Witch’s Broom Snacks: Cheese, Pretzels & Chives

1. Cut one practice fringe

Cut a small rectangle of cheese. Make closely spaced cuts along one long edge, leaving a continuous uncut band at the other edge. That band holds the fringe together.

2. Wrap the cheese

Place the end of a pretzel against the uncut cheese band. Wrap the cheese around the pretzel gently so the fringe opens into bristles. Keep the uncut band together rather than pulling on the individual strands.

3. Tie with a chive

Wrap a flexible chive around the cheese band and tie a loose, simple knot. If the chive snaps, try a more flexible strand; avoid tightening so much that it cuts through the cheese.

4. Trim and arrange

Trim long chive ends. Lay the finished broom on a clean, flat plate or position it so its cheese bristles support it.

5. Keep the pretzels crisp

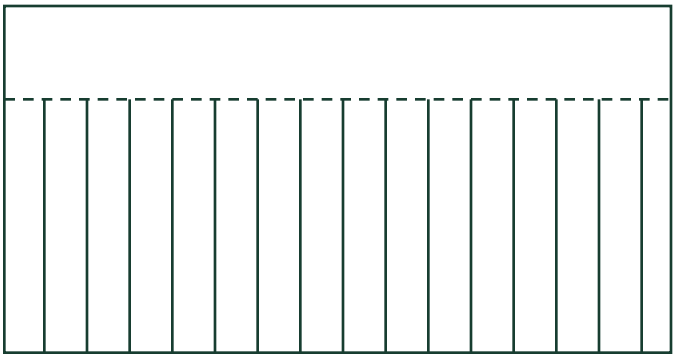
Store the cheese and chives chilled and assemble near serving. Moisture from the cheese can soften the pretzel if the snacks sit for a long time.

Creative assembly and serving-layout idea. Keep perishable ingredients chilled; check actual food and dough directions and guest needs.

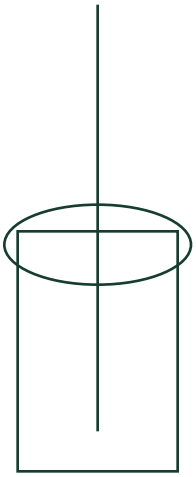
Your cheese-fringe reference and prep planner

Reference diagrams, not food-contact templates. Keep printed paper out of food and the oven. Make one trial piece before scaling the batch.

Keep this band uncut



Cut fringe below the band only



Wrap; tie a chive loosely

Cheese slices / pretzel size / one trial broom:

Guest count / brooms per guest / total:

Cheese and chives kept chilled:

Assemble near serving / plate ready: