

JARcuterie

THINK BEYOND THE BOARD



WHAT IS JARCUTERIE?

A play on the word charcuterie, JARcuterie takes the traditional large-scale party-pleasing board, and turns it into a single-serve, grab-and-go container. Just as visually appealing as a large, party-sized charcuterie board, and even easier to clean up, JARcuterie is perfect for your next event or gathering.

WOW FACTOR

"Wow!" is the reaction received for these creations. It also a reaction that is easily achievable. With a focus around visual appeal, these tips can take your jar from bland to grand.

TIPS

- Mix together different colors.
- Utilize different textures.
 - Cut cheese into different shapes.
 - Fold meat into fans or roll it.
- Consider size.
 - Different-sized items have a visual appeal.
 - Fit small items between large, fill all available space.
- JARcuterie is bite sized, so be mindful when sizing ingredients, they should be able to be enjoyed comfortably in one bite or two.
- Prevent soggy snacks. Don't let the wet ingredients touch the dry ingredients.
- JARcuterie is completely customizable, the most important ingredient is imagination.

Jar-NATOMY



Layers add height and depth to your creations. Keep these three layers in mind while building:

TOP

Height is very helpful for visual appeal, and can be captured through taller ingredients, like beef sticks, or created with help from wooden skewers.

BASE

A way to secure your height components a good base is crucial. Avoid wet ingredients and instead opt for things like nuts or berries that will pair with your jar's flavors.

FILLER

After you have established the base you will want to fill the empty space remaining.

- Skewers are a great tool. Think about which ingredients pair together when assembling.
- Bite sized crackers, cheeses, and vegetables are also great fillers.

JARcuterie SUPPLIES



CONTAINERS:

A variety of vessels can be used to serve your creation. Reusable or disposable, glass, plastic, wood or paper, canning jars, or even waffle cones are all options. Containers 4 to 8 ounces in size are perfect for smaller JARcuterie arrangements, while larger arrangements will need jars at least 12 to 16 ounces in size. Containers with a wider mouth are recommended.



SKEWERS:

Used to create height and depth, skewers come in different shapes and sizes. Round skewers work best for fruit and veggies, while flat skewers are ideal for cheese and meats.



COOKIE CUTTERS:

Use mini cookie cutters to cut cheese or vegetables into fun shapes. Popular choices are flowers, stars, and hearts.



KEEP IN MIND...

- Cheese should be served room temperature to enhance flavor, for best results, set cheese out for 1 hour before serving.
- Cheese can sit out at room temperature for up to 4 hours before needing to be refrigerated.
- Meat can sit at room temperature for up to 2 hours.

Classic CHARCUTERIE JAR

IT'S ALL ABOUT THE MEAT

Charcuterie, pronounced *shar-koo-tuh-ree*. Originated in 15th century France and refers to preserved or cured meats. Modern day charcuterie arrangements have expanded to include cheese, crackers, olives, nuts, and dips.



THE AVERAGE
AMERICAN
CONSUMES
37 POUNDS
OF CHEESE
a year.

ASSEMBLY INSTRUCTIONS

1. Assemble your skewers
 - Pair ingredients together based on desired flavor profile.
 - Think about what you want to eat together. Don't pair an olive and grape together.
2. Assemble base of container
3. Insert skewers into base and fill any remaining space



INGREDIENTS

TOP

Skewers of:

Sliced Prosciutto,
Salami

Sliced or cubed
Cheddar, Mozzarella

Olives, Pickles

BASE

Mixed Nuts

Dried Fruit

Grapes

FILLER

Blue Cheese Crumbles

Crackers and Pretzels

Apple Slices

JarcUTERIE BOUQUET



DIRECTIONS:

1. Create and set aside Salami Rose
2. Create flower skewers
 - You can use a cookie cutter on:
 - Cheese
 - Cucumbers
3. Once cut attach it to a skewer
4. Create skewers
 - Utilize color
5. Create base for skewers
6. Insert skewers and then fill extra space

SALAMI ROSE



1. On a flat surface, lay out 3-4 pieces of salami, overlapping 1-2 inches.



2. Fold all pieces in half together.



3. Starting on one side, roll tightly together.



4. Insert toothpick or skewer to hold in place.

INGREDIENTS:

FLOWER SKEWERS

Sliced Salami
Sliced Cheese
Sliced Cucumbers

FILLER SKEWERS

Fresh Mozzarella
Small Tomatoes/
Radishes
Mixed Berries

BASE

Peanuts
Pistachios

FILLER

Carrots
Celery
Snap Peas
Broccoli
Bell Peppers

THE UNITED STATES IS THE **BIGGEST CONSUMER**
OF CUT FLOWERS GLOBALLY
spending **\$1.83 BILLION** ANNUALLY.

Season's EATINGS

PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Apples						J	J	A	S	O	N	
Artichokes							J	A				
Asparagus				A	M	J						
Beans						J	J	A				
Bell Peppers							J	A	S	O	N	
Berries						J	J	A	S			
Cabbage					M	J	J		S	O	N	
Carrots						J	J	A	S			
Cauliflower								A	S	O		
Cherries					M	J	J					
Corn							J	A	S	O		
Cucumbers								A	S	O		
Eggplant						J	J	A	S	O		
Garlic						J	J	A	S	O	N	
Grapes							J	A	S	O		
Greens					M					O	N	
Herbs								A	S	O		
Horseradish						J	J	A	S	O	N	
Leeks					M	J	J	A				

Use this guide to find when fruits and vegetables are in season in Illinois. Create a summer JARcuterie by pairing strawberries with brie or tomatoes with mozzarella. Build a fall JARcuterie with roasted squash, sweet potatoes, and peppered salami.

PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Lettuce				A	M	J		A	S	O		
Melons						J	J	A	S			
Nectarines						J	J	A	S			
Okra						J	J	A	S	O		
Onions				A	M	J	J	A	S	O	N	
Peaches						J	J	A	S			
Peas				A	M	J	J	A	S	O	N	
Plums						J	J	A	S	O		
Potatoes						J	J	A	S	O	N	
Pumpkins								A	S	O	N	
Radishes					M	J	J	A	S	O		
Rhubarb					M	J	J	A	S	O		
Spinach				A	M	J			S	O	N	
Sprouts					M							
Squash					M	J	J	A	S	O	N	
Strawberries					M	J						
Sweet Potatoes								A	S	O	N	
Tomatoes						J	J	A	S	O		
Turnips						J	J	A	S	O		



THE TRADITIONAL
CELERY STICK
GARNISH WAS FIRST
USED IN *Chicago.*

Bloody Mary

JARCUTERIE

INGREDIENTS

SKEWERS

Beef Sticks
Pepperoni
Bacon
Salami
Shrimp
Cheddar
Swiss
Olives
Tomatoes
Celery

BASE

(your choice of)

Bloody Mary Mix
Tomato Juice
Cocktail Sauce

Breakfast JARCUTERIE

INGREDIENTS

SKEWERS

Bacon
French Toast Sticks
Fruit

BASE

Scrambled Eggs
Granola
Yogurt
Berries

FILLER

Hard Boiled Eggs
Mini Pancakes
Mini Muffins

ONE SERVING OF
BACON CONTAINS
SIX OF THE EIGHT
B VITAMINS VITAL FOR
BRAIN AND ENERGY
function.

