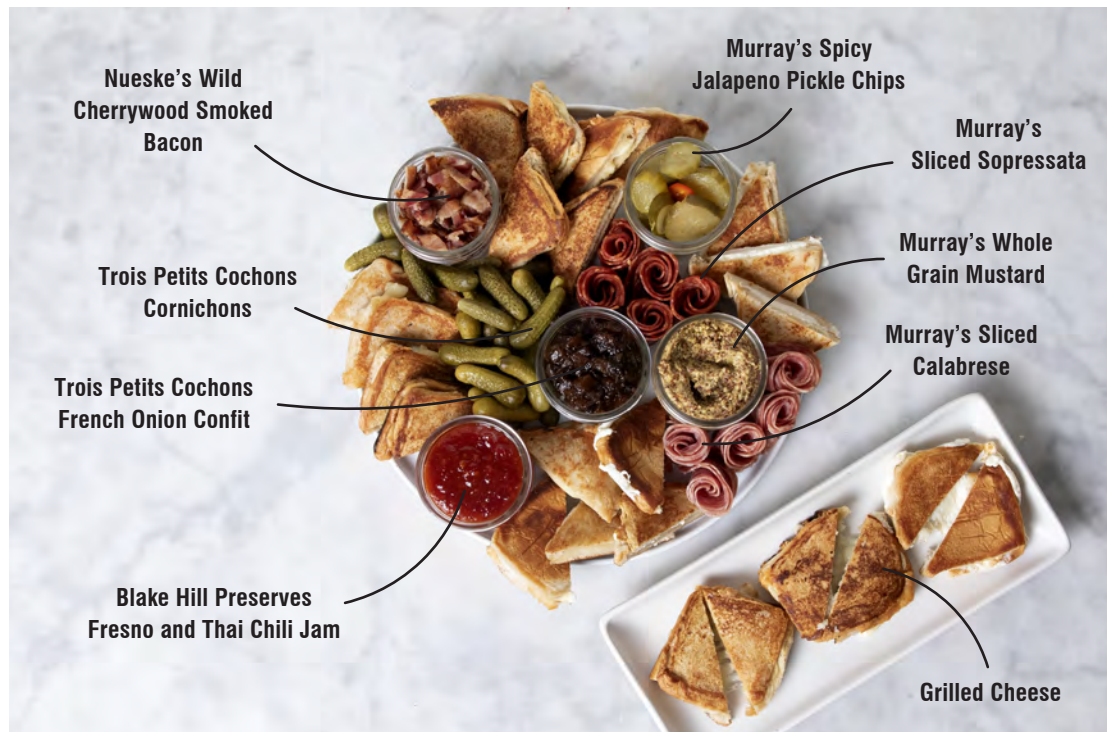


The Grilled Cheese Pairings Board

Prep: 30 min. | Assembly: 10 min. | Total: 40 min. | Serves 6-8

A cheesy sandwich spread for dipping



Components:

Grilled Cheese:

- ¼ lb. French Raclette
- ¼ lb. Murray's Smoked Mozzarella
- ¼ lb. Taleggio
- ¼ lb. Murray's Irish Cheddar
- 12-14 small dinner rolls
- 3 Tbsp. Butter

Meat:

- 1 ea. Murray's Sliced Sopressata, 4 oz.
- 1 ea. Murray's Sliced Calabrese, 4 oz.
- 1 ea. Nueske's Wild Cherrywood Smoked Bacon, 12 oz.

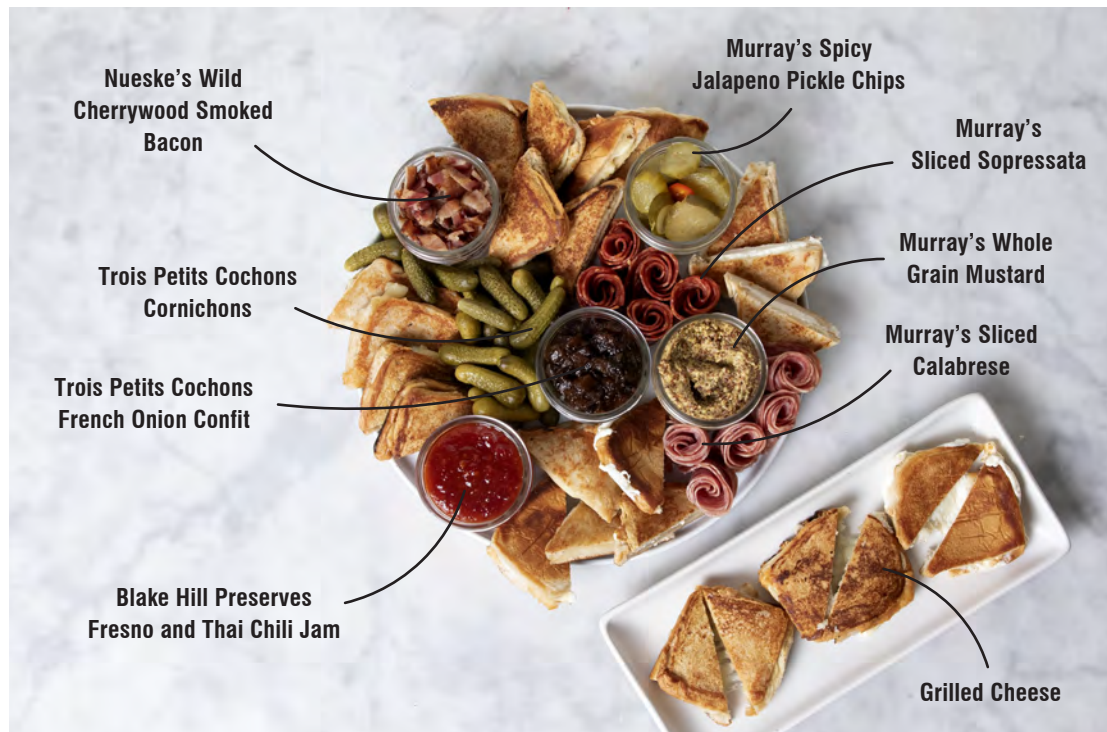
Accompaniments:

- 1 ea. Trois Petits Cochons Cornichons, 12 oz.
- 1 ea. Trois Petits Cochons French Onion Confit, 9.25 oz.
- 1 ea. Murray's Spicy Jalapeno Pickle Chips, 12 oz.
- 1 ea. Murray's Whole Grain Mustard, 7 oz.
- 1 ea. Blake Hill Preserves Fresno and Thai Chili Jam, 10 oz

The Grilled Cheese Pairings Board

Prep: 30 min. | Assembly: 10 min. | Total: 40 min. | Serves 6-8

A cheesy sandwich spread for dipping



Prep Directions:

1. Prepare the mini grilled cheese sandwiches in batches by slicing the dinner rolls in half and stuffing them with the respective cheeses--make a few with the raclette, a few with smoked mozzarella, a few with the taleggio and a few with Irish cheddar. Melt the butter in a saucepan over medium heat and grilled the sandwiches on both sides until golden brown and oozing with melted cheese. Remove to a wire rack in a 200 F oven to keep warm while you prepare the rest of the board.
2. Cook the bacon to your preference.

Prep Directions:

1. On a round board, arrange five empty jars, leaving some space in between them.
2. Around the edges of the board, make neat piles of your mini grilled cheese sandwiches.
3. In the spaces between the sandwiches and jars, make a neat cluster of rolled Calabrese salami, and a neat cluster of rolled Sopressata salami.
4. Fill the remaining space on the board with cornichons.
5. Fill the jars with the cooked bacon, French Onion Confit, mustard, pickles, and jam, respectively.
6. Serve and dip!