THE CHEESE BOARD
OF THE MONTH CLUB

**MARCH 2020**

**Gubbeen**
This traditional Irish farmstead cheese starts off mild and creamy with an aroma of meadow flowers and toasted hazelnuts, but aged, it can evolve into a complex bouquet of walnuts and mushrooms.

**Four Fat Fowl St. Stephen**
These rounds crafted in New York's Hudson Valley are delicately buttery, with hints of sun-dried wheat and sweet cream beneath a pillowly rind. St. Stephen is a true expression of local terroir.

**Mossfield Mature Irish Gouda**
Ripened for 8 months, this gouda-style creation has a smooth, consistency and elegant nuttiness. Ideal for melting, shave onto a baked potato for a mouthful of authentic Irish flavor.

**Red Bear Tipsy Cow Beef & Brandy Salami**
These vegetarian-fed Angus beef cuts are seasoned with brandy, garlic and aromatic spices, smoked over natural oak hardwood, and aged for weeks to develop a sweet, fruity flavor.

**Sheridan’s Brown Bread Crackers**
Handmade in County Cork from unbleached wheat flour, linseeds, sesame and poppy seeds (along with a generous helping of fresh Irish butter, of course!) these crackers stand up to every cheese.

**Hillside Caramelized Fig Chutney**
The richness and depth of a sweet molasses BBQ sauce combined with the warming complexity of slowly cooked autumn fruits. This award-winning jar melds these flavors perfectly.

**McClure’s Spicy Pickles**
Made in Brooklyn and in Detroit, these spicy spears are a combination of fresh, local produce and crisp brine, guaranteed to blow the lid off your taste buds and impart some sweet zest.

**How to Cut & Serve Your Cheese**
Build an expert-level cheese board with this month’s selection and our step-by-step guide to cutting and plating like a Murray’s pro.

**Semi-Firm Wedge**
**Gubbeen & Mossfield Mature Irish Gouda**

1. Make parallel cuts across the entire wedge, discarding the outermost rind.
2. Ensure that each slice is of even thickness and includes some of the innermost paste all the way to the creamline.

**Small Rounds**
**Four Fat Fowl St. Stephen**

1. Using a cheese harp or soft cheese knife, make perpendicular cuts across the wheel to create smaller wedges.
2. Allow guests to halve wedges to make smaller bite-sized portions or do so ahead of time and serve in a reconstructed wheel format.

**How to Build a Board to Impress**
1. Using a small jar to placehold, arrange the Mossfield Mature Irish Gouda in the upper left corner of the board. Below, on the lower left corner, place the Gubbeen wedge. To the right, place the Four Fat Fowl St. Stephen with space on all sides.
2. Arrange sliced coins of the Red Bear Tipsy Cow Beef & Brandy Salami in a shingled pattern encircling the small jar.
3. Scatter tiles of the Sheridan’s Brown Bread Crackers through the center of the board. Arrange bite-sized spears of McClure’s Spicy Pickles in the upper right corner. And fill the small jar with Hillside Caramelized Fig Chutney.
4. Finally, garnish your board by filling any gaps with fresh produce like bright strawberries and juicy green grapes.