

The Thanksgiving Leftovers Board

Prep: 15 min. | Assembly: 15 min. | Total: 30 min. | Serves: 4-6

Turn your holiday meal into a cheese feast



Components:

CHEESE

- ½ lb. Chardonnay BellaVitano
- ½ lb. Neal's Yard Dairy Montgomery's Cheddar
- 1 ea. St. Stephen, 8 oz.

CHARCUTERIE

- ½ lb. Roasted Turkey

ACCOMPANIMENTS

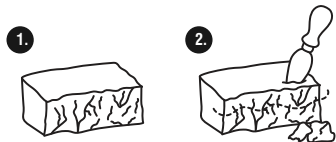
- 1 lb. Fingerling potatoes, roasted
- 1 ea. Callie's Buttermilk Biscuits, 6 oz.
- 1 ea. Murray's Dried Cranberries, 9.5 oz.
- 1 ea. Murray's Whole Grain Mustard, 7 oz.
- 1 ea. Murray's Spiced Cherry Preserves, 10 oz.

GARNISH

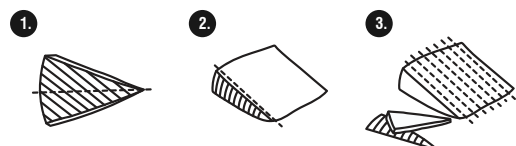
- Lettuce
- Herbs
- Cranberries

Prep Directions:

1. Chunk the **Cheddar** completely, and save the rind.



2. Triangle cut the **Chardonnay BellaVitano**.



Assembly Directions:

1. On a rectangular board, place two empty jars, making a figure-8 shape, towards the bottom right corner of the board.
2. In the center of the bottom edge of the board, place the rind of **Cheddar** and all the chunks, spreading out towards the center of the board. In the top left corner of the board, place a round of **St. Stephen**. In the center of the top edge of the board, neatly pile the triangles of **Chardonnay BellaVitano**, fanning them out.
3. In the space in the bottom right corner of the board, to the right of the jars, pile **Callie's Buttermilk Biscuits**. Around the **St. Stephen**, create a ringed pile of **Murray's Dried Cranberries**.
4. Fill one jar with **Murray's Spiced Cherry Preserves**, and another with **Murray's Whole Grain Mustard**.
5. Create a large pile of **roasted potatoes** between the three cheeses, stretching to the left edge of the board but leaving space in the bottom corner.
6. Fill that empty bottom corner with **fresh cranberries**. In the empty space on the top right of the board, create a bed of **lettuce** and place the **turkey** on top.
7. Garnish the board with **herbs** of your choosing.