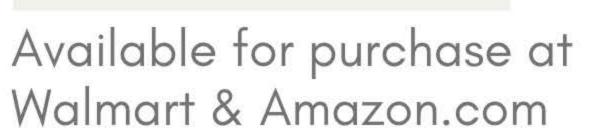


# Charcuterie Cups

with Pimiento Stuffed Olives



## **Hero Product**



















Foccacia Sticks

Mario Pimiento Stuffed Olives

Skewers

PREP: 15 MIN COOK: 0 MIN

TOTAL: 15 MIN

### LET'S GET STARTED -

A fun twist on a classic favorite ... DIY
Charcuterie Cups! It's the perfect way
to entertain (and even celebrate!)
outdoors without sharing food or
having to gather around the same
appetizer platters.

#### TOOLS

- Mini To- Go Boxes
- Skewers
- Ribbon of choice

#### **INGREDIENTS**

Serves 4 people

Mixed nuts

• Pepperoni, sliced 12

• Salami, sliced

Rosemary 4 sprigs

• Gouda Cheese 8 slices

Focaccia Sticks
 8, cut in half

Mario Pimiento Olives

## -LET'S GET SOCIAL-





Mario Olives & Specialty Foods



eMariofoods



## CREATE YOUR BASE

Add a small scopp of mixed nuts to the bottom of each of your cups.



# 2 BUILD YOUR SKEWER

Fold two peices of salami and skewer.

Next add three slices of pepperoni to the skewer and one olive.



# 3 START FILLING

Add your skewer to the to go box and two peices of cheese.



# 4 FINAL TOUCH

Add two focaccia sticks (cut in half) and rosemary for garnish.

### TIPS!

- Keep refrigerated until ready to serve.
- Don't prepare more than a couple of hours ahead of time so that the meats don't dry out.
- Don't add the bread sticks until ready to serve, otherwise, they might get soggy