



Roots To Table Talks Small Charcuterie Boards For Small Parties

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TX based Roots To Table would like to comment on an article by The Organic Kitchen which talks about charcuterie boards, what they are and why they are a great addition to any party. As the article says, "Charcuterie is the culinary art of preparing meat products such as bacon, salami, ham, sausage, terrines, galantines, ballotines, pâtés, and confit. Someone that prepares charcuterie is called a Charcutier. So why is charcuterie suddenly all the rage??"

Charcuterie is one of many old food traditions that are seeing resurgence in modern times. Charcuterie developed out of necessity in the days when meats were preserved due to refrigeration having not been developed yet. Like pickles, fermented vegetables, homemade beer, broth and kombucha, charcuterie has seen a revival, and it is now incredibly popular among food lovers. It generally serves as an appetizer on a board alongside cheese and nuts, and many have begun preparing boards on their own for parties and other occasions. The nature of the dish means that it is incredibly flexible, and people often take advantage of this to put their own spin on the classic idea, adding and removing items according to preference. They may also alter the size and content of their boards based on budget or the number of guests they are looking to entertain.

According to the article, charcuterie boards are also excellent for the holidays. Cheese, meat and fruit boards are an excellent addition to any holiday party ? and they are easy to prepare. One need only visit the specialty department at the local grocery store, pick out whatever looks good and then arrange it on a board in a way that is visually appealing. Charcuterie can also serve as a full meal on its own instead of simply being an appetizer.

With charcuterie becoming so popular, many are interested in purchasing boards in case they want to create their own for their next small gathering. Roots to Table produces high quality wooden boards that are easy to use, easy to store and come with all the tools one might need to enjoy their cheese or meat board. Their boards are made from sustainably grown bamboo that is stain and odor resistant.

Their boards are easy to maintain and guaranteed to offer many years of use. Roots to Table says, ?What?s so great about this high-quality cheese board is that it will last for many years on top of being easy to maintain. Users only have to be careful not to introduce it to an environment that will strip it of its natural, protective layers, such as by putting it in the dishwasher or a hot oven. Take care of your Roots To Table charcuterie board, and you will always have a powerful food asset you can pull out at a moment?s notice, throw a variety of foods on and satisfy even the pickiest guests.?

Each cheese board and knife set is designed to cut, spread and serve almost any item one might expect to place on a charcuterie board. They are all designed for easy use, offering lots of room for meats, cheese, fruits and more. The way in which the wood for the boards is sourced also makes them great for the environment.

A number of customers have left excellent reviews of Roots To Table?s boards. Kyle says, ?I am so happy I got this! I'm terrible at keeping track of my small knives; they are super cute with my cheese board, and this was a life saver! The material is professional quality (super easy to clean), and the knives that come with it cut through the harder cheeses! This is the perfect size for date night as well! Half the time I get a charcuterie board, I want to fill it to the brim when it?s just the hubby and I at home for a movie night and end up throwing away half of it ? but not this one! 10/10 recommend!?

Another customer says about the boards, ?I used this for fruit and cheese at our movie night, and it was the right size, beautiful setting, the craftsmanship is just gorgeous, and I am so pleased. I would say to seal it with your wood oil before use. If you take care of this, it will last.? Find out more on [Amazon.com](https://www.amazon.com).

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For more information about Roots To Table, contact the company here:[Roots To Table](https://www.roostotable.com)Alan

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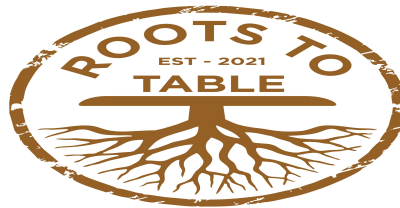
Roots To Table

We promise to provide beautiful high-quality products and resources that help create WOW food experiences and positively impact our planet.

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