

SUMMER 2021

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE



## SUMMER LOVIN'

TASTE A FIESTA  
OF FRESH FLAVORS!

GREAT GRILLING IDEAS | CHEF SALAD CHEESE BOARD | CHEESE-AND-WINE PATIO PAIRINGS



## LETTER FROM THE EDITOR



Summer is truly Wisconsin's time to shine! The gorgeous weather inspires those of us living in this great state to squeeze every bit of fun from each sun-drenched day. For me, the season revolves around grilling (Grilled Romaine with Lemon-Parmesan Vinaigrette on page 27 is a personal favorite), swimming and casual cocktails

poolside, while my family listens to music and watches the dogs play in the yard. There's no place I'd rather be.

Especially on Taco Tuesday. Nothing says summertime fun like a street taco paired with a fresh-made margarita, am I right? Over the past year, Taco Tuesday has been a sure-fire way to brighten up my family's day with a good time. But this summer? We're going to totally up our spread with easy-livin', Slow-Cooked Pulled Pork Tacos or an array of flame-kissed meats topped with peach-gouda salsa. As the saying goes, variety is the spice of life. If you need a little inspiration to get the party started, check out the fiesta we've got going on pages 41-48.

Everyone who knows me will also testify that I will use any excuse to celebrate with festive, delicious recipes. From Memorial Day to Labor Day, I'm all about the red, white and blue—clothes, décor and yes, even food gets a patriotic makeover in my house. I'm especially excited to parade out the Mixed Berry Shortcake Trifle made with aged cheddar cheese on page 57 this year. Not only is the dessert a showstopper, but it has major flavor fireworks, too!

With every tasty tidbit of info in this issue, I hope we've encouraged you to put on your favorite pair of sunglasses, slip on those flip-flops and grab a hold of summer *your way*. There are so many ideas for enjoying the best bites of the season—you'll never want it to end.

*Suzanne Fanning*

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## Summer Stunners

Hit refresh on your mid-year menu! Add sizzle to your next cookout with new grilled entrée ideas.



## Side Dishes That Sizzle

Fire up the grill for flame-kissed sides that take mealtime up a notch.



## Red, White and Berries

Create an all-American spread with a patriotic lineup of sweet and savory showstoppers.



## Taco ‘Bout a Fiesta!

Bring the party with a mouthwatering, Mexican-inspired menu perfect for any day of the week.





## Chef Salad Cheese Board

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Serve up a heaping helping of summer with just-picked produce from the farmers market.



## Storytelling Through Tacos

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Take a bite out of the delicious story Jesus Gonzalez is sharing out of his Walker’s Point taco truck.

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# IN EVERY ISSUE

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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](http://WisconsinCheese.com/Recipes).

### Grilled Bacon Jalapeno Poppers



#### ***New Favorite Jalapeno Popper Recipe***

This was a great side dish to go along with our grilled burgers. We drizzled the raspberry sauce over them and sprinkled on just a bit of gorgonzola cheese. They were a big hit with our family.

— Janu77

### Fresh Berry Bruschetta



#### ***Packed with Flavor and Gorgeous***

I made this one evening when it was too hot to use the oven. Beautiful and tasty—I drizzled honey over mine and it was divine.

— Farmgal

### Summer Stone Fruit Crisp



#### ***Unique***

Everyone loved it! I put a pie crust on the bottom and the crumb on top. The only request was to double the amount of cheese and maybe chunk it next time—and I was afraid they might not like the combo.

— ABKD

### Buffalo Chicken Pasta Salad



#### ***Great with a Tweak***

I didn't rinse the pasta. Instead, I stirred it in warm with some pasta water to help melt the cheese and meld the flavors together. A fun break from "regular" pasta salad. Love the blue!

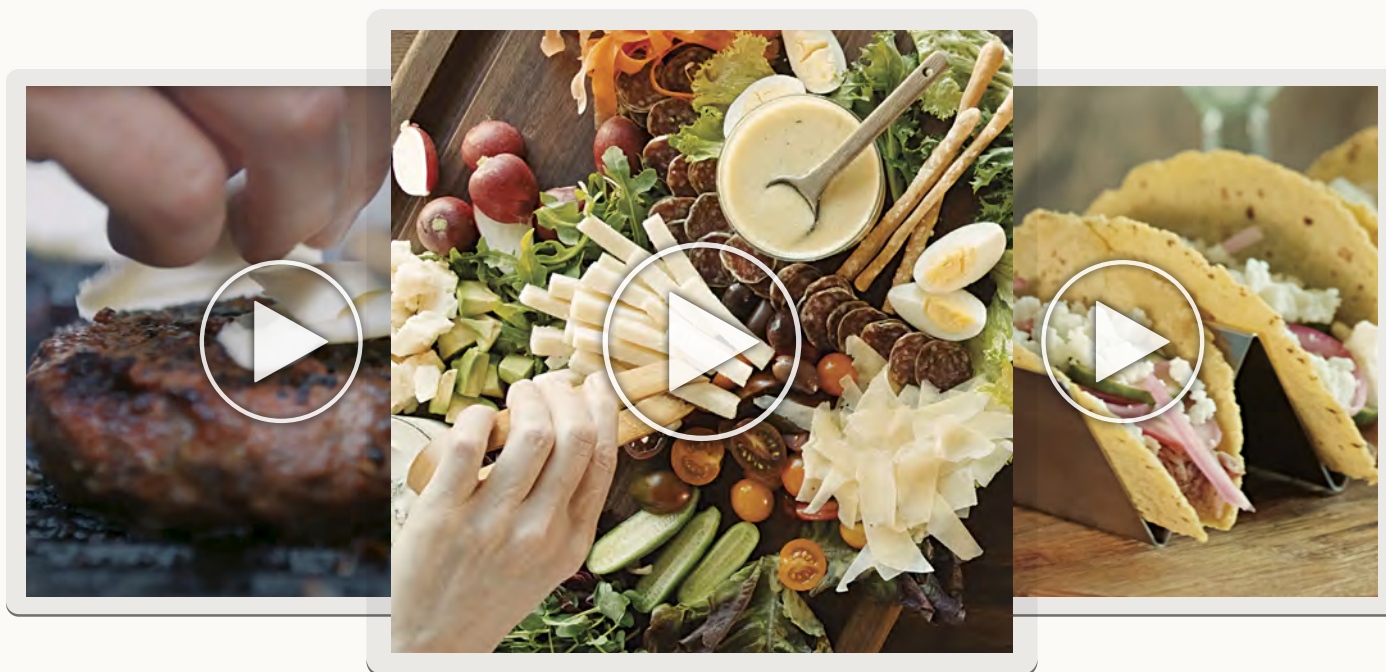
— FlyoverFood





# 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](http://WisconsinCheese.com)***





# Corn and Feta Salsa

Servings 8-10

## Ingredients

- 2 cans (15 ounces each) black beans, rinsed and drained
- 1 can (8 3/4 ounces) whole kernel corn, drained
- 1 cup cherry tomatoes, quartered
- 1/2 cup finely chopped red onion
- 1/4 cup minced fresh cilantro
- 3 tablespoons lime juice
- 1/4 teaspoon cayenne pepper
- 1 cup **Odyssey® Traditional Crumbled Feta cheese** (6 ounces)
- Sweet red, yellow and green bell peppers, cut into 1/2-inch strips
- Tortilla chips

## Instructions

Combine the black beans, corn, tomatoes, red onion, cilantro, lime juice and cayenne pepper in a large bowl. Cover and refrigerate for at least 1 hour.

Fold in feta. Serve with bell pepper strips and tortilla chips.











Summertime means easy, breezy cheese boards. Enjoy them for an impromptu happy hour with your neighbor, a light dinner on the deck or anything in between. Use these Cheeselandians' ideas to inspire your own!



Wine and cheese? Yes, please! Cheeselandian Kelsey curated a bountiful board with her favorite wine pairings, including **Sartori Merlot BellaVitano® cheese** and **Red Barn Heritage Cheddar cheese**, sliced apple, charcuterie, crostini and fig jam.





From green apples to green grapes to **Marieke® Gouda Pesto Basil cheese**, Cheeselandian Tomi created a fun and fresh cheese board that makes us green with envy.



Cheeselandian Denyse balanced sweet and savory on this gorgeous board with apple slices, honey, candied pecans, charcuterie and seasoned crackers. But the star of the show? It's the rich, buttery and camembert-style **Hoard's Dairyman Farm Creamery's St. Saviour cheese** wheel.



Good things happen in threes. Take this board from Cheeselandian Cindy that features a trio of cheeses all from Sartori Cheese—**Sartori MontAmoré® Cheddar, Sartori Merlot BellaVitano®** and **Sartori Classic Asiago**. Stuffed grape leaves, chunks of dark chocolate and a spicy zhoug sauce adds sophistication.

*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](http://www.cheeseapplication.com/apply).*





# Summer Stunners

Out with the same-old, same-old recipes this summer and in the new! It's a breeze to refresh mealtimes with tasty ideas. These entrées feature dreamy melting cheeses or fresh cheeses coupled with the season's brightest colors and flavors.

Uniquely prepared pork, chicken, beef and salmon—all cooked on the grill—means there's a little summertime somethin', somethin' for everyone.













# Savory Havarti-Stuffed Pork Chops

SERVINGS 4

## INGREDIENTS

- 6 bacon strips, chopped
- 1 bag (5 ounces) fresh baby spinach (about 5 cups)
- Salt and pepper
- 6 ounces **Carr Valley Havarti cheese**, shredded (1 1/2 cups)
- 4 bone-in thick-cut pork chops (6 to 8 ounces each)
- 1/2 cup pesto

## INSTRUCTIONS

Fry bacon in a large skillet over medium heat until crisp. Remove bacon with a slotted spoon to paper towels to drain, reserving 1 tablespoon drippings.

Sauté spinach in bacon drippings in the same skillet over medium heat for 2-3 minutes or until wilted. Lightly season with salt and pepper. Remove from the heat. Cool completely. Stir in havarti and bacon.

Grease grill grate. Heat grill to medium-high.

Cut a pocket in each pork chop with a sharp knife horizontally to within a 1/4 inch of the bone. Season with salt and pepper. Stuff each pork chop with spinach mixture; secure with toothpicks.

Grill pork chops, covered, over medium-high heat for 8 minutes. Brush pork chops with pesto. Flip pork chops, brushing with pesto on both sides. Grill, covered, for 7-8 minutes longer or until a thermometer inserted in meat reads 145°F.

Transfer pork chops to a serving platter. Cover and let stand for 5 minutes. Remove toothpicks before serving.







# *Yogurt Marinated Chicken with Naan*

SERVINGS 4

## **INGREDIENTS**

- 1 1/2 cups plain yogurt
- 1/4 cup lime juice
- 2 tablespoons smoked paprika
- 1 1/2 teaspoons chili powder
- 4 boneless skinless chicken breast halves (about 2 pounds)
- Salt and pepper
- 4 mini naan breads or tortillas (about 5 to 6 inches), warmed
- 1 cup **Nasonville Dairy** or **Café Olympia™ Traditional Feta Cheese Crumbles** (6 ounces)
- Cubed avocado, fresh cilantro, sliced cherry tomatoes and red onion

## **INSTRUCTIONS**

Combine the yogurt, lime juice, paprika and chili powder in a large bowl. Cover and refrigerate 1/2 cup yogurt mixture for serving. Add chicken to remaining yogurt marinade; turn to coat. Cover and refrigerate for at least 4 hours or overnight, turning occasionally.

Grease grill grate. Heat grill to medium.

Remove chicken from marinade, scraping off any excess. Discard marinade. Season chicken with salt and pepper.

Grill chicken, covered, over medium heat for 6-8 minutes on each side or until a thermometer inserted in meat reads 165°F. Transfer chicken to a cutting board. Cover and let stand for 10 minutes. Thinly slice chicken.

Top breads with chicken, feta, avocado, cilantro, tomatoes and red onion. Serve with reserved yogurt mixture.















# *Best Pepperoni Pizza Burgers*

SERVINGS 6

## **INGREDIENTS**

- 6 ounces **Renard's Mozzarella cheese**, shredded (1 1/2 cups)
- 1 cup diced pepperoni
- 3/4 cup pizza sauce, divided
- 1 tablespoon dried oregano
- 2 pounds lean ground beef (80% lean)
- Salt and pepper
- 6 ounces **Renard's Mozzarella cheese**, cut into six slices (1 ounce each)
- 6 hamburger buns, split
- Optional Toppings: pepperoni, pickled and bell peppers, red onion and ripe olives

## **INSTRUCTIONS**

Grease grill grate. Heat grill to medium.

Combine the shredded mozzarella, pepperoni, 1/2 cup pizza sauce and oregano in a large bowl. Crumble ground beef over mixture; mix just until combined. Form into six patties, about 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 160°F. Top with mozzarella slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun bottoms with remaining pizza sauce; top with burgers and toppings if desired. Replace bun tops.





# Grilled Salmon Wraps with Herbed Ricotta

SERVINGS 4

## INGREDIENTS

### HERBED RICOTTA:

- 2 containers (8 ounces each)  
**Clock Shadow Creamery Ricotta cheese**
- 1/4 cup capers, drained
- 1 teaspoon lemon zest
- 1/4 cup minced fresh chives
- 1/4 cup snipped fresh dill
- Salt and pepper

### WRAPS:

- 4 salmon fillets, with skin (6 ounces each)
- Salt and pepper
- 4 spinach tortillas, warmed (10 inches)
- 4 lettuce leaves
- 1 large tomato, seeded and chopped
- 4 red onion slices, chopped

## INSTRUCTIONS

### HERBED RICOTTA:

Place the ricotta, capers and lemon zest in a food processor; cover and process until mixture is smooth. Transfer to a bowl. Stir in chives and dill. Season with salt and pepper. Cover and refrigerate until serving.

### WRAPS:

Grease grill grate. Heat grill to medium.

Season salmon with salt and pepper; place skin side down on grill grate. Grill salmon, covered, over medium heat for 10-12 minutes or until fish flakes easily. Transfer salmon to a cutting board; remove skin.

Spread herbed ricotta on tortillas to within 1 inch of edges. Top with the lettuce, salmon, tomato and red onion. Roll up tightly. Cover and refrigerate any remaining herbed ricotta; save for a different recipe.













# SIDE DISHES THAT SIZZLE

When it comes to grilling, why should entrées have all the fun? Veggies like potatoes, romaine lettuce, summer squash and zucchini really shine when flame roasted to create caramelized goodness and fire-kissed flavor. Tossed and topped with your favorite specialty cheeses, your veggies never had it so good.



# PARMESAN POTATO WEDGES WITH LEMONY AIOLI

Servings 6

## Ingredients

- 2 ounces **Nordic Creamery Parmesan cheese**,  
grated and divided (2/3 cup)
- 1/4 cup olive oil
- 4 large russet potatoes, cut into wedges  
(about 2 1/2 pounds)
- Salt and pepper

1/4 cup minced fresh parsley

## Aioli:

- 1 cup mayonnaise
- 1 ounce **Nordic Creamery Parmesan cheese**,  
grated (1/3 cup)
- 1/4 cup lemon juice
- 1 1/2 teaspoons Dijon mustard
- 1 teaspoon garlic powder
- Salt and pepper to taste

## Instructions

Grease grill grate. Heat grill to medium.

Combine 1/3 cup parmesan and olive oil in a large bowl. Add potatoes; toss to coat. Transfer potatoes to a lightly greased grill grid. Season with salt and pepper.

Place on grill grate. Grill potatoes, covered, over medium heat for 10-12 minutes or until tender, turning occasionally.

Toss potatoes with parsley and remaining parmesan in the same bowl.

## Aioli:

Meanwhile, whisk the aioli ingredients in a bowl. Season with salt and pepper to taste. Serve with potato wedges.













# GRILLED ZUCCHINI- PESTO PACKETS

**Servings 4**

## **Ingredients**

- 2 medium yellow summer squash, cut into 1/4-inch slices
- 2 medium zucchini, cut into 1/4-inch slices
- 1/4 cup pesto
- 1/2 teaspoon crushed red pepper flakes
- 3 ounces **Weyauwega Star Dairy Asiago cheese**, finely shredded and divided (3/4 cup)
- 3 ounces **Weyauwega Star Dairy Fontina cheese**, finely shredded and divided (3/4 cup)

## **Instructions**

Heat grill to medium.

Combine the summer squash, zucchini, pesto and red pepper flakes in a large bowl. Add 1/4 cup each asiago and fontina; toss to coat.

Spoon vegetable mixture onto two greased double-thickness pieces of aluminum foil, each about 16 x 12 inches. Sprinkle each with 2 tablespoons asiago and 2 tablespoons fontina. Fold foil into packets and seal tightly. Poke several small holes into each packet.

Grill packets, covered, over medium heat for 15-18 minutes or until vegetables are tender. Remove packets from the grill. Let stand for 5 minutes. Take care when opening the foil; allow the steam to escape.

Serve with remaining asiago and fontina.



# GRILLED ROMAINE WITH LEMON-PARMESAN VINAIGRETTE

**Servings 6**

## **Ingredients**

### **Lemon-Parmesan Vinaigrette:**

- Juice and zest of 1 medium lemon
- 1 tablespoon Dijon mustard
- 2 teaspoons sugar
- 2/3 cup olive oil
- 1 ounce **Cello® Parmesan cheese**, grated (1/3 cup)
- Salt and pepper to taste

### **Salad:**

- 3 heads romaine lettuce, cut in half lengthwise
- 2 tablespoons olive oil
- Salt and pepper
- 3 ounces **Cello® Parmesan cheese**, shaved (about 1 cup)
- Croutons

## **Instructions**

### **Lemon-Parmesan Vinaigrette:**

Whisk the lemon juice, zest, Dijon mustard and sugar in a bowl. Slowly whisk in olive oil. Whisk in parmesan. Season with salt and pepper to taste.

### **Salad:**

Grease grill grate. Heat grill to medium.

Brush lettuce with olive oil. Season with salt and pepper. Grill lettuce, covered, over medium heat for 5-7 minutes, turning occasionally. Transfer lettuce to a serving platter; drizzle with vinaigrette. Top with parmesan and croutons.









# CHEF SALAD CHEESE BOARD

Servings 6-8

## INGREDIENTS

**Red Barn Heritage Cheddar cheese**, chunked  
**Wakker Creamy Young Gouda cheese**, cut into strips  
**Saxon Asiago Fresca cheese**, shaved  
Belgian endive, separated into leaves  
Raddichio, thinly sliced  
Curly endive or frisee lettuce leaves  
Red leaf lettuce leaves  
Fresh baby arugula or baby spinach  
Romaine lettuce leaves  
Pea shoots  
Bacon, cooked and crumbled  
Thinly sliced salame secchi  
Pitted Kalamata olives, drained  
Red onion, thinly sliced  
Radishes, halved  
Watermelon radish, thinly sliced  
Avocado, cubed  
Cherry tomatoes, halved  
Mini cucumbers, thinly sliced  
Carrots, shaved  
Italian breadsticks  
Hard-cooked large eggs, peeled and quartered  
Creamy Buttermilk Blue Cheese Dressing (recipe on page 31)  
Romano Cheese Vinaigrette (recipe on page 32)

## INSTRUCTIONS

Arrange the cheddar, gouda and asiago on a serving board. Fill in board with salad greens, pea shoots, bacon, salame, olives, vegetables, breadsticks, eggs and dressings.









# CREAMY BUTTERMILK BLUE CHEESE DRESSING

Makes about 1 1/2 cups

## INGREDIENTS

1/2 cup buttermilk

1/2 cup mayonnaise

1/2 cup sour cream

2 tablespoons lemon juice

3 ounces **Hook's Blue Cheese**,  
crumbled (1/2 cup)

Coarsely ground pepper to taste

## INSTRUCTIONS

Whisk the buttermilk, mayonnaise, sour cream and lemon juice in a bowl until blended. Stir in blue cheese. Season with pepper to taste. Cover and refrigerate for at least 1 hour or until serving.







# ROMANO CHEESE VINAIGRETTE

Makes about 3/4 cup

## INGREDIENTS

- 1/4 cup white wine vinegar
- 1 1/2 ounces **Door Artisan Romano cheese**,  
grated (1/2 cup)
- 1 garlic clove, minced
- 1 teaspoon sugar
- 1 teaspoon Dijon mustard
- 6 tablespoons olive oil
- Salt and pepper to taste

## INSTRUCTIONS

Place the white wine vinegar, romano, garlic, sugar and Dijon mustard in a blender or food processor; cover and process until mixture is smooth. While processing, slowly drizzle in olive oil until blended. Season with salt and pepper to taste.



A man, Kerry Henning, is standing in a cheese factory. He is wearing a white lab coat, white pants, a white hairnet, and black rubber boots. He is leaning against a large wooden cheese wheel. The cheese wheels are stacked on wooden pallets. The background is a corrugated metal wall. The text "THE WHEEL DEAL" is overlaid on the image in a large, bold, black font.

# THE WHEEL DEAL

From a big personality to mammoth cheese wheels, **Kerry Henning** of Henning's Wisconsin Cheese knows it's the little things that make a big difference.



Kerry Henning has a big personality—a booming laugh, huge grin and endlessly cheerful attitude. And his dedication and love for cheese has won Henning’s Wisconsin Cheese big awards at esteemed cheese competitions and worldwide recognition. Kerry is well respected throughout the cheese industry for old-school cheesemaking through traditional techniques. He takes pride in the smallest details of cheesemaking—it’s his artistry and craftsmanship that’s made him known throughout the state as a cheese legend. “We do everything by hand and take our time with it,” Kerry says. “The time it takes to make cheese today is no different than a hundred years ago when my grandpa was making it.”

## Over a Century of Cheesemaking

Henning’s Wisconsin Cheese in Kiel, Wisconsin, has been devoted to making some of the country’s most celebrated cheeses for over 100 years. Their commitment to excellence and creating quality cheeses locally started with Kerry’s grandfather Otto, who after completing a six-week dairy course in 1914, purchased a rural cheese plant in the heart of America’s Dairyland. Otto’s son Everette (Kerry’s dad) took over the plant in 1963, and he built a modern cheese factory a few years later. By the mid-1980s, Kerry and his siblings, Kay and Kert, expanded upon Everett’s dream. Today, Everett’s grandchildren are involved, too, in learning and growing the business.

A continued part of the company’s history and long success are Henning’s secret weapons: the world’s greatest milk and dedicated employees. Small, local family dairies source the quality milk used to craft their award-winning cheeses. And although not related, two cheesemakers at Henning’s, Mark Krutzik and Mike Cieslewicz, have been working at the company for a combined 50 years!







## A Master Crafter

Known for their delicious flavored and aged cheddars, monterey jack, colby and mammoth-sized cheeses to name a few, Henning's cheeses are available nationwide. Whether it's **Henning's Chipotle Cheddar cheese** that took home gold at the 2020 World Championship Cheese Contest or **Henning's Aged Cheddar cheese** that won gold at the 2019 U.S. Championship Cheese Contest, their cheeses are guaranteed to be crafted with the utmost skill and finest ingredients.

Kerry is a certified, three-time Master Cheesemaker of cheddar, colby and monterey jack cheeses and continues to build on his education through the Center for Dairy Research. "When we went through the Wisconsin Master Cheesemaker® Program, we got a stack of books a foot high," he remembers. "Those resources really helped, as well as having the expertise [of world-class cheesemakers]—not every state has that." Beyond the books and the experts, Kerry's classmates became some of his greatest teachers. "We'd always head down to the local pub and have some beers after class—that's when the learning really began!" Kerry laughs. "It's a very close-knit community here in Wisconsin."

Today, Kerry is a board member for the Wisconsin Master Cheesemaker® Program. He says getting in the program is competitive—for cheesemakers who don't make the cut on the first try, he always encourages them to come back. "We want people to succeed," Kerry says. "And we want people to make good cheese."





## The Last of the Mammoths

Maybe you've seen a mammoth cheese wheel? (If you haven't, check out the beauties on page 33.) Henning's Wisconsin Cheese is the last company in America to make larger-than-life cheese wheels. From Houston, Texas, to Delafield, Wisconsin, these glorious giants are often carved and used in displays. "Mammoth cheddars are wheels of cheese 75 pounds or bigger, but we've made them up to 12,000 pounds," says Kerry. Not surprisingly, for Kerry and his team, it's not about the wheel's size. It's about the care put into making the cheese—each wheel is custom made to order.

Whether he's spreading joy with magnificent cheese wheels, a decadent flavored cheddar or passing on the time-honored technique of traditional cheddaring, one thing is for sure: the future of Wisconsin cheesemaking is in good hands with Kerry Henning.

**Get your favorite cheeses delivered to your door and learn more about Henning's Wisconsin Cheese at [henningscheese.com](http://henningscheese.com).**



# Cheese Prep:

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## PATIO PARTNERS

The sun is setting, and the fireflies are out. The backyard is calling—it's happy hour time on the patio. Slip off your sandals, slide into your favorite wicker chair and get ready to savor that glass of perfectly chilled sauvignon blanc wine with an artisan cheese. After all, you deserve a little "me time." Here's how to pair these summertime sippers with your favorite fromage bites.









# Cheese Prep:



## GOUDA CHEESE + RIESLING

Ranging from dry, off-dry to sweet and highly acidic with aromas straight from the orchard—apple, pear and nectarine—Riesling mingles beautifully with approachable, creamy gouda cheese. Rich and mild **Marieke® Gouda Plain Young cheese** with its slightly sweet notes matches this fresh, crisp wine.



## PARMESAN CHEESE + LAMBRUSCO

This Italian pairing is a thing of beauty. Dry (secco) Lambrusco has a little bit of sweetness and light carbonation, making it an ideal partner for decadent, aged parmesan. **Sartori SarVecchio® Parmesan cheese** has fruity and roasted caramel notes that play well with this refreshing red's berry flavors.



# PAIRING CHEESE AND WINE



## ALPINE-STYLE CHEESE + SAUVIGNON BLANC

Delicate and bright sauvignon blanc wine lets this special cheese shine. Crafted in authentic copper vats with the finest milk, full-bodied **Roth Grand Cru® cheese** has light floral and fruity notes with nuttiness. It strikes a balance to this favorite porch wine's light citrus flavors and clean, crisp finish.



## BLUE CHEESE + SPARKLING WINE

Feeling fancy? Sparkling wine has acidity, crispness and a big bubbly personality. The characteristics of the wine pleasantly contrast the creaminess and rich mouthfeel of Danish-style **Hook's Blue Cheese**. Both wine and cheese have a reputation for irresistible flavors—they're meant for each other.









# TACO 'BOUT A FIESTA!

The festive hues, warm-you-up spices and wide array of cheeses and fresh produce (also, don't forget those margaritas) —there's something about a Mexican-inspired menu that brings the party. Throw your own at home any night of the week with these seasonal takes on tacos and more. Plus, Milwaukee food truck owner Jesus Gonzalez shares the Wisconsin cheeses he loves to put on his menu and his popular quesadilla recipe.



# BARBECUE CHICKEN TACOS WITH PEACH- GOUDA SALSA

**Makes 8 Tacos**

## **Ingredients**

### **Peach-Gouda Salsa:**

4 large fresh peaches, peeled, pitted and chopped or 4 cups sliced frozen peaches, thawed and chopped

4 ounces **Arena Spring Green Gouda cheese**, diced (about 1 cup)

1/2 cup finely chopped red onion

1/4 cup minced fresh cilantro

1 medium jalapeno pepper, seeded and finely chopped

Juice of 1 medium lime

Salt and pepper to taste

### **Barbecue Chicken:**

1 1/2 pounds boneless skinless chicken thighs

1 cup barbecue sauce

### **Tacos:**

8 flour tortillas, warmed (6 inches)

Minced fresh cilantro, optional

## **Instructions**

### **Peach-Gouda Salsa:**

Combine the salsa ingredients in a large bowl. Season with salt and pepper to taste. Cover and refrigerate for at least 1 hour.

### **Barbecue Chicken:**

Grease grill grate. Heat grill to medium.

Grill chicken, covered, over medium heat for 3-4 minutes on each side, brushing with barbecue sauce after flipping. Repeat, flipping and brushing chicken every 3-4 minutes or until a thermometer inserted in meat reads 165°F, about 15-20 minutes. Transfer chicken to a cutting board. Cover and let stand for 10 minutes. Thinly slice chicken.

### **Tacos:**

Top tortillas with chicken, salsa and cilantro if desired.













# SLOW-COOKED PULLED PORK TACOS

**Servings 8**

## **Ingredients**

### **Pulled Pork:**

- 3 tablespoons ground cumin
- 1 to 2 tablespoons ground chipotle chili pepper
- 1 teaspoon each salt and pepper
- 1 bone-in pork shoulder butt roast (4 pounds), trimmed
- Juice of 3 medium oranges

### **Pickled Vegetables:**

- 2 cups rice vinegar
- 1/4 cup plus 2 tablespoons sugar
- 2 tablespoons salt
- 1 large cucumber, thinly sliced
- 1 large red onion, halved and thinly sliced
- 10 radishes, thinly sliced

### **Tacos:**

- Corn tortillas, warmed (6 inches)
- 12 ounces **Specialty Cheese La VacaRica® Queso Fresco cheese**, crumbled (2 cups)
- Fresh cilantro and lime wedges

## **Instructions**

### **Pulled Pork:**

Combine the cumin, chipotle chili pepper, salt and pepper in a small bowl. Rub seasonings on pork roast to coat. Place roast in a greased 5-quart slow cooker. Pour in orange juice.

Cover and cook on low for 8-10 hours or until meat is tender. Turn slow cooker off. Let stand for 10 minutes.

Skim fat from cooking juices. Transfer roast to a cutting board; shred meat. Return pork to slow cooker. Cover and cook on low for 30-35 minutes longer or until juices are absorbed.

### **Pickled Vegetables:**

Meanwhile, whisk the rice vinegar, sugar and salt in a large bowl until sugar and salt are dissolved. Stir in vegetables. Cover and refrigerate for at least 4 hours.

### **Tacos:**

Top tortillas with pork, vegetables and queso fresco. Garnish with cilantro and lime wedges.





# GOUDA CHEESE QUESADILLAS WITH PICO DE GALLO

*By Jesus Gonzalez*

## Servings 2

### Ingredients

#### Pico De Gallo:

1 1/2 cups chopped tomatoes (2 to 3 medium tomatoes)

1 medium avocado, pitted, peeled and chopped

1 small onion, finely chopped

1/2 cup minced fresh cilantro

Juice of 1 medium lime

Salt to taste

#### Quesadillas:

4 flour tortillas (8 inches)

12 ounces **Hill Valley Dairy Gouda cheese**, shredded (3 cups)

1 cup shredded cooked chicken

### Instructions

#### Pico De Gallo:

Combine the pico de gallo ingredients in a large bowl. Season with salt to taste. Cover and refrigerate for at least 1 hour.

#### Quesadillas:

Place one tortilla in a large skillet over medium heat. Layer with half of the gouda and chicken. Top with 1/2 cup pico de gallo and a tortilla.

Cook for 2-3 minutes on each side or until cheese is melted. Transfer quesadilla to a cutting board. Cut into wedges. Repeat with remaining ingredients.

Serve with remaining pico de gallo.

*Learn more about Jesus Gonzalez and Wisconsin's first food truck park on pages 49-52.*







# STORYTELLING THROUGH TACOS

Mazorca Tacos and Zócalo Food Park owner **Jesus Gonzalez** shares his love for all things local one bite at a time.



Everyone enjoys listening to a good story. But Jesus Gonzalez loves telling one. The setting for his latest chapter? A taco truck called Mazorca Tacos in Milwaukee's historic Walker's Point neighborhood. There, Jesus serves the foods he ate during his childhood. And like a best-selling author, his hungry fans are eating the experience up.



## An Appetizing Plot Unfolds

After attending The Culinary Institute of America and traveling to explore the cuisines of Spain and China, Jesus returned to his hometown of Milwaukee in 2017, with a dream of sharing his own story—about family, tradition and his unique culture—through food.

He began the narrative by converting a vintage trailer into a working kitchen and having conversations with others who shared his passion. “As a working-class neighborhood, all immigrant groups have historically passed through Walker’s Point and it’s very diverse,” explains Jesus. “There’s a bar or restaurant specific to an ethnic group or community on almost every block.”

Not long after, Jesus began dreaming of a space where food entrepreneurs in the area could share their experiences together. He connected with a real estate developer to create Zócalo Food Park in 2019—Wisconsin’s first food truck park.

Today, Zócalo Food Park hosts a diverse range of homegrown businesses like Scratch Scoop Shop, which relies on Wisconsin dairy to make their small-batch ice creams; and Dairyland Old-Fashioned Hamburgers, where house-battered Wisconsin cheese curds are a popular pick.





## Enter a Delicious Cast of Characters

Every good storyteller needs a muse. For Jesus, it's all things fresh and local. Mazorca Tacos' menu reflects this through its ingredients. While they are simple, the story shines through them when you read between the tacos. "We make every tortilla by hand. I long to share with others the impact that a fresh tortilla can have on that first bite," shares Jesus.

Whether he is creating dishes like his Gouda Cheese Quesadillas with Pico De Gallo (recipe on page 47) made with local **Hill Valley Dairy Gouda cheese** or Mazorca Tacos' popular bistec taco featuring juicy slices of sirloin marinated in local beer, Jesus strives to explore new ways to pay homage to his Wisconsin roots.

Jesus knows a thing or two about cheesemaking, too. In Mexico, his grandparents made cheese to sell to townspeople. The earnings helped them purchase hay for their cows and send their eleven children to school. "When my family moved to Milwaukee, we had access to more milk so my grandmother would occasionally make fresh cheeses like cotija, panela and queso fresco." It's a tradition she passed down to her children and grandchildren.



Like many chefs with Wisconsin roots, Jesus has an appreciation for Wisconsin's cheesemakers and the art of making cheese with simple, quality ingredients. "It's like cooking," he shares. "When you use quality ingredients, you don't have to overcomplicate dishes. Take the vegetarian taco on the food truck. We heat a hunk of Wisconsin muenster cheese a la plancha (grilled on a metal plate) and sear it so it caramelizes, which brings out its sweeter notes. Then scrape the cheese into a tortilla, smother it with homemade guacamole and tomatillo salsa and a sprinkle of fresh cilantro."

Wisconsin white cheddar fans will appreciate the richness this cheese adds to Mazorca Tacos' Mexican hot sandwiches, also known as tortas. Served on pan telera, a soft, white Mexican bread, there are chicken, steak, or chickpea and bean puree versions to try.

From cheese to the local fresh produce sourced from farmers markets in summer, Jesus' culinary plot gets more interesting and delicious with each dish. But while Mazorca Tacos and Zócalo Food Park keeps this local chef busy, his quest to share a *genuine* food experience with others means this story is far from over.







Marzorca Tacos can be found at the Zócalo Food Park at 636 S. 6th Street in Milwaukee. Visit [mazorcatacos.com](http://mazorcatacos.com) for hours and menu.



# Red, White and Berries

Oh, say, can you see, a pair of star-spangled dishes that promise major flavor fireworks, too? Serve crescent roll cups with a rich, savory cheese filling and fresh berry toppings to kick off Independence Day with a bang. And don't forget the sweet finish—a patriotic trifle piled high with layers of juicy berries and aged cheddar-spiked shortcake. Boom!













# Fourth of July Appetizer Tartlets

**MAKES 48 TARTLETS**

## INGREDIENTS

- 2 tubes (8 ounces each) refrigerated crescent dough sheets or rolls
- 1/2 cup diced fresh strawberries
- 1/2 cup diced grape tomatoes
- 2 packages (8 ounces each) **Crystal Farms Original Cream Cheese**, softened
- 8 ounces **Wood River Creamery™ Cheddar Gruyere cheese**, shredded (2 cups)
- 1 teaspoon garlic powder
- 1 cup minced fresh basil
- Salt and pepper to taste
- 1 cup fresh blueberries

## INSTRUCTIONS

Heat oven to 350°F.

Unroll one crescent dough sheet on a parchment paper-lined cutting board to a 12 x 8-inch rectangle. (Press to seal perforations if using crescent rolls.) Cut into 24 squares, about 2-inches each. Repeat with remaining dough sheet.

Gently press squares into ungreased mini muffin cups. Bake for 10-12 minutes or until golden brown. Cool completely in pans on wire racks.

Meanwhile, combine strawberries and tomatoes in a bowl.

Beat the cream cheese, cheddar gruyere and garlic powder in a large bowl until combined. Add basil; beat just until blended. Season with salt and pepper to taste.

Pipe or spoon cheese mixture into crescent shells. Top 9 tartlets with blueberries. Top 18 tartlets with strawberry-tomato mixture. Arrange tartlets in a flag design on a serving platter.





# Mixed Berry Shortcake Trifle

SERVINGS 8

## INGREDIENTS

### SHORTCAKE:

- 3 1/2 cups all-purpose flour
- 1/2 cup plus 1 tablespoon sugar, divided
- 5 teaspoons baking powder
- 1 cup (2 sticks) cold butter, cubed
- 6 ounces **Henning's Aged Cheddar cheese**, finely shredded (1 1/2 cups)
- 2 cups heavy whipping cream
- 2 large eggs

### BERRIES:

- 1 pint blueberries
- 1 pint raspberries
- 1 pint strawberries, sliced
- 1 tablespoon sugar
- 1 tablespoon orange liqueur or orange juice

### TRIFLE:

- 6 cups sweetened whipped cream
- Wooden skewers

## INSTRUCTIONS

### SHORTCAKE:

Heat oven to 400°F.

Combine the flour, 1/2 cup sugar and baking powder in a large bowl. Cut in butter until mixture resembles coarse crumbs. Toss in cheddar.

Whisk cream and eggs in a bowl. Gradually add to flour mixture just until combined. (Do not overmix.)

Turn dough onto a lightly floured surface; knead 8 times. Pat dough into a greased 15 x 10-inch baking pan. Sprinkle with remaining sugar.

Bake for 18-22 minutes or until golden brown. Cool completely in pan on a wire rack.

### BERRIES:

Meanwhile, set aside 5 blueberries and 5 raspberries. Combine the remaining berries, sugar and orange liqueur in a large bowl. Let stand for 30 minutes, stirring occasionally.

### TRIFLE:

Cut a 9 x 4-inch section from end of the cake; set aside. Cut remaining cake into 1-inch cubes.

Place half of the cake cubes in a large trifle or glass serving bowl. Top with half of the whipped cream. Line the edge of bowl with berries; fill in middle with two-thirds berry mixture. Repeat layers, starting with the cake.

Cut reserved cake with a 2-inch star cookie cutter. Thread stars and reserved berries on skewers; place in trifle.









SWEET ENDINGS





# Cookies and Cream Mascarpone Ice Cream

Makes 1 Quart

## Ingredients

1 1/2 cups whole milk

2/3 cup sugar

6 large egg yolks, lightly beaten

1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**

1 tablespoon vanilla extract

2 cups coarsely crushed chocolate sandwich cookies

Chocolate sauce or hot fudge topping, optional

## Instructions

Warm milk in a heavy, large saucepan over medium-low heat to 175°F; stir in sugar until dissolved.

Whisk 1/3 cup hot milk mixture into egg yolks in a bowl. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is just thick enough to coat the back of a metal spoon, about 10-15 minutes. (Do not boil.) Remove from the heat.

Pour custard through a fine-mesh strainer into a medium bowl. Whisk in mascarpone and vanilla until smooth. Place bowl in a larger bowl filled with ice water. Stir until custard has cooled to room temperature, about 2-4 minutes. Remove from the ice water. Press plastic wrap onto surface of custard. Refrigerate for at least 4 hours or overnight.

Pour custard into an ice cream maker, two-thirds full. Freeze according to manufacturer's directions. Refrigerate any remaining custard until ready to freeze.

Transfer ice cream to a large bowl. Fold in cookies. Spoon ice cream into freezer containers. Freeze for at least 4 hours before serving. Repeat with any remaining custard.

Serve with chocolate sauce if desired.







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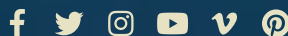




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