Cheesy Does It – Cheese Board Buying Guide

Select one or more items from each of the columns, or choose some of your own items to bring. Meats, pickles, mustards and honey all go great! This is a just a guide.

Fruit & Veggies	Nuts	Mild Cheese	Medium Cheese	Intense Cheese	Bread and
(Choose 1-3)	(Choose 2)	(Choose 1 – 2oz	(Choose 1 – 2oz per	(Choose 1 – 2oz per	Crackers
		per person)	person)	person)	
 Fresh Fruit & Veggies Grapes Strawberries Olives Peppadews Apples Cherries Pears Berries Figs Peaches Cucumber Pickles Sweet peppers Cherry tomatoes Crasins Raisins Apricots Cherries Fruit Jams figs 	 Pecans Cashews Almonds Pistachios Marcona almonds Cocoa dusted almonds Walnuts Hazelnuts 	 Burrata Fresh Chevre Saint Andre Triple Cream Brie Fresh Mozzarella Mild Cheddar Mild Gouda Havarti Munster Gjetost 	 P'Tit Basque Comte Mimolette Brie Maytag Blue Gorgonzola Dolce Saint Angur Gruyere Swiss Cheese Goat Gouda Medium Gouda Medium Cheddar Raclette Manchego 	 Valdeon Cloth Bound Cheddar La Tur Parmesan Brie Feta White Stilton with Mango & Ginger Goat Brie Taleggio Epoisses Intense Cheddar Intense Gouda Humboldt Fog 	 Baguette Ciabatta Multigrain crackers Water crackers Rice crackers

Supplies:

- 1 cutting board or cheese board
- Parchment or Wax paper (Optional for board protection)
- 3 knives for cheese board. Cheese knives preferred.
- Unflavored Dental floss for cheese cutting (optional)
- Small bowls to hold items in the cheese board (optional)
- Large knife for cheese cutting

References & Helpful links:

- https://damndelicious.net/2017/06/05/make-easy-cheese-board-10-minutes/
- https://www.lemontreedwelling.com/how-to-make-the-perfect-cheese-board/
- https://www.lifeasastrawberry.com/how-to-make-a-cheese-plate/
- https://www.youtube.com/watch?v=-PNDmXXbWWQ
- https://barefeetinthekitchen.com/how-to-make-a-cheese-board/
- https://blog.williams-sonoma.com/how-to-build-the-ultimate-cheese-board/
- Cheese.com
- Wegmans.com