

17 EASY-TO-MAKE GIFTS! PG. 80

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merry!

50 Joyful Ways to Celebrate

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50 lucky readers will receive a free box of peanut brittle from See's Candies—go to hallmarkmagazine.com for your chance to win!

Cheese Plus!

Apples and grapes are fine with cheese, but there are more exciting options. Set up a tasting with 3 to 5 of our suggested combinations and really wow your guests. **BY AMY PALANJIAN**



Triple crème + balsamic Drizzle this vinegar, with hints of cherries, over a rich cheese like St. André. Bake and serve warm. *Cherry Balsamic Vinegar*, \$33, oliviersandco.com.



Goat cheese + rose petal jam Fresh goat cheese is enhanced by the delicate flavors of this Armenian jam. *Tea-Rose Petal Artisanal Preserve*, \$12, harvestsongventures.net.



Gorgonzola dolce + honey Serve a hunk of young blue cheese with honeycomb (which is edible) to bring out the cheese's sweetness. *Honeycomb Jar*, \$14, savannahbee.com.



Feta + tomato chutney The savory flavors of this relish—made from field-grown tomatoes—pair beautifully with a brine-cured cheese like feta. *Tomato Chutney*, \$7, taitfarmfoods.com.



Manchego + olive spread An olive spread with lemon, capers and raisins goes well with Manchego (a Spanish sheep's-milk cheese). *Olivade*, \$7, mybrands.com.



Parmesan + apricot fig chutney The heady combination of apricot and fig perfectly complements a nutty Parmesan. *Apricot Fig Chutney*, \$8, thegirlandthefig.com.



Aged cheddar + wine jelly Match an aged cheddar with this Syrah-wine jelly or one of the other 10 varieties from Colorado's Grande River Vineyards. *Fine Wine Jelly*, \$5, plumdaisy.com.



Blue cheese + nuts Nuts and cheese are a natural pair, and nuts in a sweet coating—as with peanut brittle—work especially nicely with blue cheese. *Peanut Brittle*, \$14, sees.com.



Pecorino + honey mustard This sheep's-milk cheese makes a tasty match for a mustard flavored with chestnut honey and rosemary. *Chestnut Honey Mustard*, \$8, bellacucina.com.

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