

CHEESE PLATTER

DECORATE W/A MOUSE....1 CHERRY DIPPED IN WHITE CHOCOLATE, TAIL IS THE STEM. 2 ALMONDS FOR EARS, WHITE TINY CHOCOLATE CHIP, FOR HEAD. SHREDDED COCONUT MIXED WITH MELTED CHOCOLATE FOR NOSE THEN ADD 1 CINNAMON CHIP FOR NOSE. USE HOT CHOCOLATE AS THE PASTE TO SECURE EARS, NOSE, HEAD

1 OBLONG BRIE SLICE

1/4 LB CRANBERRY AND CINNAMON CLOVE (GIANTS-DELI)

ALMONDS

BLUE CHEESE (INDIVIDUAL SLICES IF POSSIBLE)

PEPPER JELLY

CELERY STICKS

CREAM CHEESE

CHIVES

SALT

1/3 STIRO CUP 1 CUP CUT

FRESH MINT

FRESH ROSEMARY

1 CHERRY

WHITE CHOC KISSES (TINY)

COCONUT

USE THIN LIQUORIDGE CUT THIN FOR MUSTACH

CINNAMON CANDY (TINY)

STEP 1

MELT 3/4 C OF WHITE CHOC CHIP AND FEW DROPS OF OIL. MICRO ON HIGH-1 MIN 10 SEC. MIX WELL WITH FORK

STEP 2

DIP CHERRY INTO CHOCOLATE AND ANGLE CHERRY WITH STEM POINTING UP IN AN ANGLE.

STEP 3

ATTACH 2 PIECES OF ALMOND (FOR EARS)-TO TINY WHITE CHOCOLATE CHIP BY USING THE HOT MELTED WHITE CHOCOLATE AS GLUE. USE AGAIN THE HOT CHOCOLATE AS GLUE TO STICK THE PIECE TO THE CHERRY.

STEP 4

USE HOT CHOCOLATE TO PASTE MUSTACHE AT BOTTOM OF THE SMALL KISS WITH THE EARS.

STEP 5

ATTACH THE CINNAMON CANDY TO THE TIP OF THE CHOC. KISS.

LET IT GET HARD IN FRIDGE. 10 MIN OR SO.