

COMFORT & JOY

# Cheese board & cocktails

Build a cheese board that's affordable yet special. Then toast the season with festive wine cocktails and a fun twist on eggnog. Cheers!



CHECK OUT THE VIDEO ONLINE



## MONEY SAVER

Pricy cheeses and nuts can make many cheese boards expensive. This board uses affordable cheeses like Cheddar, feta, and goat cheese, and a crunchy snack mix.



## EASY 3-INGREDIENT PARTY APPS

Just 3 ingredients make up each of these fun, tasty appetizers. Head to [savoryonline.com](http://savoryonline.com) for the article.

## CRANBERRY AND HERB CHEESE BALL

> RECIPE PAGE X

### 1 CRANBERRY AND HERB CHEESE BALL

Make this festive cheese ball (page X) the star of your board. Let sit at room temperature for 15 min. before serving.

### 2 MARINATED FETA

Combine cubed feta or mini mozzarella balls with olive oil, herbs, and other seasonings. Refrigerate overnight or up to 3 days.

### 3 GOAT CHEESE LOG

Roll plain goat cheese in herbs and spices for a pretty, flavorful crust. You could also keep it plain and top with jarred pepper jelly or mango chutney.

### 4 CHEDDAR CHEESE

Orange or white, mild or extra sharp, Cheddar is always a favorite. Cut the block into cubes for easy serving.

### 5 SNACK MIX

Crunchy snack mix is less expensive than mixed nuts yet just as popular. For the board, look for one with little or no seasoning.

### 6 FRUIT AND CRACKERS

Fill out your board with dried or fresh fruit (dried apricots, grapes, and sliced pears), pitted olives, and plain crackers.