Cheese

1/2 cup olive oil

1/2 cup white wine vinegar

3 tbsp fresh chopped parsley 3 tbsp minced green onion

1 tsp sugar

1/4 tsp dried basil

1/2 tsp salt

1/2 tsp fresh ground pepper

1 minced garlic clove

2 ox. Jar diced pimento

8 oz Colby Jack Cheese block 8 oz block cream cheese

Combine first 10 ingredients in a jar; cover tightly and shake vigorously. Set marinade mixture aside.

Cut a block of cheese in half lengthwise. Cut crosswise into 1/4 inch thick slices. Set aside and repeat with the cream cheese block.

Arrange cheese alternatively in a shallow baking dish, standing slices on edge. Pour marinade over cheese slices. Cover and marinate in the fridge for at least 8 hours.

Transfer cheese slices to a serving platter in the same alternating fashion, reserving marinade. Spoon marinade over cheese slices.

Other filler ideas

Olives

Nuts/Trail Mix

Grapes

Assorted crackers Gorgonzola cheese

Aged Gouda

White cheddar cheese, thinly sliced Cranberry Cheddar

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