

Charcuterie Board and Feast

by Sina Mizrahi / www.gatheratable.com

MENU

Bountiful Charcuterie Board

Asian Cocktail Meatballs

Antipasto Platter

Black Quinoa Salad

Crispy Baked Avocado

Bountiful Charcuterie Board

MEAT

Selection of cured and dried meats and sausages, such as Salami, Chorizo, Bresaola, Entrecote Fumee, Gendarme, Baton de Berger, Corned Beef, Honey Roasted Turkey, Pastrami, etc.

OLIVES

Selection of pickled olives, such as pitted Kalamata olives, tricolor olives, lemon olives, etc.

DRIED FRUITS & NUTS

Dried apricots

Dried cranberries

Dried plums

Dates

Roasted, salted pistachios

Roasted, salted almonds

Roasted, salted pumpkin seeds

Dark chocolate, cut into chunks

FRESH FRUIT & VEGETABLES

Red grapes

Green grapes

Radishes, thinly sliced

Pickled red onions

BREAD & CRACKERS

Assorted crackers

Grissini breadsticks

Olive crostini

Sweet potato chips

French baguette, sliced

CONDIMENTS

Raspberry preserves

Pesto

Dijon mustard

Honey

Once you've gathered your board components, you'll want to arrange them on a platter. A wood platter gives a rustic feel but you can use a marble board or even a slate board for a more sophisticated look.

- Start by transferring all the olives and condiments into small bowls and laying them throughout the board.
- Next, crowd the meats throughout the board, divided by type. Swirl the crackers around the meats and heap the sweet potato chips.
- Add the dried fruits, nuts, and bread. Add clusters of grapes around the board to frame it. Make sure everything is snug; that gives the look of abundance. If you have open space, you can fill it with herbs such as thyme, rosemary, or dill.
- You don't need everything to be perfectly aligned and symmetrical, this board is meant to be easy, rustic, and fun.
- Don't make a huge pile of any one thing. You can replenish stock as your guests deplete it.

Asian Cocktail Meatballs

makes 30 meatballs

ingredients

2 lb ground meat (beef or turkey)

1 cup panko crumbs

2 eggs

6 scallions, finely chopped

2 cloves garlic, minced

½ tsp ground ginger

Cooking oil spray

Sauce

1 (15 oz) bottle teriyaki sauce

Garnishes

Sesame seeds

Chopped chives

Directions

Preheat oven to 400° F. Grease a rimmed baking sheet.

In a large bowl, mix the beef, panko, eggs, scallions, garlic, and ground ginger. Shape into balls and place onto the prepared baking sheet. Spray generously with cooking spray and bake at for 20 to 25 minutes, or until the inside of the meatball is no longer pink.

Remove the meatballs from the oven and carefully pour the sauce over them. With a spoon, toss the meatballs to coat in sauce. Transfer to individual serving cups, garnish with sesame seeds and chives, and poke a cocktail fork into each one. Serve warm.

Crispy Baked Avocado with Sriracha Mayo

Ingredients

1 cup panko breadcrumbs
1 tsp sweet paprika
1 tsp sea salt
½ tsp ground pepper
2 large avocados, peeled and cut into 16 wedges
Juice of 1 lime
¼ cup flour
1 egg, beaten
Cooking oil spray

Sriracha mayonnaise

½ cup mayonnaise
1-2 Tbsp sriracha

Directions

Preheat oven to 400° F. Grease a baking pan and set aside.

In a medium bowl, mix together the panko, paprika, salt, and pepper. Place the flour and beaten egg in additional bowls or shallow dishes.

Squeeze the lime over the avocado to preserve its color. Working with one wedge at a time, dredge each slice of avocado in flour, dip in egg, and coat well with the panko mixture, pressing down to make sure it covers the entire slice. Place on the prepared baking sheet and repeat with the remaining avocado wedges. Spray generously with cooking oil spray and bake at 400° F for 15 minutes or until golden brown. Remove from oven and allow to cool.

To prepare the dip, mix the mayonnaise and sriracha until well incorporated.

Transfer the avocado to a serving platter and serve with sriracha mayonnaise.

Note: Pick an avocado that is just ripe – it should retain a slight firmness so that it peels and slices in neat wedges. You can make this up to a day in advance and reheat before serving.

Antipasto Platter

Ingredients

2 red bell peppers, seeded and quartered
2 yellow bell peppers, seeded and quartered
2 tablespoons olive oil
Salt and pepper
3 zucchinis, cut lengthwise into ½" inch slices
1 red onion, sliced
1 eggplant, cut into ½" inch slices

Dressing:

3 tablespoons Tbsp balsamic vinegar
Juice from of 1 lemon
2 teaspoons brown sugar
3 tablespoons olive oil
1 teaspoon sea salt
½ teaspoon black pepper

Directions

Preheat oven to 400° F.

Place the bell peppers in a baking dish and pour the olive oil and a generous sprinkling of salt and pepper. With your hands, rub the oil into the vegetable. Roast at 400° F for 25 to 30 minutes.

In a small bowl, whisk the dressing ingredients together until combined. Place the vegetables in a single layer on a rimmed baking dish and brush the dressing over it.

Note: At this point, it the vegetables can be refrigerated until you are ready to grill.

Heat a grill pan over a medium-high flame. Place the vegetables on the heated grill pan and cook for 5 minutes per side or until nicely charred.

Remove the bell peppers from the oven and arrange all the vegetables on a platter. Pour the remaining dressing over it. Serve warm or at room temperature.

Tip: If you like grill marks as much as I do, you can add the bell peppers to the grill pan after they've roasted

You can prepare this up to 2 days in advance. Just reheat before serving.

Black Quinoa Salad with Dijon Vinaigrette

Ingredients

1 tablespoon olive oil
2 cups black quinoa, rinsed
1 teaspoon sea salt
3 cups boiling water
2 apples, cored and cubed
4 cups arugula lettuce
 $\frac{2}{3}$ cup roasted and salted sliced almonds
 $\frac{1}{2}$ cup dried cranberries
 $\frac{1}{4}$ cup golden raisins

Chopped pistachios, to garnish
Mint leaves, to garnish

Dressing

$\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup maple syrup
2 tablespoons Tbsp Dijon mustard
2 tablespoons Tbsp red wine vinegar
Salt and pepper, to taste

Directions

For the quinoa, heat the oil in a pot over a medium-high heat. Add the quinoa and stir to coat in oil. Season with salt and pour 3 cups of the boiling water. Bring to a boil, give it a stir once, cover, and reduce heat to a simmer. Cook until all the water has absorbed (about 35 to 40 minutes). Fluff with a fork and set aside to cool slightly, before transferring to a large bowl.

Meanwhile, make the dressing by combining all the dressing ingredients in a lidded jar and shake vigorously to combine.

Add the apple cubes, arugula, almonds, cranberries, and raisins to the quinoa. Pour the dressing over the salad and give everything a thorough mix. Garnish with chopped pistachios and mint. Serve at room temperature.