

# Not Your Average Vegan Charcuterie Board



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## Miyoko's Creamery Roadhouse Cheddar Cashew Milk Cheese Spread

This cheese alternative is made from cultured cashew milk using traditional cheesemaking techniques and has a surprisingly bold, sharp cheese flavor for being a vegan cheese.

## Nuts for Cheese Black Garlic Wedge

Also made from a cashew base, this vegan cheese has a flavor-rich rind consisting of black garlic, porcini mushrooms, and activated charcoal.

## Fortune Favors Everything Candied Pecans

A local favorite, Fortune Favors Candied Pecans never disappoint. They've mastered the balance of savory and sweet with their Everything flavor.

## Saffron Road Organic Bombay Spice Crunchy Chickpeas

When you think you've tried all the possible crunchy, salty snacks, they come up with something new. These chickpeas are a fun addition to any snacking spread.

## Made in Nature Organic Dried Smyrna Figs

No charcuterie board is complete without some dried fruit, and these figs are such a great complement to so many different flavors with their honey, jammy goodness.

## Back to Nature Stoneground Wheat Crackers

These classic crackers are the perfect vehicle for anything and everything you want to pile on top of them. Load it up and crunch away!

## Divina Tangerine & Chili Olives

Satisfy that need for something spicy with these buttery gems. The tangerine flavor is also a welcome addition to this unique flavor profile.

## Quince & Apple - Apple and Cranberry Preserve

Beyond the apples and cranberries, this locally made preserve is packed with flavors of ginger, orange zest, honey and bay leaves. It pairs well with both sweet and savory eats, making a great addition to your next holiday spread.

## Blackberries

Of all the berries, blackberries make for a great addition to charcuterie boards with their subtle earthy bitterness, delicate sweetness, and welcome juiciness. Yum!

