

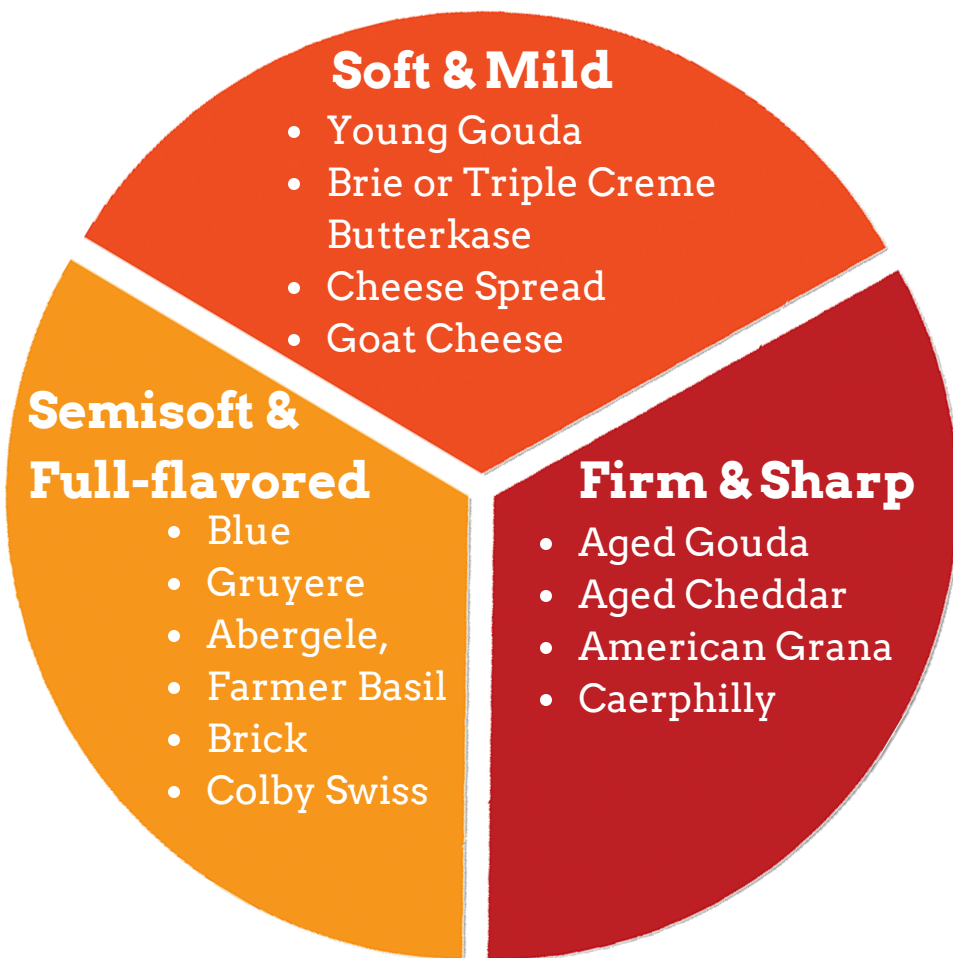
# Cheese Plate



## Step 1: *Decide how much cheese you need*

Three different cheeses will provide enough variety for a cheese plate that serves 6-8 people. Add more choices if you are hosting a larger party, and estimate about a pound of cheese (total) for every 5 guests.

## Step 2: *Select different styles of cheese*



## Step 3:

*Round it out with one or two of the following:*

- Nuts
- Fresh Fruit, like apples, grapes or pears
- Dried Fruit, like apricots, dates or figs
- Olives
- Salami, Summer Sausage or Prosciutto
- Honey
- Fruit Preserves, like Fig or Cherry or Fruit Butter, like Cherry or Apple
- Crackers or Baguette

### Pro-tip:

Cheeses tastes best at room temperature, so let them sit for an hour or so before serving (longer for large chunks or hard cheeses).