

Jar-cuterie



A fun way to have individual serves of a charcuterie board for entertaining. Feel free to mix up the combinations – the possibilities are endless!

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Ingredients

15 bamboo skewers

100 g Community Co Camembert or Brie, cut into wedges

100 g Community Co Tasty Cheese Block, cut into cubes

100 g Twiggy Sticks Original

100 g Original Wafer Crackers

220 g marinated pitted mixed olives

100 g cabanossi, thickly sliced

100 g kabana, sliced on the diagonal

1/4 honeydew melon made into balls with a melon baller, or cut into cubes

1 cup mixed nuts

5 jars (upcycled jam jars work perfectly)

Method:

1. How to make the skewers:
2. Make skewers with the following combination:
 1. Kabana, olive, camembert, kabana
 2. Cheddar cubes, melon ball, cheddar cube, cabanossi
 3. Make one skewer with just olives.
3. Assemble the jar:
4. Add a handful of the mixed nuts to form a layer in the bottom of the jar
5. Take six to eight crackers, and place them vertically in the jar on top of the nuts.
6. Place one of each skewer in the jar, followed by a Twiggy Stick
7. Serve and enjoy!