



Build a Restaurant Quality Cheese Board

Make your snacks easy to grab 'n go

Ingredients We Used:

Cheeses: Amount – about 1 to 2 ounce per person

- Green Hill Soft Cow's Cheese Sweet Grass Dairy
- Thomasville Tomme Raw Cow's Milk Cheese Sweet Grass Dairy
- Pimento Cheese Spread Sweet Grass Dairy

Olives, your choice

Berries (strawberries, blueberries, or blackberries)

Crackers, crostini, or sliced artisan bread

Sliced salami or cured meat slices – about 1 to 2 ounces per person

Pecans or your favorite nuts

Peach Bourbon Cardamom Jam from Blackberry Patch

Things to Remember about Ingredients: Make It Fun!

- Incorporate different cheeses for an interesting tasting experience
- Add cured meats
- Select accompaniments that stimulate senses and palate
- Think fresh, sweet, salty, and tangy.
- Fruits, Vegetables, Olives, Peppers, Pickles
- Fold or cut ingredients to create different visual images
- Think about shapes – round, triangles, layers
- Add a sweet surprise like jam, honey, pepper jam

For Serving: A medium sized board, slate, or platter of your choice. We used a wooden Lazy Susan turntable.

Arranging Ingredients:

- Start with a main ingredient as an anchor on one side of platter. We sliced half of the soft cow's cheese into wedges; Make your platter as guest friendly as possible by cutting the cheese, sausages, and other ingredients into bitesize pieces. Place them around a small jam filled bowl on one side. Place remaining half of cheese towards the back of turntable.
- Place the cheese spread container on the other side of turntable to balance the platter; slice semi-hard cheese, removing the rind, into triangles and layer small slices on outside edge of the cheese container.
- Fold slices of cured meat in half; then fold in quarters. Place across the turntable, forming a twisting "meat river" across the platter.
- Then layer the bread slices, crostini, and/or crackers around the edge of turntable.
- Add Fruits – cut whole strawberries in half; serve cut side up for an interesting appearance; dot the plate with blueberries.
- Fill in gaps with olives, peppers, or groups of pecans.
- Make sure to add small spoons into sauce and cheese spread. If needed, add mini forks or spreaders.
- It's also fun to add a few fresh herbs as a final touch if desired.

Timeline for preparing the Cheese Board: About 1 hour

- Remove cheese from refrigerator; set aside.
- Gather remaining ingredients.
- Cut the ingredients into desired shapes.
- About 30 minutes before party. Arrange ingredients on board.

Cheese Board Inspired by: Mallory Sofferin from Sweet Grass Dairy in Thomasville, GA.

About the Recipe: This is a simple cheese board that is easy to prepare and uses 3 different cheeses. The ingredients are prepared in attractive shapes and highlight various textures. Its comfort food style invites everyone to join the party and enjoy lots of delicious flavor surprises.