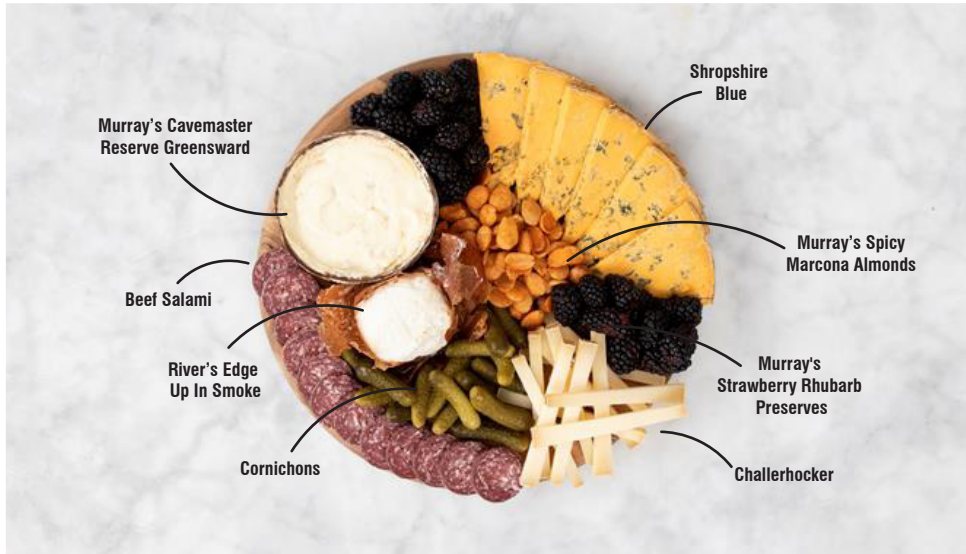


## The Whiskey Lover's Cocktails and Cheese Board

Prep: 10 min. | Assembly: 10 min. | Total: 20 min. | Serves: 2-4

Happy hour snacks and cheese for cocktails



### Components:

#### CHEESE

- 1 ea. River's Edge Up In Smoke, 4 oz.
- 1 lb. Shropshire Blue
- 1 ea. Murray's Cavemaster Reserve Greensward, 10 oz.
- 1 lb. Challerhocker

#### MEATS

- 1 ea. Red Bear Holy Cow! Beef Salami, 8 oz.

#### ACCOMPANIMENTS

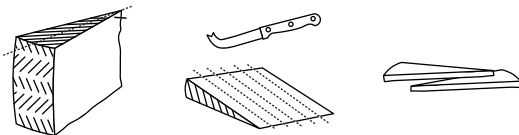
- 1 ea. Murray's Spicy Marcona Almonds, 4.2 oz.
- 1 ea. Trois Petits Cochons Cornichons, 12 oz.

#### GARNISH

- Fresh Blackberries

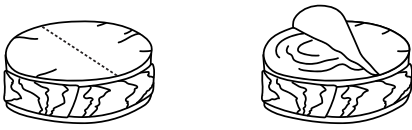
### Prep Directions:

1. Triangle cut the Shropshire Blue.

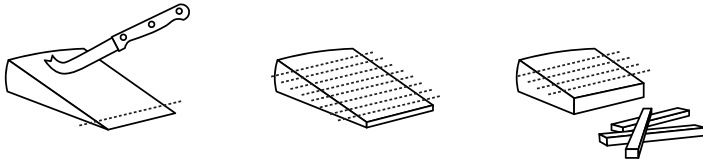


2. Unwrap the Up in Smoke.

3. Remove the top of the Greensward.



3. Slice the Challerhocker into long batonnettes.



### Assembly:

1. On a round board, create a neat pile of **Challerhocker** slices at the 5 o'clock position. Place the **Greensward** at the 10 o'clock position, and place the **Up in Smoke** just below it to the right. Then shingle the slices of **Shropshire Blue** along the edge of the board from the 12 o'clock to the 3 o'clock positions.
2. Make a shingled line of **salami slices** along the edge of the board between the Greensward and the Challerhocker.
3. Pile the **cornichons** in the empty space between the Challerhocker and the Up in Smoke.
4. Make a pile of **Marcona almonds** in the center of the board.
5. Fill the empty spaces on either side of the board with **fresh blackberries**.