



Charcuterie Tray with Grape Clusters

Makes 10 servings

Ingredients:

- 1 lb green grapes
- 1 lb red grapes
- 1 lb Kirkland Signature™ Parmigiano Reggiano Wedge, shredded
- 1 lb Italian dry salame
- 1 lb prosciutto, sliced
- 1 Cambozola cheese wedge
- 2 handfuls Kirkland Signature California Sun-Dried Apricots
- 1 Kirkland Signature Baguette, sliced

Instructions:

Wash and dry grapes. On a platter or bamboo board, arrange grapes, parmigiano reggiano cheese wedge, salame, sliced prosciutto, Cambozola and apricots.

Tip: Serve with sliced baguette slices.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **CostcoWay**





Grape & Prosciutto Skewers

Makes 6 servings

Ingredients:

Bamboo skewers
10 prosciutto slices, rolled
1 cup green grapes
1 cup red grapes
1 cup mozzarella balls, marinated

Instructions:

On bamboo skewers, gently thread rolled prosciutto, grapes and mozzarella balls. Repeat using all ingredients gone. Arrange on a platter and serve.

Tip: Decorate platter with remaining grapes and mozzarella balls.

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