



# SHARE & SAVOR

Good food brings people together

## CHARCUTERIE PAIRINGS GUIDE



# WHERE CHARCUTERIE TAKES SHAPE

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We've taken the guesswork out of creating deliciously beautiful charcuterie boards with Black Kassel salamis and curated pairing suggestions for wine, beer, cheeses and more. Add a dash of panache for a board that's dressed to impress!





# SIGNATURE SALAMI CHARCUTERIE PAIRINGS

## OUR FIVE MOST POPULAR FLAVORS + CHEESES, FRUIT, WINE, BEER AND MORE

Our culinary specialists put together a guide to creating the ultimate charcuterie board. Add easy elegance to any occasion with exciting flavor combinations featuring dry aged Black Kassel salamis.

### STIR ALL THE SENSES

Add color (fruit, herbs, olives, pickles) and crunch (artisanal crackers, breadsticks, crusty baguette) to complement our salami shapes.

Black Kassel salamis are made with no artificial flavors or colors, are gluten free, and free from most major food allergens. Visit [blackkassel.com](http://blackkassel.com) for details.



	OLD FOREST SALAMI	MUSTARD SEED SALAMI	MAILANDER SALAMI	D'AMOUR SALAMI	PICANTE SALAMI
<b>CHEESES</b>	<p><b>PAIRS WITH:</b></p> <p>BRIE, SMOKED PROVOLONE, SMOKED GOUDA, AGED CHEDDAR</p>	<p>PARMESAN, SHARP CHEDDAR, ALPINE, COLBY</p>	<p>CHEDDAR, BRIE, SWISS, GRUYERE, FETA</p>	<p>BLUE, GOAT, AGED PROVOLONE, GOUDA</p>	<p>MANCHEGO, QUESO FRESCO, GOUDA, PECORINO ROMANO</p>
<b>EXTRAS</b>	<p><b>PAIRS WITH:</b></p> <p>APPLES, GRAPES, OLIVES, STONE GROUND MUSTARD, RED PEPPER JELLY, FLATBREAD CRACKERS</p>	<p>PLUMS, DRIED APRICOTS, FIGS, NECTARINES, PEARS, DILL PICKLES, BAVARIAN SWEET MUSTARD</p>	<p>GRAPES, CRANBERRIES, TART APPLES, RAISINS, GARLIC AIOLI, DIJONAISE, CRANBERRY CRACKERS</p>	<p>STRAWBERRIES, MANGO, CHERRY TOMATOES, ALMONDS, PESTO, WHOLE GRAIN MUSTARD</p>	<p>KIWI, MELON, AVOCADO, PINEAPPLE SALSA, CORN RELISH, CROSTINI</p>
<b>WINE</b>	<p><b>PAIRS WITH:</b></p> <p>MERLOT, PINOT NOIR, ZINFANDEL</p>	<p>CABERNET SAUVIGNON, PINOT GRIGIO</p>	<p>SAUVIGNON BLANC, PINOT NOIR, ZINFANDEL</p>	<p>CHIANTI, MALBEC, OAKED CHARDONNAY</p>	<p>RIESLING, ROSÉ, CAVA</p>
<b>BEER/CIDER</b>	<p><b>PAIRS WITH:</b></p> <p>PILSNER, KOLSCH, PALE ALE, STOUT</p>	<p>AMBER, BROWN ALE, PILSNER, RADLER</p>	<p>IPA, PORTER, STOUT, DRY CIDER</p>	<p>LAGER, PALE ALE, SAISON, SEMI-DRY CIDER</p>	<p>WHEAT BEER, PALE ALE, SWEET CIDER, RADLER</p>

**NO ARTIFICIAL  
FLAVORS OR COLORS**

**NATURALLY  
COLD WOOD SMOKED**



At Black Kassel, we're as passionate about our foods as you are. That's why we're committed to quality — combining European craftsmanship and traditional techniques with modern flavor combinations to craft specialty deli meats and snacks to please every palate.

And because we know that good food brings people together, food lovers can count on Black Kassel to help you create charcuterie boards, authentic deli sandwiches and more — all as easy and delicious as they are impressive.

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To learn more about our offerings visit  
**BLACKKASSEL.COM**

