

Thanksgiving Charcuterie Board

with various cheeses, meats, fruit, and premium
S&J products (serving size varies).

Brie Cheese Sliver

Cheddar, Gouda, Manchego, Herb Goat Cheeses; Cubed or sliced

Salami and Prosciutto meats, sliced

Crackers of choice

Red and green grapes

Red Gala Apple

Blueberries, Raspberries, Blackberries, Cranberries

S&J Hickory Smoked Almond Stuffed Olives

S&J Roasted Salted Pistachios

S&J Balsamic Herb Almonds

S&J Pumpkin Pie Chocolate Almonds

S&J Caramel Almond Popcorn

Bacon Pepper Dip

Fresh Rosemary for garnish

1. Get a large wood cutting board prepped and ready for product placement.
2. Place the Brie cheese sliver and other cubed cheeses around the board.
3. Next roll salami and other meats and place around the board.
4. Place the dried apricots around other open spots.
5. Using a small bowl, pour in bacon pepper dip and place on board.
6. Using another small bowl, add the stuffed olives.
7. Using all other ingredients, place around board and fill in until full.
8. Serve and enjoy!

To order, visit stewartandjasper.com or one
of our company stores, or give us a ring at
1-800-ALMOND-8.





EST. 1948

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