

HoneyKist with Cheese, Cured Meat & Fresh Fruit Platter



INGREDIENTS

Assorted sliced cured meats, such as ham, mortadella, Spanish chorizo, salami
Assorted cheese, such as Manchego, blue cheese, aged gouda, fresh mozzarella, or Taleggio
Mediterranean Olives (optional)
Assorted fresh fruits, such as grapes or sliced green apples
Assorted toasted nuts, such as almonds or pistachios
6 ounces HoneyKist Pepper or Pimento/
Allspice Honey Fusion

Suggested servings:
Assorted sliced bread, such as French, Italian or sourdough and Assorted crackers.

METHOD

1. Assemble the meats and cheeses on a large cutting board or flat platter to come to room temperature at least 30 minutes before serving. 2. Arrange the fruits and nuts on the board or in small decorative bowls. 3. Place cheese knives next to each kind of cheese, small forks for the meats, and a small bowl for anything like olive pits or used toothpicks. 4. Place HoneyKist Honey Fusion in a small decorative bowl with spoon or wooden dipper. 5. Place the bread and crackers in a basket on the side or directly on the board.

Serve with red and white wine.