

# RUFFLES® Pub Cheese Board

## Ingredients

- 1 bag (7.75 oz) RUFFLES® Original Potato Chips

### Pub Cheese:

- 8 oz brick-style cream cheese
- 2 tbsp mayonnaise
- 1 tbsp prepared horseradish
- 1 tsp apple cider vinegar
- 1 tsp hot sauce
- 1 tsp Worcestershire sauce
- 2 cloves garlic, minced
- 1 tsp mustard powder
- 1 tsp paprika
- 1 tsp salt
- 1 tsp black pepper
- 1 ½ cups shredded sharp (old) cheddar cheese
- 1 cup shredded mild cheddar cheese
- 2 tbsp finely chopped fresh chives

### Pub Cheese Board:

- 1/2 cup quartered grape tomatoes
- 1/4 cup sliced black olives
- 2 green onions, thinly sliced
- 1/4 cup finely diced red bell pepper
- 1 jalapeño pepper, seeded and diced
- 2 tbsp finely chopped fresh parsley

## How to make it

1. Pub Cheese: In food processor, blend cream cheese, mayonnaise, horseradish, apple cider vinegar, hot sauce, Worcestershire sauce, garlic, mustard powder, paprika, salt and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	0 min	30 min	8

## Made with



**RUFFLES® Original Potato Chips**

pepper until blended and smooth. Add sharp cheddar and mild cheddar; pulse until smooth and blended. If too thick to spread, thin with a few drops of water. Stir in chives.

2. Pub Cheese Board: Just before serving, spread pub cheese on serving board or platter. Sprinkle with tomatoes, olives, green onions, red pepper, jalapeño and parsley. Serve with RUFFLES® Original Potato Chips for dipping.