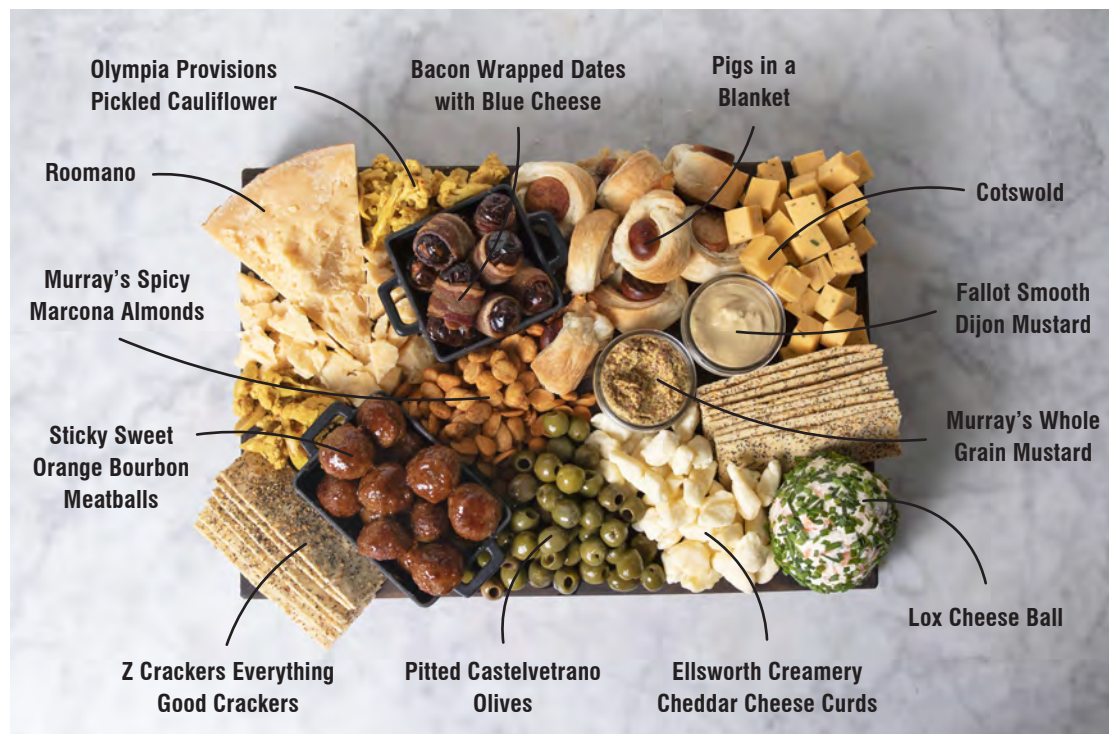


The Big Game Day Cheese Board

Prep: 1 hour 30 min. | Assembly: 15 min. | Total: 1 hour 45 min. | Serves 6-8

A savory spread made for easy snacking



Components:

Cheese:

- 1 ea. Ellsworth Creamery Cheddar Cheese Curds, 16 oz.
- 1 lb. Cotswold
- 1 lb. Roomano Extra Aged Gouda

Accompaniments:

- 1 ea. Z Crackers Everything Good Crackers, 7.5 oz.
- 1 ea. Murray's Whole Grain Mustard, 7 oz.
- 1 ea. Fallot Smooth Dijon Mustard, 7.4 oz.
- 1 ea. Murray's Spicy Marcona Almonds, 4.2 oz.
- 1 ea. Olympia Provisions Pickled Cauliflower, 9 oz.
- 1 ea. Pitted Castelvetrano Olives, 5.3 oz.

Pigs In a Blanket

www.murrayscheese.com/harison-pigs-in-a-blanket

Bacon Wrapped Dates with Blue Cheese

www.murrayscheese.com/bacon-wrapped-dates-stuffed-with-blue-cheese

Lox Cheese Ball

- 2 packs Acme Lox, 3 oz.
- 1 pack Champlain Valley Organic Cream Cheese, 8 oz.
- 2 cups Chives, chopped
- Freshly cracked pepper

Sticky Sweet Orange Bourbon Meatballs

- ½ lb. Ground beef
- ½ lb. Ground pork
- 1 Egg
- 1 tsp. Salt
- ¼ cup Breadcrumbs
- 1 jar Blake Hill Orange & Bourbon Marmalade, 10 oz.
- 2 Tbsp. Soy sauce
- 1 Tbsp. Worcestershire sauce

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Prep Directions:

- 1. Make the Pigs in a Blanket.**
- 2. Bacon Wrapped Dates Stuffed with Blue Cheese.**
- 3. Make the Lox Cheese Ball:** Roughly chop the lox and add to a small bowl along with the cream cheese, black pepper and half the diced chives. Mix well to incorporate and chill for 10 minutes. Remove from the refrigerator and roll the cheese ball in the remaining chives.
- 4. Make the Meatballs:** Preheat the oven to 350 F. Combine the pork, beef, egg, breadcrumbs and salt in a medium bowl. Form ½" meatballs and place in rows on a lined baking sheet. Bake for 15-20 minutes. While the meatballs are baking, combine the marmalade, soy sauce and Worcestershire sauce in a small saucepan and heat, stirring to combine. Remove the meatballs from the oven and increase the heat to a high broil. Toss the meatballs in the marmalade mixture, simmering for 3-5 minutes. Return the meatballs to the lined baking sheet and broil until deeply browned on both sides.
4. Slice the Cotswold into cubes, and partially chunk the Roomano.

For the Board:

1. On a large rectangular board, start arranging from the corners in. In the top left corner, place the crumbled Roomano. In the bottom left, make a neat stack of crackers. In the bottom right, place the homemade Lox Cheese Ball. In the top right corner, make a neat pile of Cotswold cubes.
2. In the middle area, place two empty jars along with your homemade meatballs and bacon wrapped dates. These can be served in individual dishes or placed directly on the board.
3. Make another pile of crackers on the right side of the board, between the Cotswold and the cheese ball. Then place your pigs in a blanket towards the top of the board, just left of the Cotswold.
4. Make a pile of cheddar curds to the left of the cheese ball, and a pile of Castelvetrano olives to the left of the curds.
5. Surround the Roomano with pickled cauliflower. Fill the remaining space on the board with spicy marcona almonds.
6. Fill the two jars with Whole Grain Mustard and Smooth Dijon Mustard, respectively.