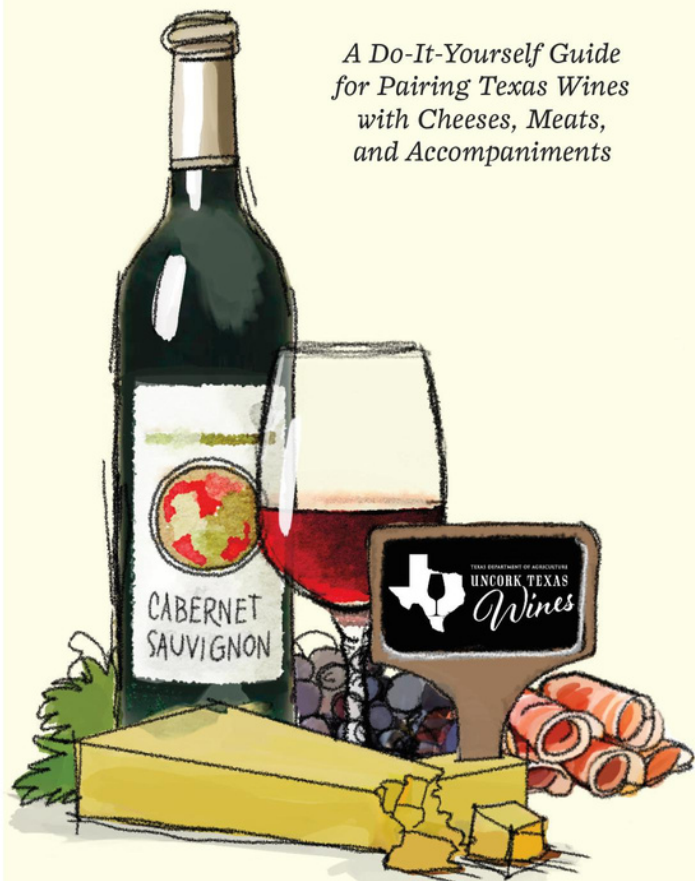


Charcuterie

HARD TO PRONOUNCE • EASY TO MAKE

*A Do-It-Yourself Guide
for Pairing Texas Wines
with Cheeses, Meats,
and Accompaniments*



Charcuterie [“shar-KOO-tuh-ree”] is just a fancy-pants French word for cured meats. (*In the days before refrigeration, vinegar, salt, and smoke were used to preserve meats in an age-old process called **curing**.*)

A **charcuterie board** is simply an artfully arranged assortment of cured meats, cheeses, breads, and crackers — with a selection of sweet and savory accompaniments (like olives, jams and preserves, gourmet mustards, pickles, nuts, fruit, and such).

White and red wines pair perfectly with charcuterie boards, and here in Texas, we believe we have some of the very best.

Award-winning Texas wines are available across the state in local grocery and liquor stores and, of course, from the wineries themselves! Look for the **GO TEXAN®** mark on cheeses, dried meats, and all the best charcuterie accompaniments.

Bon appétit, y’all!



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER



Whether it's your first rodeo or not, building your own charcuterie board is fun and easy.

They're quick to assemble, more affordable than paying for expensive boards at a restaurant, and (best of all) no cooking required! Follow these steps to build unforgettable charcuterie boards, customize it to your heart's content, pour yourself a glass of Texas wine, and enjoy!

STEP 1 — Start by picking some great Texas wines.

Plan for 1.5 glasses of wine per person per hour, so a gathering of 6 guests that lasts 2 hours would require 4 or 5 bottles. (**[# of guests x # of hours x 1.5 glasses] /4**). The handy pairing notes on the following pages will help you find the right food to go with your favorite Texas wines.

STEP 2 — Pick three kinds of cheese.

Choose one hard, one soft, and one fresh cheese.
Plan for 1-2 ounces of cheese per person.

STEP 3 — Pick three kinds of meats.

Choose one mild, one medium, and one bold/spicy.
Plan for 1-2 ounces of meat per person.

STEP 4 — Pick two or three savory accompaniments.

Plan for about an ounce per person.

STEP 5 — Pick two or three sweet accompaniments.

Plan for about an ounce per person.

STEP 6 — Pick three types of crackers, crisps, or bread.

Plan for 10 crackers or crisps per person, and 6 to 7 slices of crostini, baguette, or other artisanal breads.

Start by picking out so

LIGHT-BODIED TEXAS WHITE WINES

• Riesling
• Blanc du Bois
• Vermentino



Pairs great with:

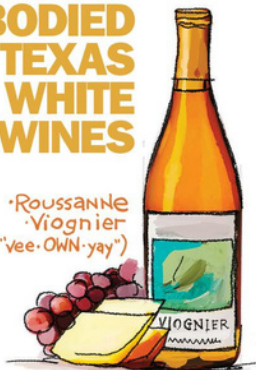
Cheeses: Chèvre (Fresh Goat Cheese), Fresh Ricotta, Mozzarella, Double-Cream Brie, La Tur, Queso Fresco

Meats: Prosciutto, Summer Sausage, Liver Pâté, Salami

Accompaniments: Wildflower Honey, Apricot Jam, Green Apples, Dried Apricots, Green Grapes, Pistachios, Baguette, Lightly-Salted Crackers

FULL-BODIED TEXAS WHITE WINES

• Roussanne
• Viognier
(SAY "vee-OWN-yay")



Pairs great with:

Cheeses: Asiago, Havarti, Comté, Brie, Camembert, Gruyère, Monterey Jack

Meats: Bresaola, Black Truffle Salami, Country Pâté, Jamón Ibérico, Jamón Serrano

Accompaniments: Dried Apricots, Marcona Almonds, Butter, Whole Wheat, or Sesame Crackers, Soft French Baguette, Toasted Crostini

America's first vineyard was established right here in Texas in the mid-1600s by Franciscan priests near El Paso.

Nowadays, 15 major varieties (and 30 rarer ones) are grown in the eight official grape-growing regions around the state.

Some great Texas wines!



LIGHT-BODIED TEXAS RED WINES

- Tempranillo
- Merlot
- Sangiovese

Pairs great with:

Cheeses: Manchego, Pecorino, Muenster, Gouda, Brie, Colby, Camembert, Stravecchio, Asiago, Havarti, Cheddar

Meats: Prosciutto, Saucisson Sec, Soppresata, Finocchiona, Pork Rilette, Liver Mousse

Accompaniments: Cashews, Castelvatrano Olives, Capers, Macadamia Nuts, Crostini, Whole Wheat Seed Crackers



FULL-BODIED TEXAS RED WINES

- Cabernet Sauvignon
- Mourvedre
- Tannat
- Petite Sirah
- Aglianico (SAY "alli-YAW-nico")

Pairs great with:

Cheeses: Aged Cheddar, Comté, Gruyère, Aged Gouda, Pecorino, Edam, Manchego, Parmigiano Reggiano

Meats: Salami, Speck, Jamón Ibérico, Bresaola, Chorizo, Duck Liver Mousse

Accompaniments: Whole Seed Mustard, Black Grapes, Medjool Dates, Olive Tapenade, Pita Chips, Caraway Crackers



Love a good Rosé? From Mourvèdre to Montepulciano; from Cinsault to Counoise, these lighter Texas reds pair great with Fresh Berries, Prosciutto, Fresh Basil, Artichoke Hearts, Brie, Chèvre, Burrata, Honey, Berry Preserves, and Balsamics.

Next, pick three kinds of cheese.

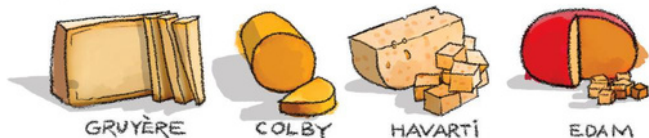
Hard cheeses are aged for months and feature bolder, saltier flavors:



CHEDDAR

GOUDA

MANCHEGO



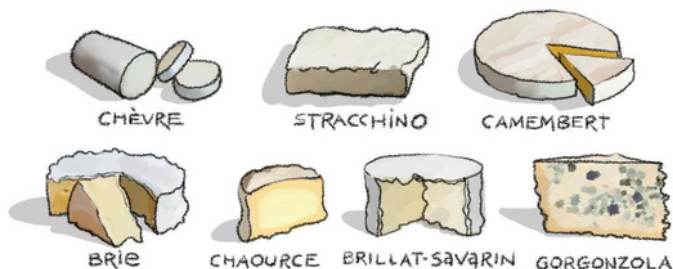
GRUYÈRE

COLBY

HAVARTI

EDAM

Soft cheeses are known for white, bloomy rinds and creamy insides:



CHÈVRE

STRACCHINO

CAMEMBERT

BRIE

CHAOURCE

BRILLAT-SAVARIN

GORGONZOLA

Fresh cheeses haven't been aged and have a soft, mild, tangy flavor:



MASCARPONE

BURRATA

QUESO FRESCO

CREAM CHEESE

MOZZARELLA

RICOTTA

PANEER

Then, pick three kinds of meats.

These **lighter meats** pair easily with cheeses and wines:



PROSCIUTTO CRUDO
(delicate, salty-sweet,
and cut paper-thin)



PANCETTA
(basically Bacon, cured
with salt & spices)



SALAMI
(fermented, air-dried;
usually pork)

Not too mild; not too bold; these **medium meats** will be a flavorful hit:



COPPA
(marbled, dry-cured,
melts in your mouth)



GUANCIALE
(flavorful pork cheek
cured with salt & spices)



SOPRESSATA
(leaner, dry-cured
pork Salami)



Feeling adventurous? Add in pâtés, mousses, rillettes, or terrines to your charcuterie board. These lean meats are mixed with fats and seasoning and pressed into small pots or jars. And tinned fish (sardines, etc.) are making a splash as tasty pescatarian offerings.

Packed with flavor and spices, **bolder meats** can add a kick to your party:



Jamón ibérico
(intense savory flavor
from an exceptionally
long curing process)



BRESADLA
(lean, cured beef
with savory,
spicy notes)



SPANISH CHORIZO
(unlike Mexican chorizo,
this version is cured
and eaten uncooked)

Choose a few savory accompaniments...



EXTRA VIRGIN
OLIVE OIL



WHOLE SEED
MUSTARD



BALSAMIC
VINEGAR



OLIVE
TAMPENADE



OLIVES (TRY
CERIGNOLA OR
CASTELVATRANO)



PEPPADEW
PEPPERS



PICKLED
RED ONIONS



BACON
JAM



CORNICHONS
(AND OTHER PICKLED
CUCUMBERS)



MARCONA ALMONDS, CASHES, PISTACHIOS,
CANDIED PECANS, MACADAMIAS
(Check with guests about allergies)

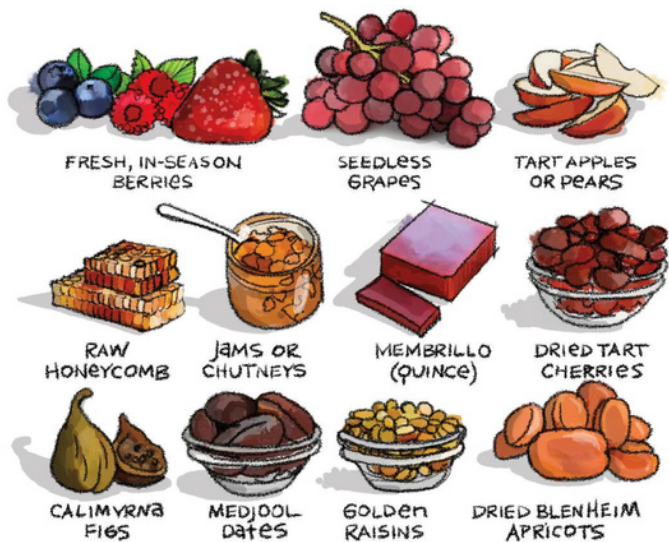
Don't forget crackers, crisps, & bread



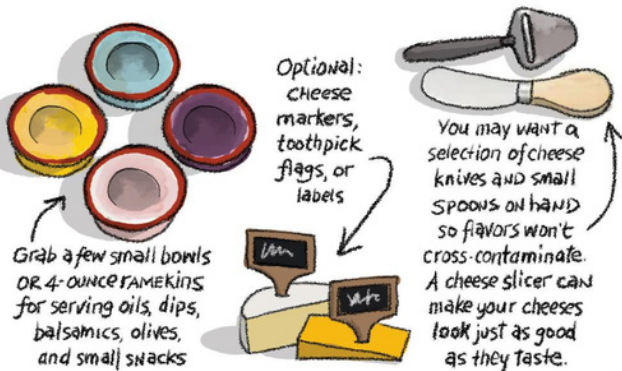
Add 3 kinds of crackers, crisps, or breads to provide interesting textures to pair with your meats and cheeses. Mini toasts and thin-sliced baguettes work great. Grocers often sell variety packs of gourmet-quality crackers hand-picked for charcuterie.



...and a few sweet accompaniments.



Consider some helpful tools, too.



Putting it all together



1 Choose your board. *Natural wood and slate boards are beautiful options. Guests can cut more easily on wood surfaces, but slate won't absorb smells, fats, or bacteria as easily (You can also use white chalk on slate to label items!). You can also ditch the board and simply lay down a large square of brown, waxed butcher paper.*

2 Place bowls and larger cheeses as visual anchors. *Start with bowls and small ramekins for holding olives, spreads, preserves, mustards, honey, pâtés, and dips. Next, set in larger cheeses, like wheels of Brie or blocks of Aged Cheddar. Keep cheeses separate from each other.*

3 Next, arrange your meats. *Slice and fan out sausage slices. Fold large, slices in half and then half again; place open-end up like a pocket square. Roll up thinner pieces. Allow space for other ingredients between the meats.*

4 Layer in the rest of your cheeses. *Fan out thin (square or triangular) slices or chunks of hard cheeses, leaving a larger chunk uncut. For soft or fresh cheeses, add a small knife for spreading. Slice cheese in advance; refrigerate until about a half hour before guests arrive.*

5 Tuck accompaniments onto the board. *Using the smaller spaces in between meats and cheeses, scatter fruit, pickles, and whole nuts. Layer in sweeter dips (in ramekins or dollops spooned directly onto the board) near cheeses; place savory mustards next to meats; set out serving spoons next to each. Sprigs of rosemary or drizzles of olive oil or honey can dress up a board.*

6 Layer crackers, crisps, and bread *into the remaining open spaces on your board, or place them in an adjacent basket to keep your breads from becoming soggy (and to keep pesky crumbs off your board).*

7 Don't forget the Texas wines! *Arrange wine glasses on the table next to uncorked bottles. Add hand-written labels to wine decanters and to individual food items. Place napkins, utensils, and small plates nearby. Enjoy!*



Some things in this life just GO together.

Life is full of perfect pairings — like Wine & Charcuterie — now that's a match made in Texas.

This *Do-It-Yourself Guide* is the perfect companion for life's special moments. This guide has laid out how to pair leading Texas wines with the cheeses, meats, and accompaniments that'll look great — and taste great — every time.

Don't forget to look for the GO TEXAN mark on cheeses, cured meats, and all the best charcuterie accompaniments — they'll pair amazingly with fine Texas wines. You'll be glad you did.



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Learn more at
[uncorktexaswines.com](https://www.uncorktexaswines.com)

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