



CHARCUTERIE BOARD 101

WHAT IS “CHARCUTERIE?”

A CATCH-ALL TERM FOR MEAT THAT’S CURED, SMOKED, ENCASED, PRESERVED: SALUMI, SAUSAGES, SMOKED MEATS, DRY-CURED HAMS, TERRINES, AND MORE

WHY ADD “CHARCUTERIE BOARD” TO THE MENU?

- SUPER SIMPLE PREP: SLICE AND SERVE**
- PURCHASING FLEXIBILITY: LIST CONTENTS AS “CHEF’S SELECTION”**
- IDEAL PAIRING WITH COCKTAILS, BEER, WINE**

PORTIONING

AN EASY PLACE TO START: CHOOSE 3 SMOKING GOOSE PRODUCTS THINLY SLICE 1oz OF ANY SALAME AND 2oz OF OTHER CURED MEATS SERVING

PAIRINGS

SERVE WITH SLICED BREAD OR CRACKERS AND 2 CONDIMENTS: PICKLES, NUTS, JAM, MUSTARD, DRIED FRUIT, HONEY, PRESERVED VEG

EXAMPLES

DUCK PROSCIUTTO, DODGE CITY SALAME, SMOKED KITCHEN SINK SAUSAGE SERVED WITH SWEET-AND-SPICE PECANS AND PICKLED CARROTS

RABBIT TERRINE, SAUCISSON ROUGE, SALAME COTTO SERVED WITH DRIED FIGS AND WHOLEGRAIN MUSTARD

‘NDUJA, HOT SMOKED WAGYU BEEF SALAME, WILD FENNEL SAUSAGE SERVED WITH ROASTED FENNEL AND ORANGE MARMALADE

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