

# Patriotic Charcuterie Board

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- 1. Variety is key: Include a diverse range of flavors, textures, and colors.**
  - Cured meats: Opt for kid-friendly options like pepperonis, salami, or ham.
  - Cheeses: Choose mild options such as cheddar or cheese cubes for broader appeal. I used deli sliced cheese and a star cookie cutter to add some flare!
- 2. Curb the spice: Select flavors that are not too spicy or strong.**
  - Mild cured meats like salami or ham are preferable.
  - Cheddar, mozzarella, Swiss, or gouda cheeses work well.
- 3. Fruits and veggies: Add a variety of fresh produce for color and balance.**
  - Sliced apples, grapes, berries, baby carrots, cucumber slices, and cherry tomatoes.
- 4. Dips and spreads: Include kid-friendly options for enhanced flavors.**
  - Hummus, ranch dressing, or a simple fruit yogurt dip are excellent choices.
- 5. Crackers and bread: Offer plain or lightly seasoned options.**
  - Choose crackers and bread that complement the other components.
- 6. Garnishes and extras: Add fun elements to make it visually appealing.**
  - Olives, pickles, pretzels, or small cubes of dark chocolate.
- 7. Presentation: Arrange items on a large wooden board or platter.**
  - Create sections or clusters for each ingredient.
  - Use small bowls or ramekins for dips and spreads.