

## Christmas Charcuterie Board

A perfect mix of flavor and fun. This Christmas-themed Charcuterie Board will surely be a hit with family and friends this holiday season.  
(Serving size varies)

Ritz crackers, multi-grain crackers  
Shortbread cookies

Sliced Olives

Cheddar, Colby Jack, Mozzarella cheeses; cubed

Salami and Pepperoni meats, sliced

Green grapes

Celery; cut into small pieces

Broccoli; cut into bite-size pieces

Red bell pepper; sliced into thin pieces

Baby carrots

Raspberries

S&J Dried White Peaches\*

S&J Roasted Almonds\*

S&J Honey Almond Butter\*

S&J Buttery Twist Pretzels\*

S&J Candy Cane Cheesecake Glazed Almonds\*

S&J Chocolate Jordan Almonds\*

S&J Vidalia Onion Dressing\*

Rustic Bakery Snowflake Shortbread Cookies (sold in-store at S&J)

Rustic Bakery Ginger Baby Cookies (sold in-store at S&J)

Candy eyeballs

1. Get a large wood cutting board prepped and ready for product placement.
2. Start with placing the two small bowls you will need for the dips, place the Honey Almond Butter in one and the Vidalia Onion Dressing in the other.
3. Make the dressing into a snowman with the olives and carrots.
4. Make the almond butter into a reindeer with the candy eyes, raspberry nose, and pretzel antlers.
5. Place cubed cheeses, crackers, and meats around the board.
6. Next place all the veggies around.
7. Place the dried peaches in one corner.
8. Add in cookies and almonds around, and don't forget the candy eyeballs.
9. Using all other ingredients, place around board and fill in until full.

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call 1-800-ALMOND-8.





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