

# THE VERMONT S'MORE

## a new take on a traditional favorite

### SESAME GRAHAM CRACKERS

Castleton Crackers sesame graham crackers are all natural and made with the highest quality ingredients. Think of them as a slightly sweet, slightly salty grown-up graham cracker. The sesame seeds add a nutty flavor and crunch. Perfect paired with cheese, chocolate, or a base for a sophisticated s'more!

### LILLÉ

Vermont Farmstead's Lillé is a Coulommiers-style cheese handmade in small batches and turned regularly so the rind develops evenly with a white downy bloom. This sumptuous soft-ripened cheese has a supple paste core enveloped by a rich creamy body. The flavor reveals a subtle mushroom nuance with notes of nut and butter. The rind gives a nice salty contrast to the delicate interior.

### SPICY DARK CHOCOLATE CARAMEL

Fat Toad Farm uses milk from their neighbors at Vermont Creamery to make a goat's milk caramel sauce, which is hand-stirred to velvety perfection in traditional copper kettles. Their Spicy Dark Chocolate Caramel comes together by slowly stirring stone ground, locally made Taza Chocolate and a healthy pinch of cayenne right into the almost finished caramel. Once the chocolate has fully melted, the caramel is dark, rich and beautifully freckled.

### RECIPE

- 1 box Castleton Crackers Sesame Graham
- 1 Vermont Farmstead Cheese Company Lillé
- 1 jar Fat Toad Farm Spicy Dark Chocolate Caramel

Break one sheet of a Castleton Sesame Graham Cracker in half. Place a slice of Vermont Farmstead Lillé on one half of the graham cracker. Spread a generous amount of Fat Toad Farm Spicy Dark Chocolate Caramel on top of the cheese. Place the other half of the graham cracker on top of the caramel and enjoy!

Make a platter full of s'mores and serve as a unique hors d'oeuvre or an amazing dessert at a potluck or summer BBQ!

