

Patriotic Charcuterie Board

Ingredients

- 3/4 cup vanilla Greek yogurt
- 2 tbsp liquid honey
- 1 tbsp lemon zest
- 3/4 cup blueberries, divided
- 2 cloves garlic
- 4 oz brick-style plain cream cheese
- 1/2 cup crumbled Feta cheese
- 1/4 cup lemon juice
- 1/4 tsp dried oregano
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 cup olive oil
- 1/2 cup drained finely chopped oil-packed sun-dried tomatoes, divided
- 8 oz cocktail bocconcini cheese balls
- 1 cup cherry tomatoes
- 4 oz wedge blue cheese
- 4 oz wedge Brie cheese
- 4 oz wedge sharp (old) white cheddar cheese
- 8 oz thinly sliced prosciutto
- 4 oz thinly sliced salami
- 1 bag (7 oz) Stacy's® Simply Naked® Bagel Chips
- 3 oz (half a 6 1/4 oz bag) Veggie Crisps
- 1 cup ROLD GOLD® Thins
- 1 cup CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 8 radishes, halved (quartered if large)
- 1 cup halved strawberries
- 1 cup raspberries



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
80 min	0 min	80 min	12

Made with



Stacy's® Simply Naked® Bagel Chips

- 1 cup purple grapes
- 3/4 cup pitted black olives
- 2 jarred roasted red peppers, drained well, patted dry and sliced
- 1/2 cup NUT HARVEST® Sea Salted Whole Cashews
- 1/3 cup dried cranberries
- 8 slices Havarti cheese
- 1/3 cup blue candies (blue raspberry gummies or baby shark gummies)
- 8 (4-inch) skewers

How to make it

1. In small bowl, stir together yogurt, honey and lemon zest. Transfer to serving bowl and garnish with 2 tbsp blueberries; chill until ready to serve.
2. Transfer garlic to food processor; pulse until minced. Add cream cheese, Feta, lemon juice, oregano, salt and pepper; mix until smooth and blended. Drizzle in oil; pulse to incorporate. Fold in 1/3 cup sun-dried tomatoes. Transfer to serving bowl and garnish with remaining sun-dried tomatoes; chill until ready to serve.
3. Skewer bocconcini and cherry tomatoes alternatingly onto skewers.
4. Arrange yogurt-honey dip, Feta dip, skewers, blue cheese, cheddar cheese, and Brie on serving board. Arrange prosciutto and salami around other elements.
5. Arrange Stacy's® Simply Naked® Bagel Chips and OFF THE EATEN PATH® Veggie Crisps on the board as desired.
6. Fill in board with ROLD GOLD® Thins Original and CRACKER JACK® Original Caramel Coated Popcorn & Peanuts.
7. Finish with radishes, strawberries, raspberries, grapes, remaining blueberries, olives, roasted red peppers, NUT HARVEST® Sea Salted Whole Cashews and cranberries.
8. Using 1 ½-inch star-shaped cookie cutter, cut stars out of slices of Havarti. Garnish

charcuterie board with cheese stars and blue candies.