

Football Cheese, Meat and Cracker Board

Have a small party for game day? Follow our simple directions for a fun football appetizer charcuterie board with a variety of meats, cheeses, crackers and veggies.



Prep Time: 15 min **Total Time:** 15 min Makes 4 servings.

Ingredients

Thinly sliced pepperoni

Thinly sliced salami

Colby Jack cheese, cheddar cheese and pepper Jack cheese slices, cut diagonally in half

RITZ Crackers, TRISCUIT Crackers and WHEAT THINS Original Snacks

Green onion strips, carrot sticks and celery stalks

Preparation

Arrange meats and cheeses in football shape on large board or platter.

Surround with crackers for the football fans. Use green onion strips to make laces for the football.

Fill small bowls or baskets with carrot sticks, celery sticks and additional crackers to serve with the meats and cheeses.

Cheese and meat boards can be prepared for any number of servings, depending on the size of the gathering. Use a guideline of 1 oz. cheese, 1/2 oz. meat and 1 oz. (or labeled serving size) of crackers* per person. For a well-balanced board, fill in any empty spaces on board with fresh vegetables. For the 4 servings shown here, figure on purchasing a total of 1/4 lb. (4 oz.) cheese and 2 oz. sliced meats. Have plenty of RITZ Crackers, TRISCUIT Crackers and WHEAT THINS Original Snacks available for guests to choose from, along with the fresh vegetables.

*Serving size of RITZ Crackers is 1/2 oz.

Tips

Make it Simple

Pre-sliced cheeses and meats can be purchased from your supermarket. For added convenience, look for pre-cut fresh vegetables in the produce section of your supermarket.

Vary the Cheeses & Vegetables

For a more interesting board, serve 2 or 3 varieties of cheeses based on your family's preferences. In addition, an assortment of fresh vegetables adds both interest and crunch.

Meat Tips

Meats can be rolled or just laid out flat. Salami is commonly available in mild, spicy or pepper-encrusted slices.

