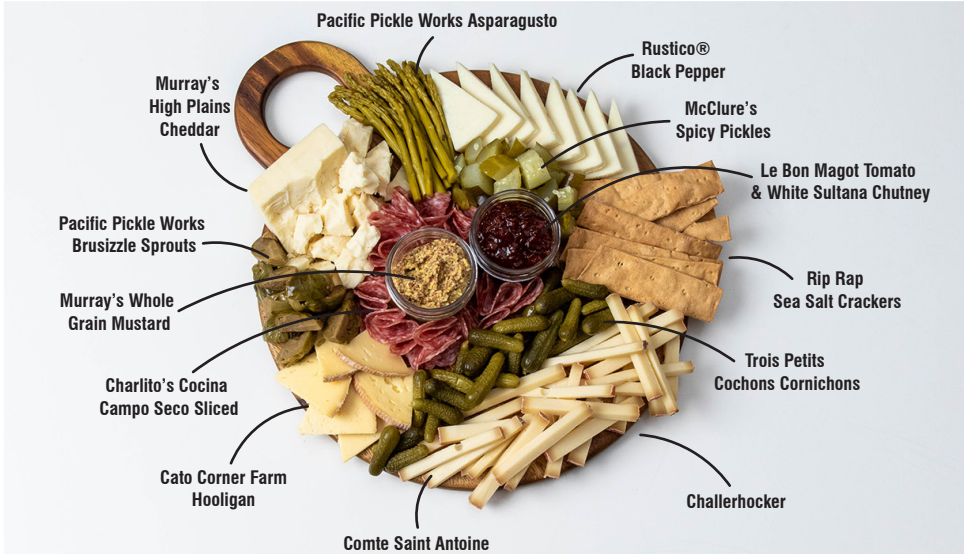


The Pickles and Cheese Board

Prep: 15 min. | Assembly: 15 min. | Total: 30 min. | Serves: 4

The ultimate crunchy blend of tangy pickles and sweet cheese



Components:

CHEESE

- ½ lb. Challerhocker
- ½ lb. Murray's High Plains Cheddar
- ½ lb. Cato Corner Farm Hooligan
- ½ lb. Rustico® Black Pepper

CHARCUTERIE

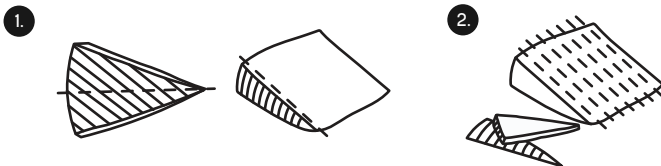
- 1 ea. Charlito's Cocina Campo Seco Sliced

ACCOMPANIMENTS

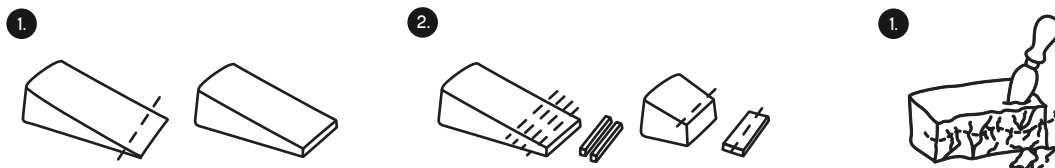
- 1 ea. Pacific Pickle Works Asparagusto
- 1 ea. Pacific Pickle Works Brusizzle Sprouts
- 1 ea. McClure's Spicy Pickles
- 1 ea. Trois Petits Cochons Cornichons, 12 oz.
- 1 ea. Rip Rap Sea Salt Crackers
- 1 ea. Le Bon Magot Tomato & White Sultana Chutney
- 1 ea. Murray's Whole Grain Mustard

Prep Directions:

1. Triangle slice the **Hooligan** and the **Rustico**.



2. Cut the **Challerhocker** into long batonnetes, and partially crumble the **cheddar**, leaving ¾ on the rind.



3. Chop **McClure's Spicy Pickles** into large chunks,

Assembly Directions:

1. On a round board, place two empty jars side by side in the center.
2. Arrange the cheeses around the edge of the board, leaving about 1-2 inches between each. Create a shingled line of **Rustico** triangles to the top right and place the **cheddar block** and crumbles to the top left. Create a pile of **Challerhocker** batonettes on the bottom right edge, and shingle the triangles of **Hooligan** in the bottom left.
3. Fold the slices of **Charlito's Cocina Campo Seco** and arrange them tightly around the jars.
4. Between the Challerhocker and the Rustico, create a neat pile of **Murray's Sea Salt Crackers**.
5. Between the cheddar and the Hooligan, arrange a pile of **Brusizzle Sprouts**. Make a neat pile of **Asparagusto** spears in between the cheddar and the Rustico.
6. Fill the space in the top right of the board with **pickle chunks**, and fill the space on the bottom half of the board with **cornichons**.
7. Fill the two jars with **Murray's Whole Grain Mustard** and **Le Bon Magot Chutney**.