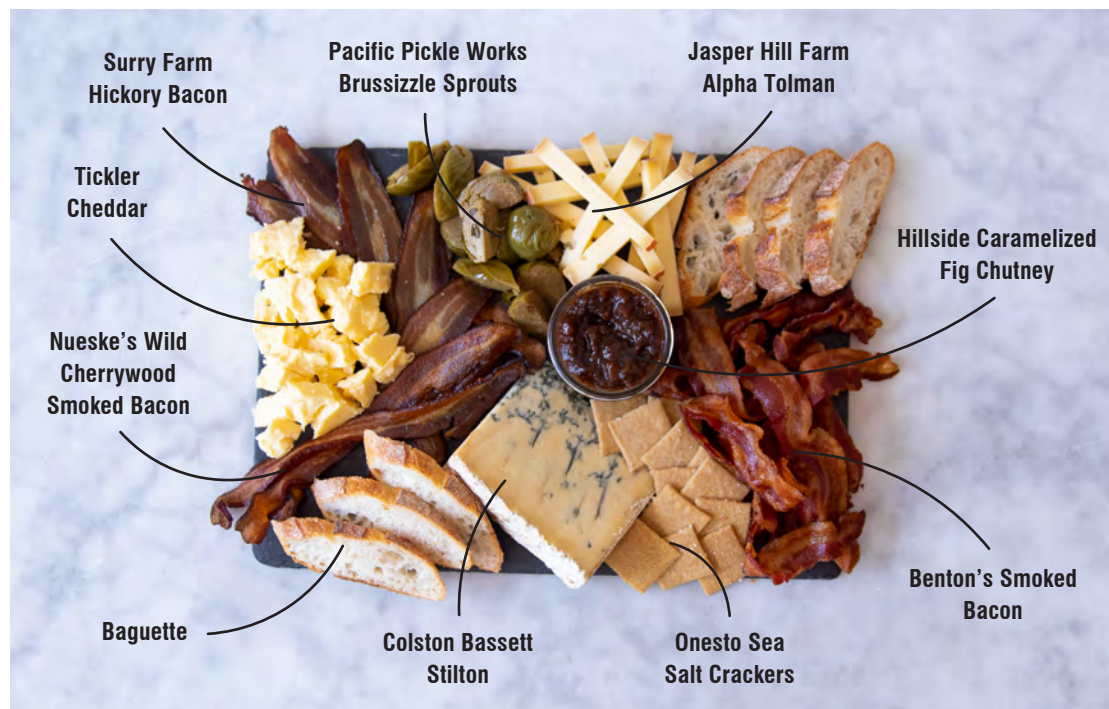


The Bacon Me Crazy Board

Prep: 25 min. | Assembly: 10 min. | Total: 35 min. | Serves 6

A savory bacon and cheese feast



Components:

Meat:

- 1 ea. Nueske's Wild Cherrywood Smoked Bacon 12 oz.
- 1 ea. Benton's Smoked Bacon 16 oz.
- 1 ea. Surry Farm Hickory Bacon 12 oz..

Cheese:

- ½ lb. Tickler Cheddar
- ½ lb. Colston Bassett Stilton
- ½ lb. Jasper Hill Farm Alpha Tolman

Accompaniments:

- 1 ea. Pacific Pickle Works Brussizzle Sprouts 16 oz.
- 1 ea. Hillside Caramelized Fig Chutney 8.48 oz.
- 1 ea. Onesto Sea Salt Crackers 4 oz.
- 1 baguette, sliced

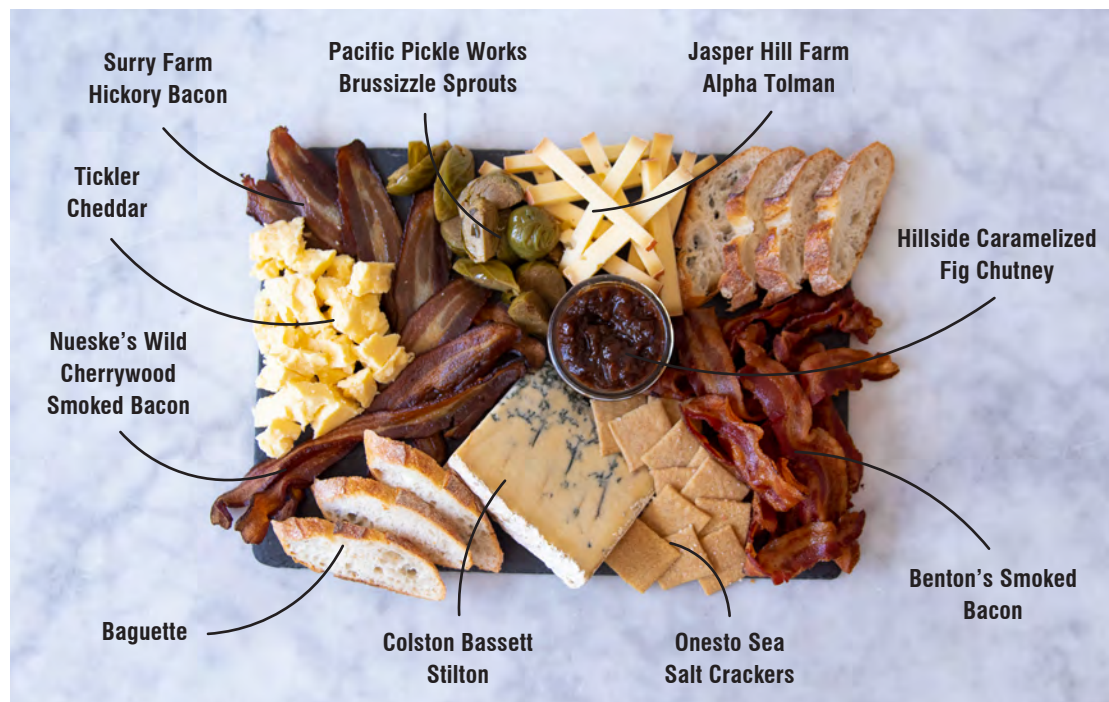
Prep Directions:

1. Cook all three bacon selections to desired crispness, about 20 minutes in the oven on high heat or on a stove top.
2. Fully chunk the Tickler Cheddar and slice the Alpha Tolman into long batonettes.

The Bacon Me Crazy Board

Prep: 25 min. | Assembly: 10 min. | Total: 35 min. | Serves 6

A savory bacon and cheese feast



Assembly Directions:

1. On a rectangular board, place a jar in the center.
2. Arrange a pile of cheddar chunks on the left edge of the board, a pile of Alpha Tolman slices on the top of the board, and a whole piece of Colston Bassett Stilton on the bottom edge.
3. Surround the cheddar pile with Nueske's and Surry Farm bacon. Create a pile of Benton's Bacon in the bottom right corner of the board.
4. Fill the space between the Colston Bassett Stilton and bacon with Onesto Sea Salt Crackers, and fill the space between the bacon and the Alpha Tolman with Brussizzle Sprouts.
5. Fill the remaining spaces on the board with baguette slices, and fill the jar with fig chutney.