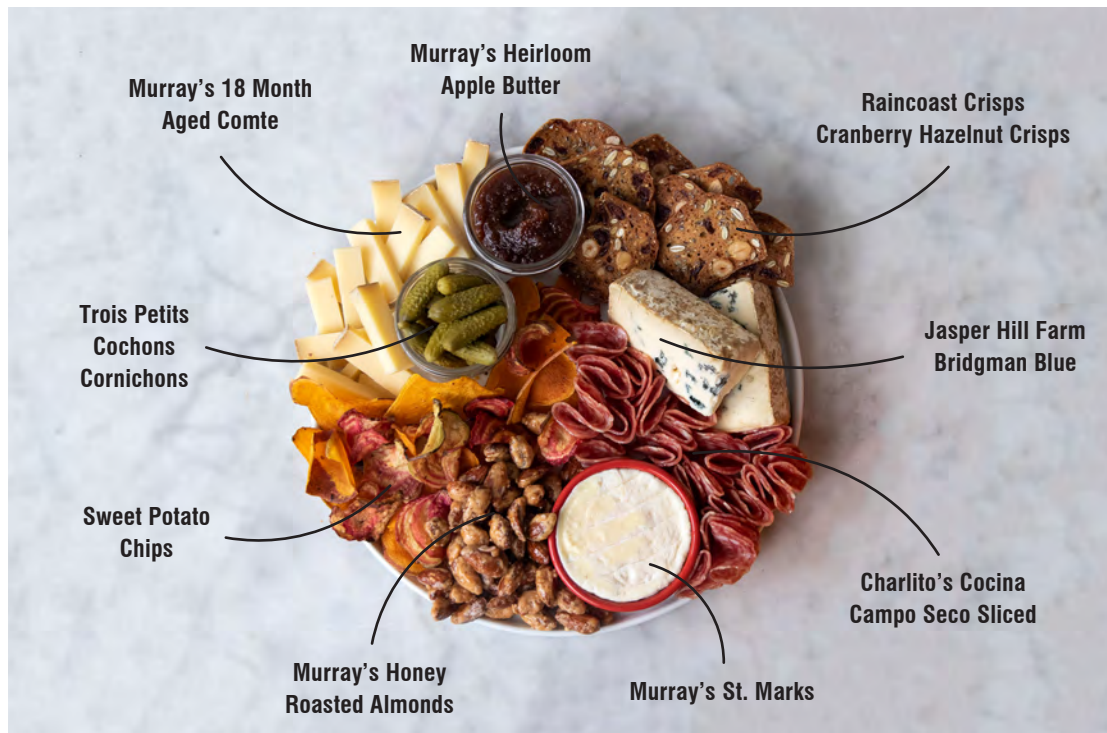


The Fall Favorites Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 2

Cozy and savory seasonal pairings



Components:

Cheese:

- 1 ea. Murray's St. Mark's 80 g
- ½ lb. Murray's 18 Month Aged Comte
- ½ lb. Jasper Hill Farm Bridgman Blue

Meat:

- 1 ea. Charlito's Cocina Campo Seco Sliced 3 oz.

Accompaniments:

- 1 ea. Murray's Heirloom Apple Butter 9.6 oz.
- 1 ea. Murray's Honey Roasted Almonds 9.5 oz.
- 1 ea. Raincoast Crisps Cranberry Hazelnut Crisps 6 oz.
- 1 ea. Trois Petits Cochons Cornichons 12 oz

Garnish:

- Sweet Potato Chips

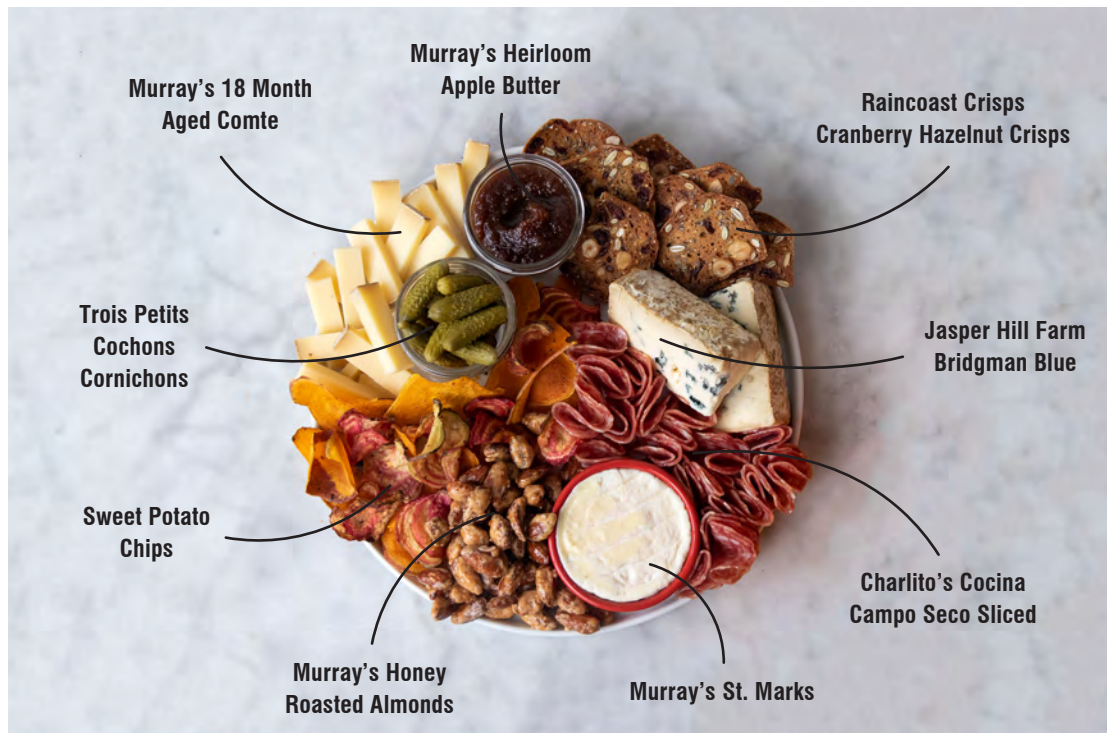
Prep Directions:

1. Slice the Comte into rectangular wedges.
2. Fold the Campo Seco into quarters.

The Fall Favorites Cheese Board

Prep: 5 min. | Assembly: 10 min. | Total: 15 min. | Serves 2

Cozy and savory seasonal pairings



Assembly Directions:

1. On a round board, place two empty jars in the top left region. Next to them, along the top left edge of the board, arrange the slices of Comte. Directly across, on the right edge of the board, place the Bridgman Blue. Along the bottom edge of the board, place a full round of St. Mark's.
2. Fill the space in between the Bridgman Blue and St. Mark's with folded Campo Seco slices. On the other side of the St. Mark's, make a neat pile of Roasted Almonds.
3. Fill the top space on the board with Raincoast Crisps, and the bottom space on the board with sweet potato chips or a snack of your choosing.
4. Fill the jars with cornichons and apple butter, respectively.