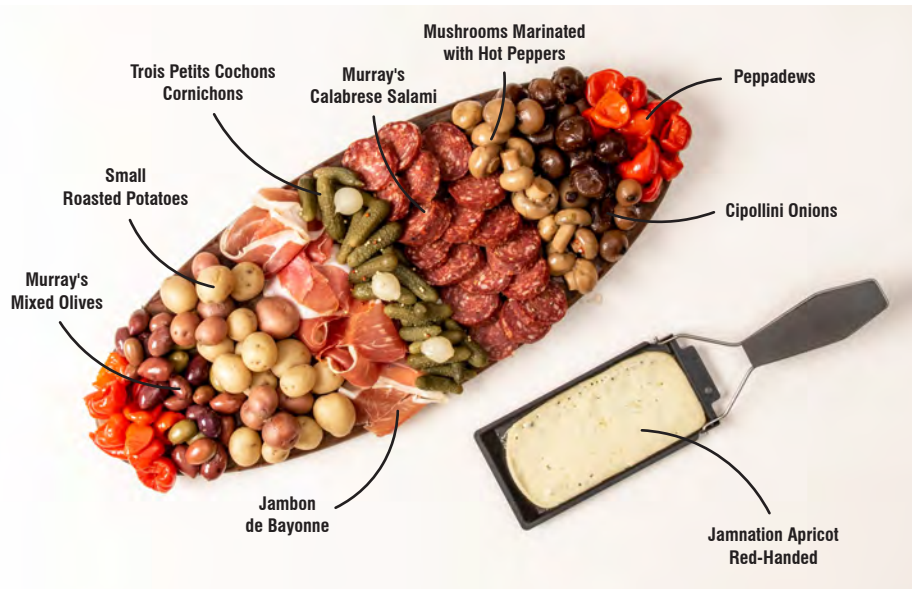


The Raclette Party Board

Prep: 5 min. | Assembly: 20 min. | Total: 25 min. | Serves: 2

Heat things up with one of our best melters



Components:

CHEESE

- 2 ea. Murray's Raclette Slices Prepack
- or
- ½ lb. French Raclette, thinly sliced

CHARCUTERIE

- 1 ea. Murray's Calabrese Salami 6 oz.
- 1 ea. Jambon de Bayonne, 3 oz.

TOOLS

- 1 ea. Boska Cheese Griller

ACCOMPANIMENTS

- 1 ea. Trois Petits Cochons Cornichons, 12 oz.
- 1 ea. Peppadews, 14.75 oz.
- 1 ea. Cipollini Onions, 8 oz.
- 1 ea. Murray's Mixed Olives, 11 oz.
- 1 ea. Mushrooms Marinated with Hot Peppers, 8 oz.
- 1 lb. Small roasted potatoes

Prep Directions:

1. Slice the **Calabrese Salami** into thick coins.
2. Thinly slice **Raclette**, if needed.

Assembly Directions:

1. Prepare a clean oval-shaped board, angled horizontally. Next to it, on a **Boska Cheese Griller**, place a few slices of **Raclette**.
2. In the center of the board, stretching from the top edge to the bottom, create a line of neatly piled **cornichons**. To the left of the **cornichons**, create a neat pile of **Jambon de Bayonne**. To the right of the **cornichons**, neatly pile the **Calabrese Salami** coins. This should look like three even stripes.

Assembly Directions:

3. On either end of the oval board, create two small piles of **Peppadews**.
4. Just inside each pile of **Peppadews**, create a pile of **Mixed Olives** and a pile of **Cipollini Onions**, respectively.
5. Fill the remaining space on the right side of the board with **mushrooms** and the left side with **roasted potatoes**.
6. Melt the **Raclette** using the **Cheese Griller**.