

CHARCUTERIE

CHRISTMAS WREATH CHARCUTERIE BOARD

This Christmas appetizer wreath is a gorgeous and tasty appetizer plate that will impress family and friends without too much effort. It’s great for a winter appetizer or appetizer for a holiday party.

SERVINGS:

8-10 for appetizers

PREP TIME:

15 minutes

COOK TIME:

0 minutes

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- [ ] 1 medium Granny Smith apple
- [ ] 1 medium Red Delicious apple
- [ ] 3-5 cups mixed greens
- [ ] 1 8 oz container small fresh mozzarella balls
- [ ] 1 cup Kalamata or green olives
- [ ] 10 4-5 inch sprigs rosemary
- [ ] 1 sleeve multi-grain or sea salt crackers
- [ ] Toothpicks

OPTIONAL: roasted garlic cloves

INSTRUCTIONS:

1. Slice apples and salami, set aside.

2. Place mixed greens in a wreath shape on a large plate or wooden board. Top with Granny Smith apples, then salami, Red Delicious apples, mozzarella, and olives. Then place rosemary sprigs throughout wreath to make it look nice. These sprigs can be used to pick up other ingredients (instead of a toothpick) or as garnish. Lay crackers out by wreath. Enjoy.

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