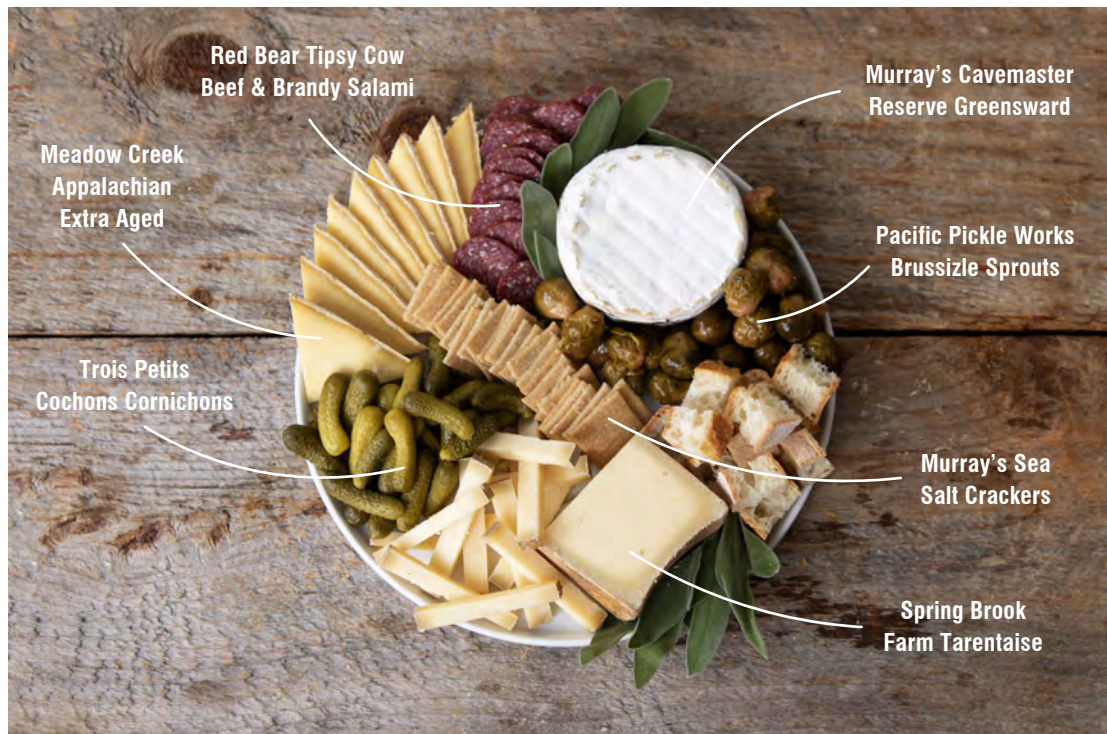


## The Après Ski Board

Prep: 10 min. | Assembly: 10 min. | Total: 20 min. | Serves 2-4

Bold eats for snacking off the slopes



### Components:

#### Cheese:

- 1 lb. Spring Brook Farm Tarentaise
- 1 lb. Meadow Creek Appalachian Extra Aged
- 1 ea. Murray's Cavemaster Reserve Greensward, 10 oz.

#### Meat:

- 1 ea. Red Bear Topsy Cow Beef & Brandy Salami, 8 oz.

#### Accompaniments:

- 1 ea. Pacific Pickle Works Brussizle Sprouts, 16 oz.
- 1 ea. Trois Petits Cochons Cornichons
- 1 ea. Murray's Sea Salt Crackers, 4 oz.

#### Garnish:

- Cubed Baguette
- Potato Chips
- Sage

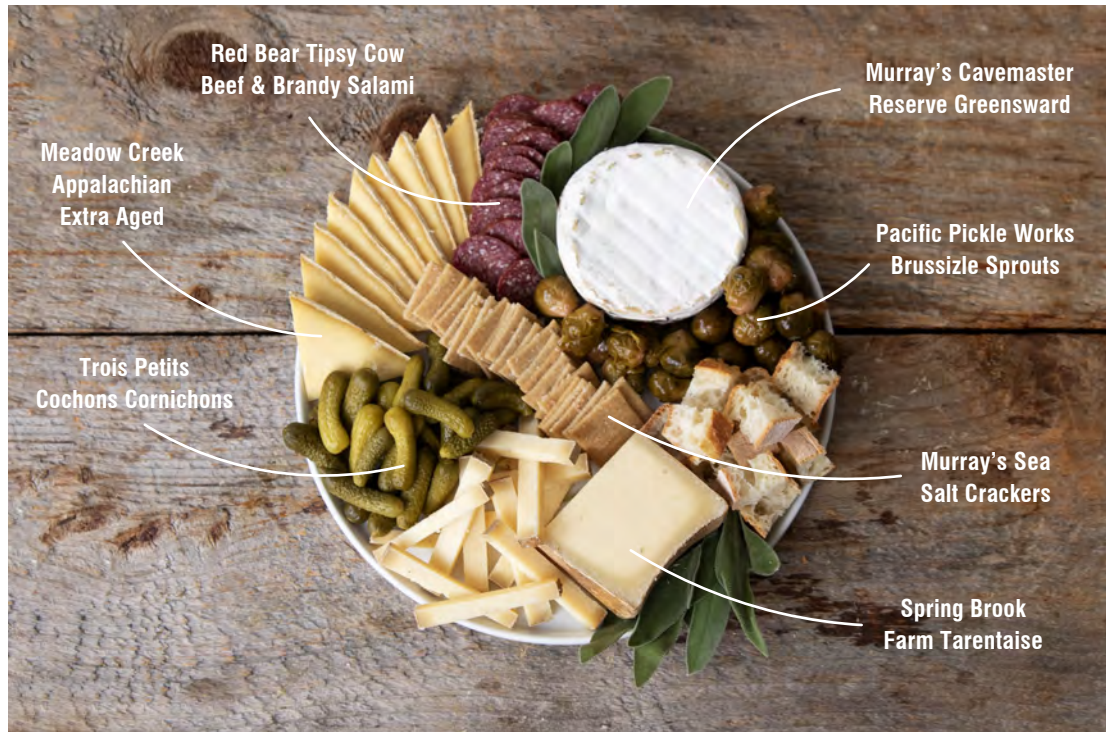
### Prep Directions:

1. Remove the top of the Greensward.
2. Partially slice the Tarentaise into batonnettes, leaving half of the cheese intact.
3. Triangle slice the Appalachian.

## The Après Ski Board

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### Assembly Directions:

1. On a round board, place the three cheeses along the edge, about two inches apart each. Place the Greensward just right of top center, the Tarentaise towards the bottom right, and the Appalachian directly across.
2. Make a neat pile of salami to the right of the Appalachian.
3. Shingle a line of crackers stretching across the middle of the board between the Tarentaise and the Appalachian.
4. Create a pile of cornichons along the bottom edge of the board between the Tarentaise and the Appalachian. Around the right side of the Greensward, make a neat pile of Brussizle Sprouts.
5. Fill the remaining space on the board with cubed baguette and sage, and set out a bowl of potato chips for dipping.