

The Perfect Cheese Board



Cheese boards allow for a variety of textures and flavors for your guests and virtually guarantees that there's something for everyone. Our Lucky Lime & Sea Salt honey and our Fiery Sweet Mesquite honey both pair well with many cheeses.

Ingredients

Cheeses of your choice
Lucky Lime & Sea Salt honey
Fiery Sweet Mesquite honey
Walnuts
Grapes

When serving the cheese as a hors d'oeuvre, plan on 1 to 2 ounces of each cheese per person. Offer your guests at least three different types of cheese, and perhaps up to five or six cheeses. Be mindful not to overwhelm them with too many choices.

Choose one or two lighter cheeses such as an herb-coated goat cheese or fresh mozzarella. And, choose one or two full-flavored cheeses like Manchego, aged gouda or blue cheeses. Doing this will also allow for you to choose cheeses with different textures. Go for a soft and creamy cheese such as Brie and also a firmer style cheese such as gouda or Gruyère. Walnuts and grapes bring balance to any cheese board.

Instructions

Take the cheeses out of the fridge at least one hour ahead of time and serve at room temperature.

Serve the cheeses on a platter. Never crowd your cheese platter and offer a different knife with each cheese. Serve slices of baguettes or crackers. Choose breads containing walnuts, dried fruit or olives. These are all great with cheese.

Our Lucky Lime & Sea Salt honey and our Fiery Sweet Mesquite honey both pair well with many cheeses. Serve the honeys in the squeezable bottles alongside the cheese tray allowing guests to

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select which honey to pair with the cheeses. Or if serving honeys from a serving bowl, be sure to label the bowls so guest will be aware which honey they are enjoying.

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