



**REGINA'S**  
**FARM KITCHEN**

## THE ENCHANTING CHARCUTERIE

**SERVING SIZE:** 8-10

**INGREDIENTS:**

1 jar RFK Fig Orange  
Black Pepper Artisan  
Fruit Spread

1 jar RFK Cranberry  
Orange Meyer Lemon  
Artisan Fruit Spread

An assortment of  
cheeses: bleu, brie or  
a smooth cranberry  
goat cheese.

Smoked salami and  
cured meat

Candied walnuts and/or  
pecans

Dark rye toast or crackers

Dark descendant fruits:  
black grapes, red grapes,  
fresh Mission figs or  
even some green Granny  
Smith apples

Dishes for plating, like a  
large black silver antique  
platter, antique spoons,  
black linen napkins and/  
or small tarnished silver  
bowls

Assorted Halloween  
décor: spiders,  
pumpkins, skeletons,  
maybe an eyeball or two



# THE ENCHANTING CHARCUTERIE

Anybody can make a cheese plate. This Halloween we're going to teach you how to make a wickedly epic charcuterie board. The kind people sneak pictures of when you're not looking. All you need is a good "board" and a little imagination. Relax. You got this.

**SERVING SIZE:** 8-10

## INSTRUCTIONS:

A darkly decadent charcuterie board is a bewitching way to feed your favorite Halloween guests. Remember, styling cheeseboards is all about placement on the board.

Open 2-3 jars of RFK artisan fruit spread and place them directly on the platter. Drop an antique spoon into each jar.

Organize the remaining items in a way that makes the platter appear full. Be creative and have fun. Create areas on the board that are themed with the assortment of cheeses, meats, nuts and crackers.

Sit back and watch your friends devour it all.



For other recipe ideas and to order, please reach out to us on social media or [reginasfarmkitchen.com](https://reginasfarmkitchen.com)

