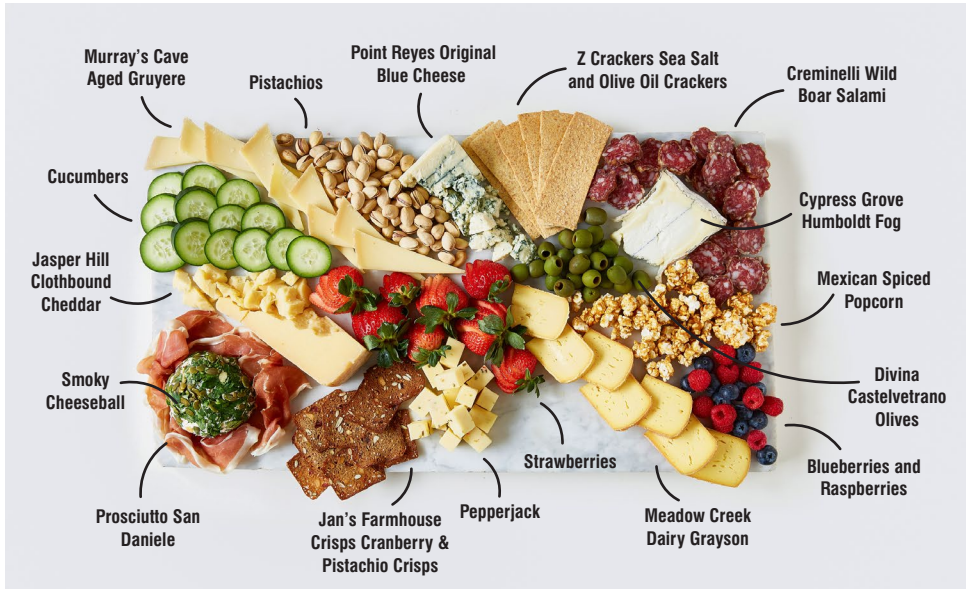


The MVP Board

Prep: 30 min. | Assembly: 20 min. | Total: 50 min. | Serves: 18

This Most Valuable Platter is a celebratory show-stopper of epic proportions.



Components:

CHEESE

- ½ lb. Murray's Cave Aged Gruyère
- ½ lb. Cellars At Jasper Hill Cabot Clothbound Cheddar
- ½ lb. Cypress Grove Humboldt Fog
- ½ lb. Meadow Creek Dairy Grayson
- 1 lb. Point Reyes Original Blue Cheese
- 1 lb. Maple Leaf Pepper Jack

CHARCUTERIE

- 1 ea. Creminelli Wild Boar Salami 5.5 oz
- 1 ea. Prosciutto San Daniele 3 oz

ACCOMPANIMENTS

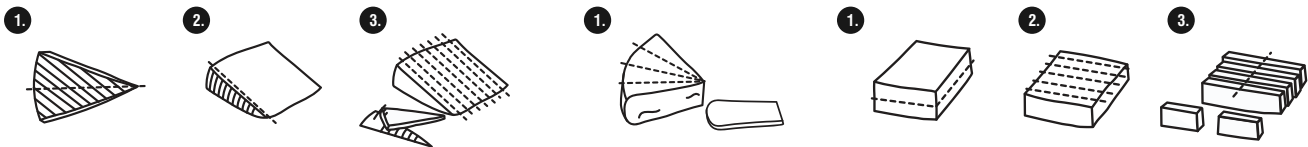
- 1 ea. Jan's Farmhouse Crisps Cranberry & Pistachio Crisps 4 oz
- 1 ea. Z Crackers Sea Salt And Olive Oil Crackers 8 oz
- 1 ea. Candied Walnuts 8 oz
- 1 ea. Mexican Spiced Popcorn 6 oz
- 1 ea. Bazzini Pistachios 16 oz

GARNISH

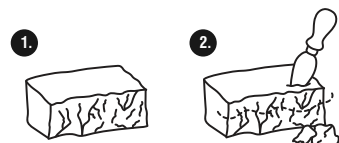
- Cucumber
- Raspberries
- Blueberries
- Strawberries

Prep Directions:

1. Create the **Smoky Cheeseball** using our Great Taste by Murray's recipe.
2. Slice the **Gruyere** into long triangles, slice the **Grayson** in to rectangles, and cube the **Pepperjack**.

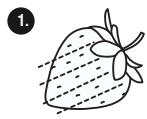


3. Partially chunk the **Cabot Clothbound Cheddar** and **Original Blue**, leaving 2-3 inches of cheese on the rind.



4. Slice the **salami** into coins.

5. Slice the **cucumber** and **strawberries** (optional).



Assembly Directions:

1. Place the whole wedge of **Humboldt Fog** in the top right corner of your board, leaving at least 3 inches between the corner edges and the rind of the cheese. Moving clockwise, shingle the sliced **Grayson**, place the cubed **Pepperjack**, pile the partially chunked **Cabot Clothbound Cheddar** (along with the remaining large piece of the wedge), shingle the triangle cuts of **Gruyere**, and place the partially chunked **Original Blue** around the board with 3-4 inches of separation between each one. Each cheese should be oriented towards the center of the board. Place your completed **Smoky Cheeseball** in the bottom left hand corner of the board.
2. Drape your **Prosciutto** all the way around the cheeseball, creating circular flowing effect. Place the **salami coins** starting at the top right hand corner of the board and flowing around the Humboldt Fog – do not place salami past the end tip of the cheese.
3. Fan out the **Z Crackers** between the Blue and the Salami, with the base of the fan closest to the center of the board. Shingle the **Farmhouse Crisps** between the Pepperjack, Cabot Clothbound, and Prosciutto-ringed cheeseball.
4. Fill in the space between the Gruyere and the Blue with **pistachios**, and pile more pistachios at the bottom of the board, between the Pepperjack and the Grayson (not pictured). In the space between the Z Crackers, Humboldt Fog, and Grayson, fill with Castelvetrano Olives. Starting at the olives and extending to the rightmost edge of the board, pile some popcorn.
5. In the remaining leftmost space, between the Cheddar and the Gruyere, shingle slices of **cucumber**. Directly to the right of that and extending out into the space in the center of the board, place fresh **strawberries** (we sliced them, but they can be left whole). In the remaining space, between the popcorn and the Grayson, place a 50-50 mixture of **raspberries and blueberries**. Enjoy!