



TINGLY SICHUAN PEPPER PEANUTS CHEESE BOARD



INGREDIENTS

- Assorted cheeses (cheddar, brie, blue cheese, gouda etc)
- Sichuan pepper peanuts
- Sliced cured meats (salami and prosciutto)
- Olives
- Jar of garlic confit
- Crackers or bread slices
- Fresh fruits (grapes, figs, peaches)
- Honey or fruit preserves (optional, for serving)

Notes:

Enjoyed best when shared.

INSTRUCTIONS

Step 1

Arrange the assorted cheeses, sliced cured meats, olives, and fresh fruits on a large cheese board or serving platter.

Step 2

Sprinkle Sichuan pepper peanuts throughout the board, providing a tingly and crunchy element.

Step 3

Add crackers or bread slices alongside the cheeses and meats for serving.

Step 4

If desired, serve garlic confit, honey or fruit preserves in small bowls for guests to drizzle over the cheeses or spread onto the crackers.

Step 5

Pair the Sichuan Pepper Peanut Cheese Board with your favorite Martini, Mojito, Margarita and more! Have a party with this delightful and well-balanced combination of flavors!

