

Make Food Fun this Holiday Season

Spread smiles with a delightful snowman charcuterie board

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Last Christmas, my sister-in-law gifted me the charming cookbook *Beautiful Boards: 50 Amazing Snack Boards for Any Occasion* by Maegan Brown. Since then, I have built her “Football Board,” her “Pancake Board” and a handful of her “Anytime Boards.” For the holidays, I just had to try her “Winter Wonderland Board,” which I adapted with ingredients from my local supermarket. I can certainly say The BakerMama blogger (thebakermama.com) and author knows how to keep the conversation going with these aptly named beautiful boards. One of the best things about charcuterie board recipes is that you can substitute any of the ingredients to suit your liking. Just one attempt at this version and there’s no doubt that *Beautiful Boards* will soon be a staple in your kitchen.

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Enter our contest to win a copy of *Beautiful Boards*. Visit Contests@coloradocountrylife.coop for details on how to enter.



Snowman Charcuterie Board

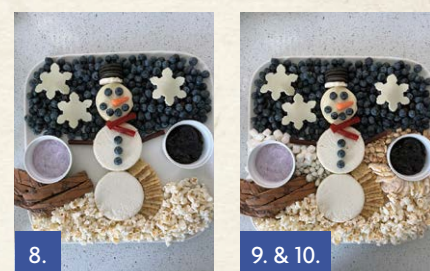
Adapted from the "Winter Wonderland Board" featured in *Beautiful Boards* by Maegan Brown, *The BakerMama*.

- 1 4-inch round cheese (I used mozzarella)
- 2 6-inch round spreadable cheeses (I used Mexican fresco cheese, but I suggest a cheese with less moisture)
- 1 (3-ounce) bag white cheddar mini rice cakes
- 2 sandwich cookies (such as Oreos)
- 24 ounces blueberries
- 1 baby carrot
- 1 red licorice strip
- 1 beef stick
- 3 slices provolone cheese, cut into snowflake shapes using cookie cutter
- 1/4 cup blueberry jam
- 1/4 cup blueberry yogurt
- 14 scallop-edged crackers
- 2 cups popcorn
- 5 biscotti cookies
- 1/2 cup yogurt-covered raisins
- 1/2 cup miniature marshmallows
- 1/2 cup peanuts

Directions

1. Place the 4-inch cheese round at the top center of the serving board and then place the two remaining cheese rounds below to create the body of the snowman.
2. To build the hat, take one mini rice cake and place it atop the snowman's head; stack the two sandwich cookies atop the rice cake.
3. Position six blueberries on the snowman's face to form the eyes and mouth; place three blueberries on the middle cheese round for buttons. Next, place the baby carrot on the face for the nose.
4. Cut the licorice strip in half to make the scarf; trim as needed.
5. Cut the beef stick in half and insert the pieces in the middle cheese round to create arms.
6. Scatter the remaining blueberries at the top third of the board to add the sky. Take the three snowflake-shaped provolone cheese slices and place them atop the blueberries. Place the jam in a small serving bowl and position bowl on the middle right side of board.
7. Place the yogurt in a small serving bowl and position the bowl to the middle left of board. Line the crackers around one side of the bottom cheese round.
8. Spread the popcorn across the bottom of the board to create the snow. On the bottom left, place the biscotti cookies in the space between the yogurt serving bowl and popcorn.
9. Spread the yogurt-covered raisins and marshmallows in the empty spaces on the left side of the board.
10. On the right side of the board, stack the rice cakes along the bottom side of the jam serving bowl. Fill the remaining empty space above the serving bowl with peanuts.
11. Enjoy! Snap a picture and share it with us at facebook.com/COCountryLife.

Follow step-by-step



FIND MORE ONLINE

For more charcuterie board ideas, try, Maegan Brown's

Everyday Board and **Christmas Tree Board**.

Get the recipe at coloradocountrylife.coop.



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Turn to page 30 to see Colorado-made products that you can use with your charcuterie board.