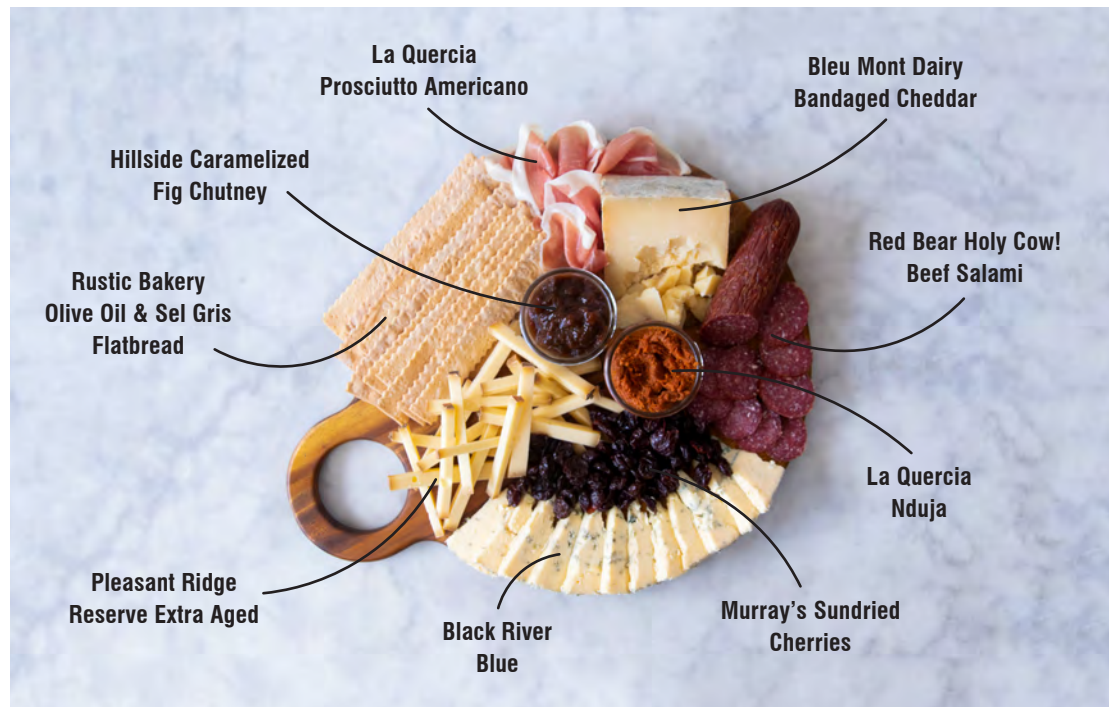


The Best of the Midwest Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 4

A taste from America's best cheese makers



Components:

Cheese:

- ½ lb. Uplands Cheese Company Pleasant Ridge Reserve Extra Aged
- ½ lb. Black River Blue
- ½ lb. Bleu Mont Dairy Bandaged Cheddar

Meat:

- 1 ea. La Quercia Prosciutto Americano 2oz
- 1 ea. La Quercia Nduja 4oz
- 1 ea. Red Bear Holy Cow! Beef Salami 8oz

Accompaniments:

- 1 ea. Rustic Bakery Olive Oil & Sel Gris Flatbread 4oz
- 1 ea. Murray's Sundried Cherries 8oz
- 1 ea. Hillside Caramelized Fig Chutney 8.48oz

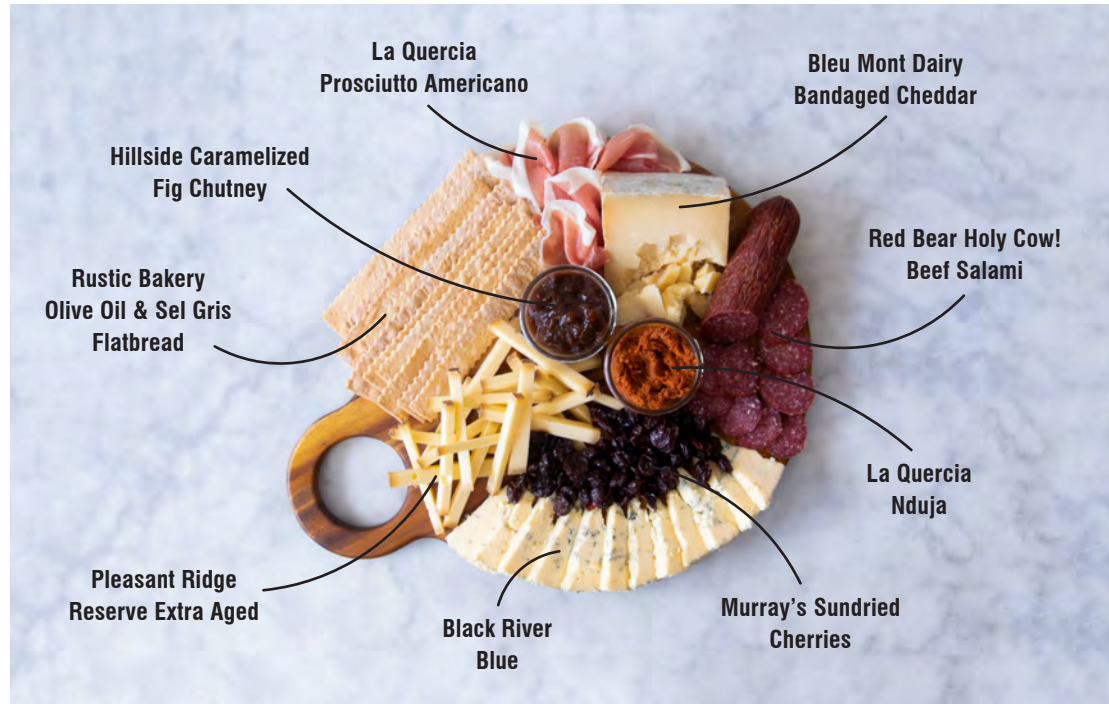
Prep Directions:

1. Partially chunk the Bandaged Cheddar, slice the Pleasant Ridge into long batonnettes, and triangle slice the Black River Blue.
2. Partially slice the salami into coins, leaving about half intact.

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Assembly Directions:

1. Arrange the cheeses on a round board with two empty jars in the center, creating a shingled line of Black River Blue slices along the bottom. Arrange a pile of Pleasant Ridge batonnettes to the left, and place the Bandaged Cheddar towards the top edge of the board.
2. Arrange the prosciutto and the salami on either side of the Bandaged Cheddar.
3. On the empty left side of the board, make a neat pile of Rustic Bakery flatbread crackers. Then fill the remaining space in the center with sundried cherries.
4. Fill the two jars with chutney and 'Nduja, respectively.