



COOKING CLASSES
AT SUR LA TABLE

**PICNIC CHARCUTERIE BOX + TO-GO
COCKTAILS**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- 4 ounces assorted cured meats (such as salami, speck, prosciutto, and coppa)

Produce

- 8 ounces assorted fresh and dried fruit (such as strawberries, grapes, apple slices, and dried apricots)
- 1/2 pound sugar snap peas
- 1/4 medium yellow onion
- 1 bunch mint
- 1 bunch dill
- 10 lemons
- 2 peaches

Dairy

- 4 ounces assorted cheeses (see recipe notes)

Frozen

- Ice

Pantry Items

- Jams or preserves
- Mustard (such as whole-grain, honey, or Dijon)
- Variety box of crackers
- Distilled white vinegar
- Kosher salt
- Pickling spice
- Granulated sugar

Dry/Canned Goods

- 8 ounces tequila, bourbon, gin, or vodka (optional)
- 8 ounces club soda

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board
- Paring knife

Hand Tools/Gadgets

- Measuring cups and spoons
- Microplane or citrus zester
- Citrus juicer or reamer
- Whisk
- Mixing bowls (various sizes)
- Fine-mesh strainer

Cookware

- Small saucepan

Appliances

- Blender

Barware

- Jigger
- Cocktail shaker

Other

- 2, 8-ounce canning jars
- Quart-sized canning jar or thermos with tight-fitting lid
- 2 medium storage containers with lids or to-go containers
- 4 small portion containers with lids for mustard and jam

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Individual Charcuterie Boxes

1. Wash and dry produce.

Quick Pickled Sugar Snap Peas

1. Wash and dry produce.

Peach-Mint Lemonade

1. Wash and dry produce.
2. Chill club soda.

INDIVIDUAL CHARCUTERIE BOXES

Yield: 2 servings

A great charcuterie board includes a diverse variety of sweet and savory flavors, textures, and colors. Many grocery stores have olive bars that offer a variety of olives, pickles, and other items that are perfect for charcuterie boards.

4 assorted cheeses; 1 ounce per cheese (see notes below)

Quick pickled sugar snap peas (recipe included)

2 tablespoons jam or preserves

2 tablespoons mustard such as whole-grain, honey, or Dijon

4 ounces assorted cured meat variety such as salami, speck, prosciutto, and coppa

12 to 20 crackers, we recommend purchasing a variety box

8 ounces assorted fresh and dried fruit such as strawberries, grapes, apple slices, and dried apricots

1. **To assemble boards:** Divide ingredients between 2 medium storage containers or to-go containers. Arrange cheeses in boxes. Portion mustard and jam into small containers. Portion pickled beans in small mason jars with tight-fitting lids. If you have strongly flavored cheeses, use jams and mustards as a barrier between cheeses. Neatly fold or layer meats inside the box, offsetting each piece from the next or in a ribbon pattern. Arrange crackers and fruit in empty spaces.

Charcuterie board notes:

- **Cheese varieties:** The most important rule for choosing your cheese is to select those that you enjoy. The below varieties are just suggestions. A good rule of thumb is to select a variety of textures and flavors, including hard-aged cheese and soft fresh cheese. Another simple way to create a diverse board is to consider the type of milk used to produce the cheese. Look to include goat, sheep and cow's milk cheese. If you don't like a particular cheese, such as blue cheese or goat cheese, skip it! Search for a grocery store with a well-stocked cheese department. Talk to the cheesemonger and ask for suggestions.
- **Aged Cheese:** Aged cheddar and Gruyère, have a strong flavor and firm texture. Cut and serve in thin slices.
- **Soft Cheese:** Made with goat, sheep and cow's milk. These cheeses range from mild to sharp in flavor. Look for Brie, Boursin, Camembert and chèvre. Serve in small wedges or slices.
- **Blue:** Known for the edible blue veins and pungent, creamy flavor. Look for imported Gorgonzola, Roquefort, Stilton, and domestic styles such as Cambozola or Maytag. Serve in small wedges or broken apart into large crumbles.
- **Firm Cheese:** Manchego, Pecorino or Parmigiano-Reggiano. These cheeses pack a flavor punch, so it is recommended to serve this style in thin slices.

QUICK PICKLED SUGAR SNAP PEAS

Yield: 2 servings

These quick crunchy pickles will be ready to snack on within the hour. They are great after a few days of marinating in the brine too.

For peas:

1/2 pound sugar snap peas, ends trimmed

1/4 medium yellow onion, thinly sliced

2 tablespoons fresh mint, chopped

2 tablespoons fresh dill, minced

For brine:

1/3 cup distilled white vinegar

1/2 cup warm water

1 tablespoon lemon zest

1 1/2 tablespoons lemon juice

1/8 cup granulated sugar

1/2 tablespoon kosher salt

1/2 teaspoon pickling spice

1. **To prepare peas:** To 2, 8-ounce canning jars, layer peas, onions, mint and dill.
2. **To prepare brine:** To a small bowl, whisk to combine brine ingredients. Once salt dissolves, pour brine over peas, covering completely. Cover jar and refrigerate peas for at least one hour or up to 1 week.

Recipe variations:

- Try this quick brine with red onions (great on burgers) or green beans.
- Add a little heat to your quick pickle by adding 1 teaspoon of red pepper flakes.

PEACH-MINT LEMONADE

Yield: 4 servings

Peach, mint, and lemon are the perfect refreshing flavors during the dog days of summer. Spiked or mocked, this lemonade will be a hit at your next picnic.

1/2 cup granulated sugar

1 1/2 cup water, divided

1/4 cup fresh mint leaves, plus more for garnish

2 peaches, quartered

1/2 cup freshly squeezed lemon juice (about 6-8 lemons)

Ice cubes

8 oz tequila, bourbon, vodka, or gin (optional)

8 oz club soda, chilled

Lemon rounds, for garnish

1. To a small saucepan set over medium heat, combine sugar and 1/2 cup water; heat until sugar dissolves and mixture is clear. Add mint and simmer for 2 minutes. Cool to room temperature. Once cool, strain through a fine-mesh strainer, discarding mint.

2. To a blender, purée peaches, and cooled syrup until smooth. Add lemon juice and remaining water and blend to combine thoroughly. Strain mixture through a fine-mesh strainer into a quart-sized canning jar or thermos with a tight-fitting lid. Discard solids. Chill mixture completely.

3. **To serve:** Fill an 8-ounce glass with ice. To a cocktail shaker, add 4 ounces of peach-mint lemonade and 2 ounces alcohol of choice. Top cocktail shaker with lid, shake aggressively for about 10 seconds until cold. Strain into ice-filled glass. Top cocktail with 2 ounces club soda. Garnish with mint sprigs and citrus slices.

Recipe variations:

- **Peach-Mint Mocktail:** Fill an 8-ounce glass with ice. Add 4 ounces peach-mint lemonade and top with 3 ounces club soda. Garnish with mint sprig and citrus slices.
- Blackberries, lime and mint make a wonderful combination. Try this recipe substituting limes for lemons and blackberries for peaches.