

RECIPE CARD

St. Patrick's Day
Charcuterie Board

RECIPE NAME

1 delicious board!

YIELD

20 min

PREP TIME

None!

TIME TO COOK

NOTES

INGREDIENTS

Salami slices
Corned beef slices
2 - Green bell peppers
Thinly sliced carrots
Sweet/hot red peppers
Spicy brown mustard
Seasoned pretzel braids
Seasoned almonds
Marinated green and Kalamata olives
Sliced cucumbers
Small celery sticks
Green or red grapes
Dried mango, apricot, & banana slices
Yellow and white cheese cubes
Hummus & Cheese Spread, your choice
Large slice of Havarti cheese
Rye (or wheat) bread crisps
Mnts and small container of toothpicks

PROCEDURE

1. Divide each group of ingredients across board.
2. Place spicy mustard/ red peppers/olives in small glass dip cups w/ parsley garnish.
3. Hollow out 2 green peppers to hold cheese spread and hummus dip.
4. Use a shamrock cookie cutter on Havarti cheese block, place in center of the board.
5. Have fun!

RECIPE CARD

St. Patrick's Day
Jameson Manhattan

RECIPE NAME

1 cocktail

YIELD

5 min

PREP TIME

None!

TIME TO COOK

NOTES

INGREDIENTS

1 1/2 oz Jameson whiskey
3/4 oz sweet vermouth
2 dashes aromatic bitters
Garnish: Luxardo maraschino cherries

PROCEDURE

Pour whiskey, sweet vermouth, and bitters into a mixing glass, which has been filled with ice.

Stir and strain into a martini glass.

Garnish with cherries.