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!

1. CRANBERRY AND HERB CHEESE BALL
   Make this festive cheese ball (page XX) 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.

MONEY SAVER

Pricey 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.

3-INGREDIENT PARTY APPS

Just 3 ingredients make up each of these fun, tasty appetizers. Head to savoryonline.com for the article.