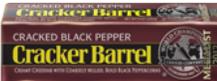


Cracker Barrel
CHEDDAR, PERFECTED.

PAIRING GUIDE

This easy-to-use pairing guide will help you take the guesswork out of creating your next cheeseboard. Create a full board with all of the pairings, or mix and match with just a few to create a perfect snack with your favorite Cracker Barrel flavor.

CHEESE	CRACKER/BREAD	FRUIT/VEGGIE	NUT	CHARCUTERIE	WINE	OTHER
AGED RESERVE 	French bread/baguette	Roasted red pepper	Hazelnut	Salami	Cabernet Sauvignon	Coarse ground mustard
VERMONT SHARP WHITE 	Black pepper crackers	Strawberries, basil	Pine nut	Prosciutto	Sweet Riesling	Balsamic vinegar glaze, white chocolate
EXTRA SHARP 	Sesame crackers	Dried cranberry, apricot preserves	Almond	Sopresatta	Shiraz/Syrah	Dark chocolate
SHARP 	Whole wheat cracker	Pineapple	Pistachio	Serrano ham	California Chardonnay	Honey
MEDITERRANEAN HERB 	Herbed flatbread cracker	Artichoke hearts	Cashew	Pepperoni	Pinot Noir	Red pepper jelly
JALAPEÑO 	Tortilla chip	Cherry tomato	Walnut	Spanish chorizo	Pinot Grigio	Salsa
CRACKED BLACK PEPPER 	Butter cracker	Peach	Pecan	Crisp bacon	Sauvignon Blanc/ Fume Blanc	Honey