

Charcuterie Board with Blueberry Almond Butter

Servings: **6** (recipe yields approximately 11/3 cups of almond butter total)

Prep Time: **10 MIN**



INGREDIENTS

- **1 1/2 cups** roasted almonds
- **2 tablespoons** canola oil
- **1 cup** frozen blueberries, thawed and rinsed
- **1/4 cup** maple syrup
- **1 teaspoon** vanilla extract
- **12 ounces** assorted cheese (such as aged cheddar, brie, smoked Gouda and/or goat cheese)
- **4 ounces** assorted cured meats (such as Genoa salami, prosciutto, and cured chorizo)
- **8 ounces** assorted crackers (such as baguette toasts, rye crackers, and nut and seed crisps)

INSTRUCTIONS

- 1** In a food processor, mix almonds and oil until smooth and creamy. Add blueberries, maple syrup and vanilla; pulse until blended.
- 2** Arrange cheese, cured meats and crackers on serving board with bowl of blueberry almond butter.

Variations: Substitute honey for maple syrup.

Notes: Nutrition analysis is for Blueberry Almond Butter only and not snack board ingredients.

