



European Cheeses
Cheese Board
with Tomato Jam

Serves 6 - 8



Tomato Jam Ingredients

- 1 (14 oz.) can diced tomatoes with juice
- 1 Tablespoon olive oil
- 1 cup finely chopped onion
- 1 garlic clove, minced
- 1/3 cup dark brown sugar
- 1 cup cider vinegar
- 1 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cumin
- 1 teaspoon paprika
- Large pinch cayenne pepper

Tomato Jam Instructions

1. Heat a large saucepan over medium-high heat.
2. Add the olive oil and the onions and cook for about 5 minutes until the onions are translucent.
3. Add the remaining ingredients and stir to combine. Increase the heat and bring mixture to a boil.
4. Reduce heat to a simmer and cook, stirring occasionally, until the mixture is thick - about 30 minutes.
5. Let cool. If not using immediately, store in the refrigerator for up to a week.

Cheese Board Ingredients

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- 1 package Argitoni European Cheeses
- 1 package dried apricots
- 1 large bunch grapes
- 1 cup marcona almonds
- 1 small package salami
- 1 small package cappacola
- 1 small jar honey
- 1 small bowl tomato jam

Arrange all the ingredients on a large serving tray or cutting board.