

# Holiday Nibbles

Eight treats to help make your gathering that much tastier

BY REBECCA FREEDMAN



## 1 Worth Its Salt

With its well-balanced salty-sweetness, Cloister's new salted honey spread is incredibly versatile: Spread it on baguette slices, drizzle it over cheeses, or stir it into a pan sauce.

**\$9 for a 9-oz. jar; cloisterhoney.com.**



## 2 Cream of the Crop

St. Stephen cheese from Four Fat Fowl is nothing short of luxurious; its rich, buttery flavor had us swooning. **\$16.99 for 8 oz.; murrayscheese.com; 888-692-4339.**



## 3 Say Cheese

Kitchen Table Bakers' Parmesan crisps, available in more than ten flavors (Aged Parmesan and Basil Pesto, shown here), are perfect with a creamy dip or a bowl of soup. **\$4.99 for a 3-oz. package; kitchentablebakers.com.**



## 4 A Cure Thing

Spain's famous Iberico pork stars in Fermín's Chorizo Iberico, a deliciously meaty, garlicky, smoky sausage. Serve it sliced with an assortment of hearty cheeses. **\$17.95 for 7 oz.; tienda.com; 800-710-4304.**

## 5, 8 Dynamic Duo

We love this rich, thick, sweet-tart black cherry preserve from La Maison du Piment. Prefer sweet-spicy? Their wonderful pepper jelly, made with espelette chiles, has a nice kick that builds as you eat. **Sweet Basque Cherry Confit, \$12.75 for a 250 g jar; Espelette Pepper Jelly, \$8.95 for a 3.5-oz. jar; markethallfoods.com; 888-952-4005.**



## 6 Sprout Up

Pickled Brussels sprouts? Yes. With their tangy sweetness, Pacific Pickle Works's Brussizzle Sprouts make a bright addition to an appetizer plate. **\$9.95 for a 16-oz. jar; pacificpickleworks.com.**



## 7 Go Fish

Imported from Portugal, Jose Gourmet Spiced Sardines are packed in flavorful, chile-infused oil. Serve atop toasts as a tapa, add them to salads and sandwiches, or chop and stir into pasta. **\$10 for 3 oz.; marxpantry.com; 866-588-6279.**



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