The Sweet Spot

Fresh fruit, cheddar, cheese crackers and chocolate dip.



SERVES

6-8 as a snack spread

PREP

20 min

COOK / ASSEMBLY

See component recipes or package directions

What You Need

2 cups green grapes, removed from stems

2 cups red grapes, removed from stems

1 pint strawberries, hulled

1 cup blueberries

2 apples, sliced

1 tbsp lemon juice

8 oz cheddar, cubed

1 cup chocolate hazelnut spread or nut-free chocolate spread

2 cups cheese crackers

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How to Assemble

1. Wash and dry fruit. Toss apple slices with lemon juice and drain.

2. Put chocolate spread in a small bowl on the board.

3. Group fruit in generous sections around the bowl. Add cheese cubes and cheese crackers in separate dry sections.

4. Keep chilled until serving and provide small tongs and dipping picks.

Jane's Note

Choose a nut-free chocolate spread when needed and check every package for allergens.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.