

CELEBRATING FOOD AND ITS MAKERS

Grazing Platters are more than simply cheeses and meats. The collection of small bites, carefully curated and locally sourced, shine when assembled in the most artful of ways. And with local makers who craft charcuterie and its accompaniments, the possibilities are endless.



AURELIA'S CHORIZO – Austin

This all-natural sausage is made with pork shoulder, garlic and smoked paprika imported from Spain, then smoked for an authentic Spanish flavor. Available at Epicure in Boerne, HEB, Pearl Farmer's Market and online. aureliaschorizo.com



VISCA CHARCUTERIA – Austin

Catalan for "Viva," Visca is the state's first inspected wholesale charcuterie producer. Native Texan Eugene Watson produces European-inspired cured meats after learning the techniques of butchery and charcuterie in France and Spain. For online retail orders, wholesale inquiries or to find a local stock list, visit viscacharcuteria.com.



HUMBLE HOUSE FOODS – San Antonio

Whether you choose Ancho & Morita, Habanero & Aji Amarillo or Guajillo & Jalapeno, these sauces are extremely versatile in the kitchen. Available at HEB and online. humblehousefoods.com



CONFITURAS – Austin

Stephanie McClenny loves preserving. 10 years and many awards later,

her homemade jams can be found across Texas and online for shipping. Confituras also offers intensive canning classes. confituras.net



CASERO – Austin

Ready-made charcuterie and cheese boards are beautifully crafted with nationally-recognized chicken liver pâté, mustards and pickles personally made by owner Jackie Letelier. Delivered locally and shipped nationwide. caseroaustin.com



TEXAS HILL COUNTRY OLIVE CO. – Dripping Springs

The Gambini family's olive orchard