

Basic Grazing Board



Recipe by Amber

Penney Farms Princess

Aged Gouda

DO NOT slice this cheese. I will come over there and smack your hand if you try to make slices out of this. Take the point of a knife, insert it into the cheese near and edge and twist off a hunk of cheese. Let the cheese break apart naturally. (see demo)

Blue Cheese

I like to leave it in a big wedge and let a few crumbles cascade down a corner. If you don't like the bite of blue cheese, try drizzling honey over it. If you don't like that, leave it off.

Brie

Mild and creamy. I like to stack them to create some height on the board.

Hard Salami

You can use any cured meat, but this is a simple easy to eat option, and most people like it.

Pepperoni

I like to use the large thin cut pepperoni that you would find on an Italian sub. You can fold them into little pepperoni flowers (also shown on demo) which gives the board a fun texture and pop of color.

Rosemary Crackers

Crunchy, salty, and a mild rosemary flavor.

Fig Raincoast Crisps

These crackers also come in cranberry and orange, but this one is my favorite. It's delicious with the blue cheese.

Fresh Fruit

For this demo I used grapes, strawberries, and blueberries, but I also like to use figs, raspberries, pears, apples, and citrus.

Dried Fruit

Dried cherries are my go to, but I also use dried apricots, apple chips, and coconut chips. You can also use dried cranberries and raisins.

Go Nuts

You can use any nut you like, but I like to use shelled pistachios and seasoned almonds.

Sweets

Honey or honeycomb are a nice addition to any board. I also like to include some kind of jam or spread like fig or strawberry.

Fresh Herbs

Garnishing your board with fresh herbs gives it a finished look to fill in any empty spaces, and they smell lovely.