

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Let's Roll

COMFORT FOODS FOR
CHEESE LOVERS



LETTER FROM THE EDITOR



Fall is a favorite season of mine. After the hustle of summer, life slows down as the scenery outside explodes with color. Family gathers around my dining room table once more. A deep appreciation for Wisconsin's bounty during harvest season settles in my soul.

My kitchen is like a farm-to-table restaurant this time of year. I happily purchase fresh

from local farmers and food artisans. Saying goodbye to summer is easier when I know cheese-stuffed acorn squash (see page 14), beefy potpie (see page 36), decadent pasta with cheese sauce (see page 21) and hearty chowder (see page 56) are on the way. These comfort-food masterpieces are what fall fantasies are made of.

Thanksgiving allows my family to share both our bounty and gratitude. It's why I put out an "all-call" for guests. We've hosted singles, families and our kids' friends. Cooking an abundance of food and inviting others to enjoy the feast is fun for us. But here's my secret for doing it stress free—good planning. My menu features items that can be made ahead of time, so I have more time to enjoy my beloved guests. Want to enjoy a no-stress Thanksgiving meal, too? Pages 39-54 feature a delicious selection of smart side dishes and tips.

Lastly, I'm excited to celebrate our state's hard apple cider scene in this issue. Like creative brewmasters and cheesemakers, the cidermakers are producing fun flavors, such as lemongrass lavender and hibiscus juniper made with locally sourced ingredients. And to add good news to the good news—cider and cheese make a tasty, no-fail combo. Become a hard cider connoisseur with new recipes, expert insight and pairing ideas that start on page 17.

Happy fall y'all!

Suzanne Fanning

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Grate. Pair. Share.

is published by
Dairy Farmers of Wisconsin.

For more information about
Wisconsin Cheese, visit:
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Fall Fabulous

Set out the season's best with aged gouda-stuffed squash and a gorgeous pork loin to please.



Cooking with Hard Apple Cider

Raise a glass to cider-glazed chicken wings and a tipsy cheese sauce tossed with noodles.



Give Thanks for Make-Ahead Sides

Stress less with simple Thanksgiving side dishes that can be prepped in advance.



Thanksgiving Turkey Cheese Board

Strut out this striking snacking board featuring specialty cheeses and impress your guests.



A Ghoulishly Good Time

Feed your favorite monsters this Halloween scary-fun favorites they'll howl over.



Tasty Turkey Transformations

Give that leftover bird new life with an easy-to-make chowder and delectable pasta bake.

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Grate it. Rate it.

We love receiving reviews and helpful advice from passionate cooks and bakers who have tried our recipes. The reviews are valuable to us and much appreciated. Please keep the feedback coming! If you've tried a recipe, leave your opinions and any recipe tips at: [WisconsinCheese.com/Recipes](https://www.wisconsincheese.com/Recipes).

Honey-Glazed Root Vegetables



Loved It

I have never cooked beets this way before but it worked. The honey glaze was so good with root vegetables, and I loved the addition of **Sartori Black Pepper BellaVitano®** cheese!

— *socaltwinmommy*

Instant Pot® Mashed Potatoes



So Yummy

I recently made this for my parents, and they loved it. The cheese gave the potatoes that extra good flavor. I will be making this again!

— *TeamErnie*

Cider-Braised Chicken with Gouda Sweet Potatoes



Yum in a Skillet

This was an easy Saturday night recipe and good to boot! I loved the depth of flavor in the reduction sauce on the chicken and sweet potatoes.

— *PoopsieW*

Cheddar Apple Pie Bars



Delicious Dessert

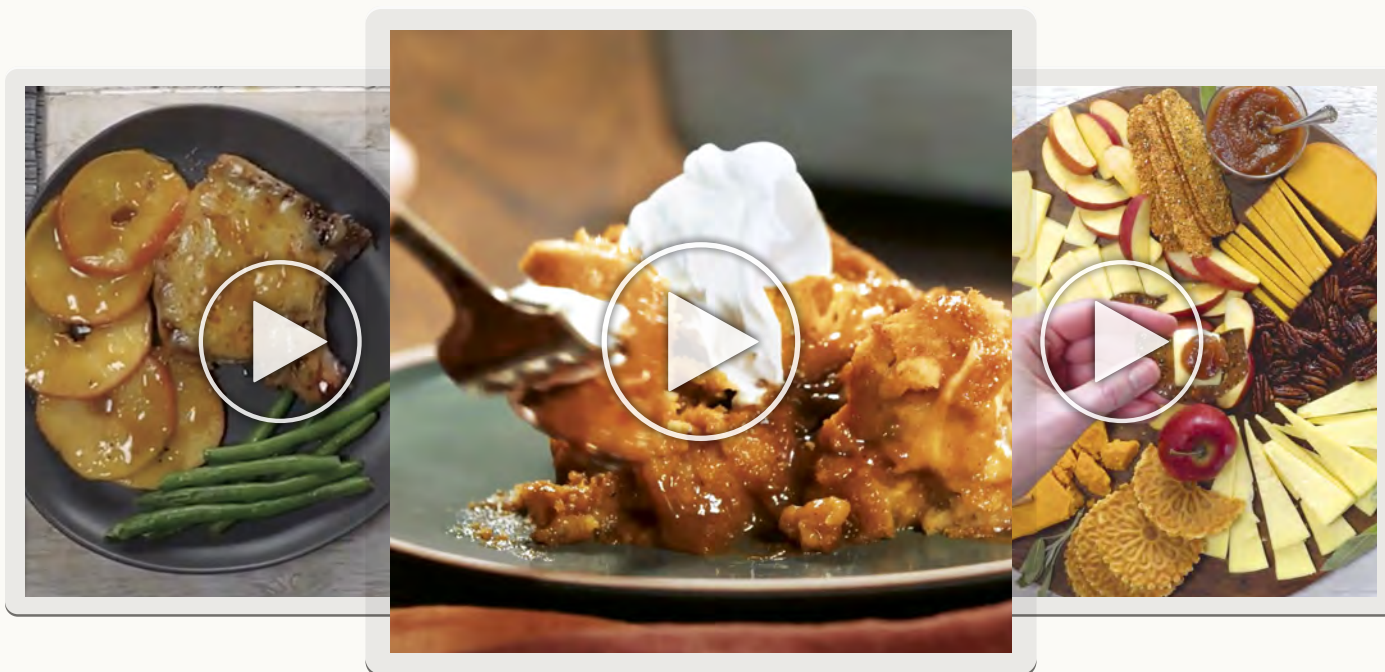
This was a simple recipe to make. So delicious—it was perfect served with ice cream. Everyone loved it.

— *Kate345*



WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our recipes in action!
Watch our seasonal culinary videos
for how-to info and tasty inspiration.

WisconsinCheese.com



FIRST BITE



Mexican Skillet Corn Bread

Servings 10-12

Ingredients

- 2 packages (8.5 ounces each) corn bread (muffin) mix
- 2 large eggs
- 1/2 cup milk
- 1/2 cup sour cream
- 1 can (15.25 ounces) whole kernel corn, drained
- 6 ounces **Burnett Dairy® Monterey Jack cheese**, shredded (1 1/2 cups)
- 1 medium sweet red bell pepper, finely chopped
- 1 medium jalapeno pepper, seeded and finely chopped
- 1/4 cup minced fresh cilantro
- 1 tablespoon butter, cubed
- Butter and honey

Instructions

Place a 12-inch ovenproof or cast-iron skillet in the oven on the middle rack. Heat oven to 375°F.

Beat the corn bread mix, eggs, milk and sour cream in a large bowl until smooth. Stir in the corn, monterey jack, red bell and jalapeno peppers and cilantro.

Remove skillet from the oven. (Pan will be hot!) Add butter; tilt pan to coat the bottom and sides. Pour batter into the hot skillet. Bake for 25-30 minutes or until a toothpick inserted near the center comes out clean.

Cool slightly. Cut into wedges. Serve warm with butter and honey.





Festive Oktoberfest flavors and fall's harvest bounty inspired Cheeselandians to take this issue's cheese boards to new levels.



This board from Suzanne, the editor-in-chief of *Grate. Pair. Share.*, boasts serious fall vibes. **Deer Creek® The Fawn cheese**, **Marieke® Gouda Foenegreek cheese** and **Cello® Pumpkin Spice Fontal cheese** are nestled among colorful gourds. Seasonal fresh fruits, apple butter, chocolate, nuts and hearty crackers round out the spread.



Taste a rainbow of good eats! Cheeselandian Rachael used an array of colorful bites, including fresh berries, cornichons, aged cheddar cut into wedges and **Sartori Rosemary & Olive Oil Asiago cheese**, to create this dreamy, cheese masterpiece.



Cheeselandian Melissa Ann served up this Octoberfest-inspired cheese board starring fresh Wisconsin cheddar cheese curds and **Carr Valley Apple Smoked Cheddar™ cheese** alongside sliced sausage, three types of mustard, soft pretzels and pickles. *Prost!*



Raise a glass to this cheese board meant to be shared with an autumn brew. Cheeselandian Monica displayed **Edelveiss Butterkäse cheese**, **Pine River Spicy Beer Gourmet Cheese Snack Spread**, **Carr Valley Cranberry Chipotle Cheddar cheese** and **Renard's Cloverleaf Reserve cheese** with fresh grapes and apple slices for a bit of sweetness, while crackers and assorted nuts added crunch and a hint of salt.

Cheeselandia is a movement celebrating the Wisconsin cheese industry through in-person and virtual experiences to spread the word about Wisconsin's famous cheeses far beyond our borders. Join the Cheeselandia community at: www.cheeseapplication.com/apply.

Fall Fabulous

Can you feel it? Fall is in the air. When the outdoor temps drop, the kitchen heats up. Like your favorite flannel, comforting aromas and flavors signal the start of the season. Don't be shy—cozy up to baked acorn squash filled with an aged gouda, apple and sausage mix or this plump pork loin roast that's stuffed with melted alpine-style cheese and finished with maple syrup.







A glass of whiskey and a whole acorn squash on a dark wooden surface. The glass is in the upper left, and the squash is in the lower left, with its stem pointing upwards. The background is a dark, textured wooden surface.

Sausage-Stuffed Acorn Squash with Aged Gouda

Servings 4

Ingredients

- 4 medium acorn squash
- 2 tablespoons olive oil, divided
- Salt and pepper
- 1 pound bulk hot Italian sausage
- 1 small onion, chopped
- 2 medium apples, cored and diced
- 1 tablespoon minced fresh sage
- 1 cup packed fresh baby spinach, chopped
- 2 tablespoons apple butter
- 8 ounces **Wakker Creamy Aged Gouda cheese (aged 12-18 months)**, shredded and divided (2 cups)

Instructions

Heat oven to 350°F. Line a 15 x 10-inch baking pan with aluminum foil.

Cut tops off of squash; remove seeds and discard. Brush cut sides of squash with 1 tablespoon olive oil; season with salt and pepper. Place squash cut side down on prepared pan. Bake for 40-45 minutes or until tender.

Meanwhile, cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Transfer sausage to a bowl. Wipe out the pan.

Sauté onion in remaining olive oil in the same pan over medium-high heat for 3 minutes. Reduce heat to medium. Add apples and sage; cook and stir for 2-3 minutes or until apples are tender. Stir in the spinach, apple butter and sausage. Cook and stir for 2-3 minutes longer or until heated through. Remove from the heat. Stir in 1 1/2 cups gouda.

Spoon sausage mixture into squash. Bake for 15 minutes. Sprinkle with remaining gouda. Bake for 5-6 minutes longer or until cheese is melted.

Rolled Cranberry-Cheese Pork Loin

Servings 6-8

Ingredients

- 1 boneless pork loin roast (about 2 pounds)
- Salt and pepper
- 8 ounces **Roth Original Grand Cru®** cheese, shredded (2 cups)
- 1 1/2 cups fresh baby arugula or baby spinach
- 1/2 cup dried cranberries
- 2 medium pears, cored and sliced
- 1 medium shallot, thinly sliced
- 1 1/2 cups fresh cranberries
- 3/4 cup maple syrup
- 2 tablespoons Dijon mustard
- Fresh rosemary sprigs, optional

Instructions

Heat oven to 400°F.

Place pork roast fat side down and lengthwise on a cutting board. Keeping knife parallel to roast, about a third of the way down from the top, cut through roast lengthwise to within 1/2 inch of edge of other long side. Open roast to lie flat like a book. Rotate roast 180 degrees. Keeping knife parallel to the thicker inside portion of roast, make another lengthwise cut through the thick portion to within 1/2 inch of other long side. Open roast to lie flat (fat side down). Cover with plastic wrap. Flatten roast to 1/2-inch thickness; remove plastic wrap.

Season roast with salt and pepper. Sprinkle with the Grand Cru®, arugula and dried cranberries to within 1/2 inch of edges. Roll up roast, jelly-roll style, starting with the long side. Secure with twine.

Place pork in a greased shallow roasting pan fat side up. Bake for 30 minutes.

Reduce oven temperature to 325°F.

Place the pears, shallot and fresh cranberries around roast. Whisk maple syrup and Dijon mustard in a bowl; spoon half over pork. Bake for 30 minutes. Spoon remaining maple syrup mixture over roast. Bake for 20-30 minutes longer or until a thermometer inserted in meat reads 145°F.

Transfer roast to a cutting board. Cover and let stand for 10 minutes. Discard twine. Cut into 1/2-inch slices. Serve pork and fruit mixture with pan juices. Garnish with rosemary if desired.





COOKING WITH HARD APPLE CIDER

IT'S APPLE SEASON, AND THERE'S NO BETTER WAY TO ENJOY IT THAN SIPPING A GLASS OF SPARKLING HARD CIDER ON A CRISP FALL DAY. BUT HERE'S EVEN BETTER NEWS—YOU CAN COOK WITH IT, TOO! USE IT IN A CHEESE SAUCE, BRINE YOUR THANKSGIVING TURKEY OR ADD A SPLASH TO AN AUTUMNAL VINAIGRETTE. NOT SURE WHERE TO START? GIVE THESE RECIPES THAT FEATURE HARD CIDER AND HANDCRAFTED CHEESES A GO.







CIDER-BUTTERKÄSE BAKED CHICKEN WINGS

SERVINGS 6-8

INGREDIENTS

- 2 pounds chicken wings
- Salt and pepper
- 3/4 cup apple cider
- 3/4 cup dry hard apple cider
- 2 tablespoons Worcestershire sauce
- 1 tablespoon honey
- 1 tablespoon cornstarch
- 1 tablespoon cold water
- 4 ounces **Saxon Snowfields Butterkäse Style cheese**, shredded (1 cup)

INSTRUCTIONS

Heat oven to 450°F. Place a greased wire rack on an aluminum foil-lined rimmed baking sheet.

Pat chicken wings dry with paper towels. Cut wings through joints into three sections; discard wing tips. Season with salt and pepper.

Arrange wings in a single layer on rack. Bake for 30-35 minutes or until a thermometer inserted in the meat reads 165°F.

Meanwhile, bring the apple cider, hard apple cider, Worcestershire sauce and honey to a boil in a saucepan over medium-high heat, stirring frequently. Reduce heat to medium. Simmer, uncovered, for 8-10 minutes or until sauce is reduced to about 3/4 cup, stirring occasionally. Combine cornstarch and water in a small bowl until smooth; stir into cider mixture. Cook and stir for 2-3 minutes or until thickened.

Toss wings with 1/4 cup sauce in a large bowl. Return wings to pan. Broil 4 inches from the heat for 2 minutes.

Sprinkle wings with butterkäse. Broil for 1-2 minutes longer or until cheese is melted. Serve with remaining sauce.

SAUSAGE PASTA WITH CIDER CHEESE SAUCE

SERVINGS 6-8

INGREDIENTS

- 1 package (16 ounces) uncooked cavatappi pasta
- 3 tablespoons butter, cubed and divided
- 1 package (14 ounces) smoked sausage, halved and sliced
- 1 package (8 ounces) sliced baby portobello mushrooms
- 1 large sweet red bell pepper, finely chopped
- 3 tablespoons all-purpose flour
- 1 1/3 cups milk
- 2/3 cup dry hard apple cider
- 10 ounces **Hook's 1 Year Swiss cheese**, shredded (2 1/2 cups)
- Salt and pepper to taste

INSTRUCTIONS

Cook pasta according to package directions; drain. Keep warm.

Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat. Add sausage; cook and stir for 5-6 minutes or until browned. Remove sausage from the skillet; keep warm.

Sauté mushrooms and red bell pepper in remaining butter in the same pan over medium-high heat for 4-6 minutes or until tender.

Reduce heat to medium-low. Stir in flour until light brown. Gradually stir in milk and hard apple cider. Bring to a boil, stirring constantly. Reduce heat to low. Simmer, uncovered, for 8-10 minutes or until thickened, stirring frequently.

Gradually stir in swiss until melted. Remove from the heat. Stir in pasta and sausage. Season with salt and pepper to taste.







SAY “HELLO” TO HARD CIDER

Photo courtesy of Hidden Cave Cidery

A growing trend with a juicy future, hard apple cider has local folks buzzing. Fall is a great time to get familiar with this fresh-pressed libation that pairs perfectly with almost anything, especially specialty cheese.

Wisconsin is waking up to the wonderful world of hard apple cider. After all, who doesn't love local, handpicked goodness pressed into something special worth sipping? From how to serve it to the apples sourced to produce it, here's a bushel of insight from three local experts. They're sharing why hard cider is becoming a hometown hero.

**Wisconsin is known as a beer state.
Where does hard apple cider fit in?**

Hard cider is quickly growing in popularity year after year and becoming a staple in the state. While Wisconsin is known for its long history of beer making, hard cider producers are constantly innovating their product. New hard cider tasting rooms are opening and creating meeting places for a growing community of people. The support from this blossoming community and dedication from creative cidemakers are the very things that will propel hard cider into the future.

– **Walker Fanning** | Owner
Hidden Cave Cidery | Middleton, WI

Hidden Cave Cidery produces unique hard ciders from simple recipes using Wisconsin apples and Wisconsin honey.



Photo courtesy of Hidden Cave Cidery

DID YOU KNOW?

Hard cider has an alcohol content similar to beer—most ciders are 4.5% to 8% alcohol by volume.



Matt Raboin is in his cidery.
Photo courtesy of Brix Cider

How do you serve hard apple cider? Are there any foods it pairs especially well with?

We like to serve our cider in canning jars, because they're rustic and simple—an ideal choice for a beverage that starts with apples from local orchards. Others prefer to serve hard cider in wine or champagne glasses. If the cider is high quality, it can hold its own in fancy glassware.

People visiting our tasting room and restaurant are often surprised by the flavors that come through in hard ciders and that they pair well with almost any food, especially cheeses. The bubbles, fruitiness, acidity and aromas in hard cider contrast the creaminess and complement flavor profiles found in many of the great cheeses made in Wisconsin. There are many amazing combinations to discover.

– **Matt Raboin** | Co-Owner
Brix Cider | Mount Horeb, WI

Brix Cider makes their ciders with locally grown apples, sourcing from small Wisconsin farms. They pair them with other local ingredients and dishes made in their farm-to-table restaurant.



What type of apples are used to create hard cider?

In Europe, cider apples are specially cultivated just to make alcoholic beverages. French and English varieties are like the grapes used to make wine. In America, apple production has been concentrated on culinary or table apples. We cultivate French and English cider apples at The Cider Farm.

With the apple varieties available, there are two emerging strands of cider styles in America. "Modern" ciders are crafted with table apples and other ingredients to elevate character and flavors, while "heritage" ciders are made with specific, true cider apples. Heritage ciders have fewer additives and generally a lower sugar content.

– **John Biondi** | Owner
The Cider Farm | Mineral Point, WI

The Cider Farm makes small-batch hard ciders and apple brandy with organically grown, true English and French cider apples.

CIDER TASTING 101

New to hard apple cider?
Here are several key terms to know.

Acidity: Apples used to make cider range in acidity—too high and it tastes like vinegar, too low and it tastes flat. The right amount highlights flavors.

Carbonation: Detected visually and by mouthfeel, bubbles in cider range from still (little to none) to pétillant (moderate) to sparkling (high).

Clarity: Describes how clear or cloudy a cider is in appearance. Clarity ranges from cloudy to hazy to clear to brilliant.

Mouthfeel: Hard ciders range in level of dryness and vary in viscosity. They can be thin like water, syrupy or full-bodied like juice.

Tannins: Similar to red wine, hard ciders can have tannins that add a drier mouthfeel and also help balance sweetness.



Cheese Prep:



HARD APPLE CIDER? CHEESE? YES, PLEASE.

Harvest the richness of fall with two quintessential seasonal favorites. That's right, specialty cheese and hard cider. With so many creative hard apple cider flavors available—fruited, herbal and more, the pairing potential is endless. Get started with these suggestions or experiment with your favorite Wisconsin cheeses!



Cheese Prep:



MARIEKE® GOUDA AGED CHEESE + DRY CIDER

Slightly crystalized with nutty notes, this aged gouda is an ideal match for dry cider's complex apple and fruity flavors.



RENARD'S 1 YEAR CHEDDAR CHEESE + FRUITED CIDER

A natural pair, the crisp notes in a fruit-forward cider balance the creamy and slightly sharp taste of aged cheddar.

CHEESE + HARD APPLE CIDER



CARR VALLEY FONTINA CHEESE + HERBAL CIDER

Fontina's creamy texture and crowd-pleasing, mild and nutty flavors give the cider's herbal notes a chance to blossom.



ROTH BUTTERMILK BLUE[®] CHEESE + SEMISWEET CIDER

Lightly sweet and bubbly, juxtapose this cider with a creamy, tangy yet mellow blue cheese for a pairing rich with flavor.



A GHOULISHLY GOOD TIME

Scare up a boo-tiful spread of happy eats in freaky-fun shapes and designs for your hungry monsters this Halloween. Start a new tradition and make this scary-faced, cheesy pizza or festive, beefy potpie. For dessert? A devilish, clever cheese board, featuring creative cheese cutouts and your favorite treats.



SCARY HALLOWEEN PIZZA

Servings 4-6

Ingredients

- 1 tube (13.8 ounces) refrigerated pizza crust
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- 1 cup pizza sauce
- 1 1/2 teaspoons minced fresh oregano or 1/2 teaspoon dried oregano
- 8 ounces **Weyauwega Star Dairy Mozzarella cheese**, shredded (2 cups)
- 4 ounces **Weyauwega Star Dairy Asiago cheese**, finely shredded (1 cup)
- Sweet orange bell pepper, cut into strips

Toppings: Canadian bacon, green and ripe olives, red onion, pepperoni slices, green pepper and sweet mini bell peppers

Instructions

Heat oven to 425°F.

Roll out pizza crust on a lightly floured surface to a 17 x 12-inch rectangle. Transfer crust to a greased 15 x 10-inch baking pan. Fold excess dough over; press to seal. Prick crust with a fork. Bake for 8-10 minutes or until crust is light brown.

Meanwhile, warm olive oil in a large saucepan over medium heat. Add garlic; cook and stir for 1 minute. Stir in pizza sauce and oregano; heat through.

Spread pizza sauce on crust. Sprinkle with mozzarella and asiago. Place orange bell pepper strips. Decorate as desired with toppings to create face designs.

Bake for 10-12 minutes longer or until crust is golden brown and cheese is bubbly. Cool slightly before serving.







JACK-O'-LANTERN BEEF POTPIE

Servings 6-8

Ingredients

- 1 large green pepper
- 1 large sweet red bell pepper
- 1 pound lean ground beef (90% lean)
- 1 medium onion, chopped
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (10 ounces) diced tomatoes and green chilies, undrained
- 1 teaspoon garlic powder
- 10 ounces **Buholzer Brothers® Havarti cheese**, shredded and divided (2 1/2 cups)
- 2 sheets refrigerated pie pastry
- 2 large eggs
- Orange and green food coloring, optional

Instructions

Heat oven to 425°F. Line a 17 x 12-inch baking pan with parchment paper.

Finely chop half of each green and red bell pepper; set aside remaining bell peppers.

Cook the beef, onion and chopped bell peppers in a large skillet over medium heat until meat is no longer pink; drain.

Add the black beans, tomatoes and garlic powder; cook and stir for 4-6 minutes or until heated through, stirring occasionally. Remove from the heat. Stir in 2 cups havarti.

Roll out one pie pastry on a lightly floured surface to a 10-inch circle. Transfer to prepared pan. Spoon beef mixture in the center of pastry to within 1/2 inch of edges. Roll out remaining pastry to a 10-inch circle. Cut pumpkin face; set aside cutouts for the stem and leaf. Place pastry over beef mixture. Pinch pastry edges together and fold under to seal. Shape stem and leaf with reserved pastry; place on pie.

Whisk one egg and orange food coloring if desired in a small bowl. Brush pumpkin with egg wash. Whisk remaining egg and green food coloring if desired in another bowl; brush over stem and leaf.

Bake for 15 minutes. Brush pastry with egg washes. Sprinkle remaining havarti in eyes and mouth. Cut reserved bell peppers for pupils in eyes and teeth; place on pie. Bake for 14-16 minutes longer or until crust is golden brown.



EASY HALLOWEEN CHEESE BOARD



Servings 6-8

Ingredients

Henning's Colby Longhorn cheese, thinly sliced

Cedar Valley Mozzarella cheese, thinly sliced

Decatur Smoked Butterkaase cheese or Carr Valley Apple Smoked Cheddar™ cheese, thinly sliced

Renard's Cranberry Jalapeno Monterey Jack cheese, thinly sliced

White and milk chocolate bark of choice

Caramel corn

Dried apricots

Dried papaya

Instructions

Cut colby with a pumpkin-shaped cookie cutter. Cut mozzarella with bone-shaped cookie cutters, varying sizes as desired.

Arrange the butterkaase, monterey jack, colby pumpkins and mozzarella bones on a serving board. Fill in board with chocolate bark, caramel corn, dried apricots and papaya.





GIVE Thanks FOR Make-Ahead SIDES

Spend more time giving thanks and less time in the kitchen on the big day with side dishes meant for making or taking ahead of the main event. From a special slaw with candied walnuts and decadent cheese that can be dressed just before serving to a colorful carrot medley that can be reheated in the microwave, this collection of beautiful, prep-now-enjoy-later sides are worthy of any Thanksgiving table.







BALSAMIC COLESLAW WITH CANDIED WALNUTS

Servings 8-10

Ingredients

Candied Walnuts:

- 1 cup walnut halves
- 3 tablespoons balsamic vinegar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 2 tablespoons sugar

Balsamic Vinaigrette:

- 1/4 cup balsamic vinegar
- 3 tablespoons sugar
- 2 teaspoons Dijon mustard
- 1/2 cup olive oil
- Salt and pepper to taste

Coleslaw:

- 6 cups thinly sliced cabbage
- 6 cups thinly sliced red cabbage
- 2 cups dried apricots, julienned
- 1 small red onion, halved and thinly sliced
- 6 ounces **Cello® Copper Kettle cheese**, shaved (1 1/2 cups)

Instructions

Candied Walnuts:

Cook and stir the walnuts, balsamic vinegar, cinnamon and cayenne pepper in a large skillet over medium heat for 4-5 minutes or until nuts are toasted. Sprinkle with sugar. Cook and stir for 2-4 minutes longer or until sugar is dissolved. Spread walnuts onto aluminum foil to cool.

Balsamic Vinaigrette:

Whisk the balsamic vinegar, sugar and Dijon mustard in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

Coleslaw:

Combine the cabbage, dried apricots and red onion in a large serving bowl; toss with vinaigrette. Sprinkle with Copper Kettle and walnuts.



MAKE-AHEAD TIP:

Prepare candied nuts up to a day ahead. Cool and store in an airtight container in a cool, dark place. Prepare vinaigrette and coleslaw up to a day ahead. Store covered in separate containers in the refrigerator. Before serving, transfer slaw and nuts to a serving bowl; toss with vinaigrette.

APPLE-CHEDDAR SWEET POTATO TART

Servings 6-8

Ingredients

- 1 sheet refrigerated pie pastry
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 large sweet potatoes, peeled and cut into 1/8-inch slices
- 1 tablespoon olive oil
- 2 medium tart apples, cut into 1/8-inch slices
- 2 tablespoons lemon juice
- 6 ounces **Sartori MontAmoré® Cheddar cheese**, shredded (1 1/2 cups)
- 1/4 cup honey, warmed
- Additional honey

Instructions

Roll out pie pastry on a lightly floured surface. Transfer to a 9-inch tart pan with removable bottom; trim edges. Refrigerate for 30 minutes.

Heat oven to 375°F.

Prick bottom and sides of pastry with a fork. Line pastry with parchment paper or double thickness of aluminum foil; fill with pie weights or dried beans. Bake for 12-15 minutes or until crust is light brown. Carefully remove parchment and pie weights. Cool on a wire rack.

Meanwhile, combine the sugar, salt and cinnamon in a small bowl. Cut potato slices in half. Drizzle potatoes with olive oil in a large bowl. Sprinkle with half of the cinnamon-sugar mixture; toss to coat.

Drizzle apples slices with lemon juice in a bowl. Sprinkle with remaining cinnamon-sugar mixture; toss to coat.

Arrange sweet potatoes around edges of crust, placing potatoes rounded side upright and overlapping slices. Arrange apples in a circular pattern, placing skin side upright and overlapping slices. Alternate circles of sweet potatoes and apples. Sprinkle tart with cheddar, tucking cheese between layers.

Drizzle tart with half of the honey. Bake for 25 minutes. Drizzle with remaining honey. Bake for 20-25 minutes longer or until crust is deep golden brown.

Serve warm or at room temperature with additional honey.



MAKE-AHEAD TIP:

Prepare and bake tart up to 3 hours ahead. Cool on a wire rack. Serve warm or at room temperature. Drizzle tart with honey in front of guests for added flair.





BOURBON-GLAZED CARROTS WITH GORGONZOLA

Servings 6

Ingredients

1 1/2 pounds small rainbow carrots, peeled and trimmed

2 tablespoons olive oil

Salt and pepper

1/2 cup bourbon

1/2 cup dried cherries, coarsely chopped

1/3 cup packed brown sugar

2 tablespoons butter, cubed

1 cup **Prairie Farms Gorgonzola Cheese Crumbles, Mindoro Collection** (6 ounces)

Instructions

Heat oven to 375°F.

Place carrots on an aluminum foil-lined 15 x 10-inch baking pan. Drizzle with olive oil; toss to coat. Arrange carrots in a single layer. Season with salt and pepper.

Bake for 30-40 minutes or until carrots are tender, stirring once.

Meanwhile, bring bourbon and dried cherries to a boil in a small saucepan over medium-high heat, stirring constantly. Reduce heat to medium. Simmer, uncovered, for 3-4 minutes or until bourbon is reduced to about 1/4 cup, stirring frequently. Stir in brown sugar and butter. Cook and stir for 2-3 minutes or until sugar is dissolved.

Drizzle carrots with glaze. Sprinkle with gorgonzola just before serving.



MAKE-AHEAD TIP:

Prepare recipe up to a day ahead. Bake carrots and drizzle with glaze. Cool; cover and refrigerate overnight. Remove from the refrigerator 20 minutes before warming. Microwave on high for 2-3 minutes or until heated through, stirring once. Sprinkle with gorgonzola. Tip was tested in an 1,100-watt microwave.



BOURBON-GLAZED CARROTS
WITH GORGONZOLA

BALSAMIC COLESLAW
WITH CANDLED WALNUTS

APPLE-CHEESE
SWEET POTATO

HOST WITH LESS STRESS

Be the host with the most with these top-notch tips and tricks.



Prep or make as many dishes ahead of time as possible.



Set up a buffet-style meal for guests to easily serve themselves.



Label dishes with recipe name and any dietary notes like gluten-free or nut-free.



Create a self-serve drink station stocked with glasses, ice, wine, beer or a signature cocktail.



SNACK SIMPLY WITH CHEESE PAIRINGS

Serve guests these tasty bites
before dinner.



**KINGSTON CREAMERY AMISH
HERITAGE™ BLUE CHEESE
+ DRIED APRICOTS**



**DOOR ARTISAN SMOKED GOUDA
CHEESE or DOOR ARTISAN VALMY
CHEESE + CANDIED WALNUTS**



**RED BARN AGED 1 YEAR HERITAGE
CHEDDAR CHEESE + HONEY
+ PISTACHIOS**



**MAPLE LEAF NORDIC™
FONTINA CHEESE + SALAMI
+ WHOLE GRAIN MUSTARD**





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BE A GOOD GUEST

Thanksgiving Day is a busy time for the host. Offer to help and simplify meal prep with these tips.



Ask your host if you may bring a dish to share.



Bring a side that can be served at room temperature or reheated briefly, so you don't tie up your host's oven or stovetop.



Supply your own serving dish and utensils.



Pack your dish in a storage container that can double for leftovers later.

THANKSGIVING TURKEY CHEESE BOARD

Servings 6-8

INGREDIENTS

Widmer's One Year Cheddar cheese, thinly sliced

Arena SpringGreen™ Gouda cheese or
Arena SpringGreen™ Smoked Gouda cheese, thinly sliced

Cedar Grove Havarti cheese, thinly sliced

Red Anjou pear

Thinly sliced prosciutto

Thinly sliced bresaola sausage or prosciutto

Mini cucumbers, halved lengthwise

Sweet mini bell peppers, stems removed,
halved lengthwise and seeded

Pita crackers

Pitted green olives

Dried apricots

Fresh sage leaves

Black peppercorns

Seedless purple or red grapes

INSTRUCTIONS

Cut the cheddar, gouda and havarti into triangles. Set aside two gouda slices.

Place pear on a serving board. Arrange prosciutto around pear. Fill in board with cheddar, bresaola, cucumbers, gouda, havarti, bell peppers and crackers. Tuck in olives, dried apricots and sage.

Cut reserved gouda slices into eyes, beak and feet. Attach peppercorns for pupils. Place eyes and beak on pear; arrange feet.

Garnish board with grapes, prosciutto flowers and sage.





TASTY TURKEY TRANSFORMATIONS

You deserve a high five for hosting a terrific Thanksgiving meal! Now it's time to relax. But what do you do with all that leftover turkey? Show your leftovers some love with these easy-to-make meals. Since they simmer with other savory ingredients and feature rich, specialty cheeses, these recipes are satisfying ways to use up light or dark meat.



AGED CHEDDAR-TURKEY CHOWDER

Servings 8 (3 quarts)

INGREDIENTS

- 1 large onion, chopped
- 1 tablespoon butter, cubed
- 2 tablespoons all-purpose flour
- 5 cups chicken stock
- 2 large Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
- 2 medium sweet potatoes, peeled and cut into 1/2-inch cubes
- 1 bag (12 ounces) frozen corn
- 1/4 to 1/2 teaspoon ground nutmeg
- 3 cups shredded cooked turkey
- 1 1/2 cups half-and-half cream
- 12 ounces **Springside 2 Year Aged Cheddar cheese**, shredded (3 cups)
- Salt and pepper to taste
- Salted pepitas and hot pepper sauce

INSTRUCTIONS

Sauté onion in butter in a Dutch oven over medium-high heat for 5-6 minutes or until crisp-tender.

Reduce heat to medium-low. Stir in flour until light brown. Gradually stir in chicken stock; add the potatoes, corn and nutmeg. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 15-20 minutes or until potatoes are tender, stirring occasionally.

Stir in turkey and cream; simmer for 5-6 minutes longer or until heated through. Remove from the heat. Gradually stir in cheddar until melted. Season with salt and pepper to taste.

Ladle chowder into serving bowls. Top with pepitas and hot pepper sauce.





CREAMY FONTINA-TURKEY PASTA BAKE

Servings 6-8

INGREDIENTS

- 1 package (16 ounces) uncooked rigatoni pasta
- 1 medium onion, chopped
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 can (28 ounces) crushed tomatoes
- 12 ounces **BelGioioso Ricotta con Latte®** cheese (about 1 1/2 cups)
- 3 cups shredded cooked turkey
- 12 ounces **BelGioioso Fontina** cheese, shredded and divided (3 cups)
- 3 to 4 tablespoons minced fresh sage
- Salt and pepper to taste

INSTRUCTIONS

Heat oven to 375°F.

Cook pasta according to package directions; drain.

Sauté onion in olive oil in a 6-quart ovenproof or cast-iron Dutch oven over medium-high heat for 5-7 minutes until tender. Reduce heat to medium. Add garlic; cook and stir for 1 minute.

Stir in tomatoes. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 10 minutes, stirring occasionally. Stir in ricotta.

Remove from the heat. Stir in the turkey, 2 1/2 cups fontina, sage and pasta. Season with salt and pepper to taste. Sprinkle with remaining fontina. Bake, covered, for 20-25 minutes or until heated through.





Chocolate-Parmesan Pecan Pie

Servings 8

Ingredients

- 1 sheet refrigerated pie pastry
- 3 cups pecan halves, divided
- 4 large eggs
- 1 cup corn syrup
- 3/4 cup sugar
- 6 tablespoons unsalted butter, cubed and melted
- 1 vanilla bean, seeds scraped
- 3/4 cup semisweet chocolate chips
- 1 1/2 ounces **Nordic Creamery Parmesan cheese**, grated (1/2 cup)
- Sweetened whipped cream

Instructions

Roll out pie pastry on a lightly floured surface. Transfer to a 9-inch pie plate, and trim pastry to 1/2 inch of plate; flute edges. Refrigerate for 30 minutes.

Heat oven to 400°F.

Prick bottom and sides of pastry with a fork. Line pastry with parchment paper or double thickness of aluminum foil; fill with pie weights or dried beans. Bake for 12-15 minutes or until crust is light brown. Carefully remove parchment and pie weights. Cool on a wire rack.

Reduce oven temperature to 350°F.

Coarsely chop 2 cups pecans. Whisk the eggs, corn syrup, sugar, butter and vanilla bean seeds in a large bowl until blended. Stir in the chocolate chips, parmesan and chopped pecans.

Pour filling into crust; arrange remaining pecans over top. Bake for 50-60 minutes or until filling is set. Lightly cover with foil if crust or pecans are over-browning. Cool on a wire rack.

Serve with whipped cream.





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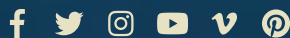
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