



## How to Make a Killer Holiday Cheese Board

The holidays are a time for gathering, giving and impressing the socks off everyone on your guest list... and nothing will help you do that quite like a well-made cheese plate. When you get the elements right, a simple cheese board goes from an appetizer to a sophisticated conversation piece. Use these simple tips, tricks and recipes to elevate your appetizer offerings.



### Be Choosey About Cheese

Select between three and five types of cheese in a variety of textures—hard, soft, crumbly or creamy. You can mix it up by offering cheeses made from different kinds of milk, too. Plan on offering one “familiar” cheese. These miniature cheese balls are a perfect way to offer variety!



### Choose a Vehicle

Crackers, crostini or baguette offer the perfect amount of crunch to counter your cheeses.



### Spice It Up

Brie is a good standby cheese—it’s very creamy, mild and it picks up other flavors easily. Enhance it with our Raspberry Habanero Sauce for a sweet and spicy kick.



### Mix & Match

Add a few extras with different textures. Savory olives or marinated artichokes, crunchy nuts, cured meats, fresh or dried fruit, tapenade... anything you think will pair well. Pick about four items, so they accentuate your choice of cheese rather than overwhelm it.



### Crowd Control

Select a board or platter to serve all of your items. Arrange items so there’s plenty of breathing room between them, and then let the whole board sit out for about an hour. Be sure to put out a knife, spreader or serving set for each cheese.

Get a convenient cheese board set with everything you need!