

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, Tuscan Blue Rosemary & Pepper honey, and our Fiery Sweet Mesquite honey each pair well with many cheeses.

Ingredients

2-4 cheese varieties of your choice
Grapes and strawberry slices
Crackers (2-3 varieties)
Walnuts (halved)
Lucky Lime & Sea Salt honey
Tuscan Blue Rosemary & Pepper honey
Fiery Sweet Mesquite honey

Instructions

As an hors d'oeuvre, plan on 1 to 2 ounces of each cheese per person. Be mindful not to overwhelm them with too many choices. Select 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 cheese. Go for a soft and creamy cheese such as Brie and a firmer style cheese such as Gruyère.

Take the cheeses out of the fridge at least one hour ahead of time and serve at room temperature on a cheese board. Never crowd your cheeses. Offer a different knife with each variety. Serve slices of baguettes or crackers. Nuts and fruit add balance to any cheese board. Our honeys pair well with many cheeses. Serve the honeys in the squeezable bottles alongside the cheese board allowing guests to select which honey to pair with the cheeses. If serving honeys from small bowl, be sure to label the bowls so guest will be aware which honey they are enjoying.

LONE STAR BEE ★ **CO.**

Find more fun recipes using our infused honeys at www.lonestarbee.com!