



## Holiday Snack Board

Recipe By MARC and ANGELA RYAN

SERVES: 10

### INGREDIENTS:

- green apples
- pumpkin butter
- gluten-free crispbread
- multi-grain crackers
- mandarin
- praline pecans
- fig jam
- sage leaves
- pumpkin cheeseball (see below)
- gluten-free shortbread cookies
- goat cheese
- assorted deli meats
- purple grapes
- candy corn
- muenster cheese
- dried apricots
- apple butter
- honeycrisp apples
- colby jack cheese

### PUMPKIN CHEESEBALL:

- 1 (16 oz.) cream cheese, softened
- 2 cups shredded mild orange cheddar cheese
- 1/2 tsp. pumpkin pie spice
- 1/2 tsp. paprika
- 1/4 tsp. cayenne pepper
- 1 orange bell pepper stem

### DIRECTIONS:

1. Place all ingredients into a large bowl and blend with a hand mixer.
2. Line a medium mixing bowl with plastic wrap, place the mixture into the bowl, and mold it into a pumpkin shape.
3. Chill the cheese ball for at least an hour.
4. Remove the plastic and place it flat-side down in the center of your board.
5. With a spoon, form a pit in the top center and press the bell pepper stem into it. Finally, carve vertical lines down the sides to resemble a pumpkin.
6. Peel the mandarin oranges and stick sage leaves in the center to resemble miniature pumpkins. Place across the board.
7. On each end of the board fan out sliced Honeycrisp and green apples.
8. Place assorted crackers and shortbread cookies around the board.
9. Cheeses should be placed in small piles across the board.
10. Create sliced deli meat flowers by folding each slice in half, then folding the slice in half again and combining four to five together. Place them in groups around the board.
11. Put pumpkin butter, apple butter, and fig jam in small glass jars and distribute them into open areas on the board.
12. Fill empty areas with a toffee peanuts, candy corn, dried apricots, grapes, and pecans.

*Be creative. Make the board your own by filling it with items you love.*

## Did you make this recipe?

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