Charcuterie Board



Meat

1 (16 ounce) package beef summer sausage, thinly sliced and cut in half
1 (16 ounce) package smoked pork tenderloin, thinly sliced and cut in bite size pieces

Cheese

12 ounces sliced deli American cheese, cut in quarters
1 (8 ounce) block extra sharp Cheddar cheese, sliced
1 (8 ounce) block Monterey Jack cheese, sliced
1 (8 ounce) block Longhorn Colby cheese, sliced
1 (8 ounce) roll Garlic cheese, sliced

Serving Options

Green grapes
2 (3.52 ounce) bars dark chocolate, broken in pieces
1 (11 ounce) container grape tomatoes
1 (8 ounce) bag pretzels
1 (3 1/2 ounce) package Parmesan Garlic crackers
1 (3 1/2 ounce) package Corn and Rice Sea Salt crackers

Garnish

Fresh parsley

Copyright © 2026 Yummee Yummee. All rights reserved worldwide.

On a large wooden cutting board, arrange meats, cheeses, and grapes as desired. Place chocolate, tomatoes, pretzels, and crackers in individual ramekins. Arrange ramekins around cutting board and serve. Add seasonal décor for a festive touch and garnish with parsley.

Cook's Note: Substitute meats, cheeses, and serving options as desired. For the gluten eating individuals, add round butter crackers. This recipe features Oberle Sausage, Smoked PorkTenderloin, and Garlic Cheese from Oberle Meats in Ste. Genevieve, Missouri. **https://oberlemeats.com/** If using Oberle Sausage, remove casing prior to slicing.

Yummee Yummee

Copyright © 2026 Yummee Yummee. All rights reserved worldwide.