GET YOUR GRAZE ON!

Follow along with Jenny Elmes ’91 of full circle catering as she makes a graze board to enjoy with family or friends! (this one is great for 2-10 guests)

What you’ll need:
- A nice wooden board - at least 12 inches around
- Mix of knives and spreaders
- 2-5 cheeses - I use as much local cheese as possible which I buy directly from a local farm—Mountain View Farm. Check out your farmers market or small local grocery to check out some local cheeses—but get cheese you like—here are some ideas:
  - Something round to center the board—a small brie is prefect
  - Something blue
  - Something orange—sharp cheddar is great
  - My favorite-5 year gouda
  - Mountain View Farm lusk
- Cured meats - choose 3 that you like
- Grapes - get a few different colors
- Apples and/or pears
- Dates and/or dried apricots
- Crackers and/or a good baguette
- Nuts - I like Marcona almonds
- Some other items to consider:
  - Strawberries or other seasonal fresh fruit
  - Pretty greenery to garnish—rosemary, kale, lavender
  - Local honey with a cute jar and honey dipper
  - Mustard
  - Fig preserves
  - I use dried kiwi and oranges because they are pretty
  - Seasonally colored candies
  - During season cherry tomatoes on the stem
- Anddddd beverages!
  - Anything goes with a graze board but if you would like an adult beverage grab a bottle of A to Z pinot noir (my classmate Sam Tannahill’s vineyard) or Barboursville pinot grigio or a sparkling rose (or anything sparkling because yum bubbles); I’m a big beer gal so find a local brewery (like classmate Erik Jones’s Heliotrope Brewery here in Lexington) and grab a growler or if you’re like me a Corona will do!
Choose what you would like and customize to your guests and have fun!