

# Super Bowl Charcuterie Board



## Ingredients:

### For the Cheese Dip

- 2 8 oz blocks of cream cheese at *room temperature*
- 2 cups shredded mozzarella
- 1 cup finely grated parmesan
- 1 TBSP chopped fresh parsley
- 2 cloves garlic *chopped*
- 1/3 cup jalapeño-stuffed Castelvetrano olives
- 1 tsp crushed red pepper flakes
- Kosher salt
- Freshly ground black pepper
- Sliced pepperoni or salami
- 1 slice provolone *cut into thin strips*
- Crackers *for serving*

### For the Charcuterie Board

- Football cheese dip
- Pretzels

- Blackberries
- Strawberries
- Raspberries
- Brie bites
- Babybel cheese
- Caprese skewers
- Dip
- Bell peppers *sliced*
- Salami

### **Instructions:**

1. In a large bowl, use a hand mixer to combine cream cheese, mozzarella, parmesan, parsley, garlic, olives, crushed red pepper flakes, salt, and pepper.
2. Using your hands, shape the cream cheese mixture into a football-shaped oval. Transfer to the center of a plate and cover in a single layer of pepperoni.
3. Top with provolone pieces in the shape of football laces. Refrigerate for at least 2 hours and up to overnight.
4. Remove from fridge 30 minutes before serving and place plate in the center of a large board. Add crackers around the cheese dip.
5. Add blackberries and dip to small bowls and place on opposite corners of the board. Fan the peppers out around the dip and fan the Babybels around the berries. Add the caprese skewers and strawberries to the empty corners, then fill in the rest of the board with salami, raspberries, pretzels, and brie bites, being sure to separate like colors.

### **For the Cheez-Its**

- 8 oz grated cheddar cheese
- 4 oz grated Parmesan cheese
- 1 cup all-purpose flour
- 1 TBSP cold butter
- 3 TBSP water

**Instructions:**

1. Combine all ingredients in a food processor.
2. Pulse the mixture until it resembles chunky sand.
3. Add water one TBSP at a time until it forms a ball.
4. Take the mixture out and wrap it in plastic.
5. Refrigerate the dough for at least 20 minutes.
6. Coat a rolling pin with flour and evenly rough the dough out.
7. Use a square cutter or a pizza cutter to make squares out of the dough.
8. Use a skewer or fork to make a hole in the center of each cracker.
9. Bake at 350 for 6-8 minutes.