

Galentine's Day Charcuterie Board

FROM THE KITCHEN OF
DEBBIE MACOMBER



Celebrate your gal pals this Galentine's Day with this beautiful Galentine's Day Charcuterie Board! Filled with fresh fruit, chocolate, cheese, meats and sweet treats, there is something for everyone. We'll walk you through making this board, step by step.

Serves 4-6

Ingredients

- 1 8-ounce round Brie cheese
- 3 tablespoons jam
- 5 ounce package sliced salami
- Salted crackers
- Caramel corn
- Sweetened whipped cream
- Rice Krispie treats, cut into hearts if desired
- Pretzel crisps
- Pirouette wafer cookie sticks
- Chocolate hearts
- 8 ounces grapes, rinsed and dried, cut into small bunches
- 6 ounces raspberries, rinsed and dried
- 6 ounces strawberries, rinsed and dried

Directions

Cut a short slice off the top of the brie. Use a heart cookie cutter to cut a heart out of the sliced off brie; discard heart cutout. Spread jam on the top of the remaining brie. Replace the sliced off brie round on top of the jam. Place in the center of your board.

Fold each salami in half, then in half again. Arrange around half of the brie round. Arrange crackers around the other half of the brie.

Pour caramel corn in a heart cookie cutter or bowl, then place on the board.

Put sweetened whipped cream in a small bowl and place on the board.

Arrange remaining ingredients on the board, keeping the overall shape in a circle or oval – or the shape of your board.