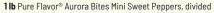


NGREDIENT

THANKSGIVING GRAZING BOARD

Recipe created by Laura Ashley Johnson



1 Pure Flavor® Long English Cucumber, sliced

8 green lettuce leaves

2 green onions, finely diced

1 pack whole wheat crackers

8 oz light cream cheese

3 oz cooked turkey bacon, crumbled

1 cup cheddar cheese, shredded

1/4 tsp sal5

1/4 tsp garlic powder

1/8 tsp cayenne pepper

Pretzel sticks, for garnish

Black olives, for garnish

Candy corn, for garnish

6



15 min





easy

Finely dice 1/3 cup of peppers. Halve the remaining peppers, remove the membrane & seeds and set aside.

In a medium mixing bowl, combine diced peppers, turkey bacon, cream cheese, cheddar cheese, onion, and seasoning. Using a hand mixer, mix well until combined.

Divide the cheese mixture into two balls, one smaller than the other.

Place the large ball at the base of the board and the small ball on top.

5 Create the turkey body features with olives for the eyes, pretzels for the legs and a candy corn nose.

> Starting at the head moving upwards create the feather with curly leaf lettuce, halved peppers, crackers, and cucumber slices.