



Roots To Table Recommends Small Charcuterie Boards To Enliven Romantic Date Nights

June 28, 2022

June 28, 2022 - PRESSADVANTAGE -

Charcuterie board maker Roots To Table is recommending that couples, who are looking for a reason to have an affordable romantic night indoors, try an amazing charcuterie board recipe that the company came across online on the food and lifestyle blog Joyful Healthy Eats.

Joyful Healthy Eats is spearheaded by Krista, a Texas mom who uses her platform to inspire others to adopt healthy living practices. Krista's blog publishes informative articles on topics such as recipes, dieting, cooking methods, kitchen product reviews, gifting guides, health & wellness, and more. The blog post that caught the attention of Roots To Table is titled "Easy Date Night: Charcuterie Board for Two" and it describes a mouth-watering charcuterie board recipe that can enliven a romantic soiree for two and can be prepared in just 20 minutes.

The blog post begins with some background on where Krista got her inspiration for creating the charcuterie recipe. She says that she attended a virtual event hosted by the Water Grows Initiative, an organization that raises awareness about the scarcity and purity of underground water reserves in the country, and celebrity Chef Eddie Jackson. She acknowledges that she learned a lot about the water conservation methods used in

the United States and it inspired her to start supporting the work of local farmers. Soon, she was approached by the Texas Corn Council and the Water Grows Initiative to pen an article on the perfect ?Charcuterie Board for Two?.

Krista says that the recipe she concocted has become a favorite go-to for her and her husband whenever they feel like spending quality time with each other in the comfort of their home. She introduces the concept of her charcuterie board recipe by saying, ?This board is a very common thing for us to have at least once a month when we want to do a ?date night in?. Open a bottle of wine and you?ve got yourself a fancy dinner! It?s filled with an assortment of cheeses, cured meats, filet mignon (because we live in Texas and steak is a must on any plate), crackers, bread, jams, spreads, olives, and fruits.?

A spokesperson for Roots To Table responded to the blog post from Joyful Healthy Eats by saying, ?Who said that charcuterie boards only have to be shared with friends and family? Delicious meats paired with wine are just too enchanting of a combination to not include in an intimate setting and bond over. The magic of the moment will be undoubtedly elevated when you indulge in the tantalizing meats and cheeses and have the subtle buzz of the wine to help you loosen up. The recipe that Krista has put forward on her blog does everything right. It will be a wonderful addition to your indoor date nights and we highly recommend that you try it out. If you are looking for the ideal charcuterie board to serve this delectable platter on, please consider looking into the Roots To Table Bamboo Cheese and Charcuterie Board Set which is available on Amazon.com for only \$29.77. We are confident that the material selection and design will fit in perfectly with your home décor and it will be an excellent surface to enjoy the juicy meats and cheeses on.?

The blog post from Joyful Healthy Eats begins by differentiating between a charcuterie board and a cheese board, the former of which is distinguished by the addition of cuts of meat. For the recipe, the blog post suggests using cheeses such as gouda, Manchego, and aged white cheddar, crackers such as wheat crackers, bruschetta toasts points, and water crackers, meats such as prosciutto, Soppressata, peppered Salame, and filet mignon, fruits such as figs, dried apricots, and blueberries, whole raw cashews, and other accompaniments such as cherry peppers, fig jam, stone ground mustard, blue cheese stuffed olives, Sweet Petites Pickles, and honey. The recipe then gives step-by-step instructions on how to properly lay all the ingredients on the board. It also gives recommendations of wines that pair well with the cheeses that are included in the recipe.

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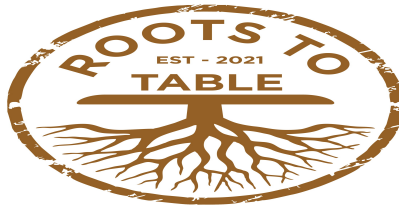
Roots To Table

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