



RESOURCES

THE SAWATCH CHEESE PLATE STARTER GUIDE

The best get-togethers call for an even better cheese board to gather around. So, call your friends and round up your Sawatch favorites. We'll walk you through how to sort out the rest.



SETTING THE STAGE FOR INDULGENCE

01 HERO

Choose your cheese wisely, as these are the stars of any board. We like to start with three cheeses of varying textures and flavor profiles.

03 SWEET

Because cheese plates are all about balance, we love to include something sweet to our spread, like dark chocolate or dried fruit.

05 DIPS

Add another layer of flavor to your plate by offering at least a couple spreads, dips or dressings for your guests to top each bite.

02 SALTY

Open your palate with some salty snack additions that pair perfectly with your cheese. Cured meats, olives and nuts are always a good idea.

04 CUTLERY

No matter how you slice it, cutlery counts. Pick knives appropriate for the cheese you've chosen. Bonus points if they're also nice to look at.

06 CRUNCH

Every cheese plate needs a tasty base to build on. Try an assortment of different crackers, bread and sliced veggies sturdy enough to hold the goods.

SOME IDEAS TO BUILD YOUR OWN

Cheeses of your choice:

Gouda
Manchego
Cheddar
Brie
Monterey Jack
Blue Cheese

Charcuterie or cured meats of your choice:

Prosciutto
Salami
Pate

Bread & Crackers:

Sliced baguette
Breadsticks
Crackers

Fruits:

Grapes
Berries
Apple or Pear slices - add just before serving and drizzle with lemon juice to keep from browning
Sliced melons
Figs
Peach, plum or apricot slices
Pomegranate
Grape or cherry tomatoes
Raisins
Dried apricots
Dried prunes
Dates
Dried persimmons
Jams & preserves

Vegetables:

Cucumbers
Carrots
Radishes
Peppers
Cornichons
Pickled vegetables
Roasted red peppers

Dips & Spreads:

Hummus
Pesto
Olive tapenade
Vegetable dips
Olive oil
Honey
Balsamic glaze
Salted butter

Extras:

Olives
Nuts
Chocolate
Sea Salt

Greens & Herbs:

Rosemary
Basil
Thyme
Dill
Microgreens
Arugula
Spinach
Kale