

# Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

## OUR BEST THANKSGIVING MENU IDEAS

Spectacular Side Dishes

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Gourmet Party Potatoes

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Mascarpone-Pumpkin Pie  
Squares for Dessert!

Scary-Good  
Halloween Recipes



## LETTER FROM THE EDITOR



Welcome to fall in Wisconsin. There's a cool crispness in the air, and we're filled with the anticipation of corn mazes, spooky celebrations and heartwarming get-togethers with family and friends to come. We are covering some of our favorite Wisconsin harvest traditions in this issue of *Grate. Pair. Share.*

Nothing says fall like a visit to an apple orchard. Wisconsin is home to hundreds of orchards that offer so much more than just a sweet treat this time of year.

Apple orchards are the perfect backdrop for family fun with hayrides, pumpkin patches and delicious baked goods. Once you've had your fill, head into the kitchen with your apple haul to whip up one of our apple and cheese recipes. This classic sweet and savory combination never disappoints.

Halloween is one of my favorite reasons to throw a monster-sized bash (for kids or just adult friends), so gather your favorite ghosts and goblins for some Halloween fun. From string cheese fingers and fresh mozzarella eyeballs to Chocolate Spider Cake Pops, we have spooktacular treats for your party.

We are also honoring the family we "choose" this time of year with a special Friendsgiving feast. Our collection of side dishes offers a spin on the favorites with Bacon-Beer Cheddar Stuffing, Creamy Parmesan Mashed Cauliflower and Warm Brussels Sprout Slaw with Blue Cheese.

Finally, we hope you saved room for dessert. The Mascarpone-Pumpkin Pie Squares in Sweet Endings are rich, creamy and packed with pumpkin flavor—they're perfect for your Thanksgiving table or after a favorite meal.

Wishing you a fall season filled with warm memories and delicious food!

*Suzanne Fanning*

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**Suzanne Fanning**

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*Grate. Pair. Share.*

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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).

Check out the reviews and great recipe tips below!

### Asiago White Turkey Chili



#### ***Best Chili Ever!***

Family loved this recipe, even the picky eaters! I used ground beef instead of turkey. The cheese really made it perfect.

— **Danirib687**

### Super Loaded Sheet-Pan Nachos



#### ***Great party recipe!***

A quick, simple recipe—I loved the cheese blends. Next time I will use jalapeno peppers versus the bell peppers, but it's still a great, simple recipe. No leftovers with this one.

— **caj417**

### Warm Beer-Cheese Dip



#### ***Simple and Delicious***

This dip is easy to make and tastes delicious. You can use any flavored jack cheese that suits your taste. It pairs really well with the homemade pretzels.

— **riverratmama81**

### Wisconsin-Style French Onion Soup



#### ***Good, Hearty Flavor***

I would substitute the beer for some red wine. While it provides a lot of extra depth to the flavor, the beer imparts a little bitter twang. Loved the brick cheese.

— **Judy M**





# WISCONSIN TO TABLE

## WE ALWAYS BRING THE CHEESE



See our latest recipes in action!  
Check out our step-by-step recipe videos—  
*new recipes added every week!*

***WisconsinCheese.com***





FIRST BITE





# Aged Cheddar, Apple and Bacon Crostini

**MAKES: 2 DOZEN CROSTINI**

## INGREDIENTS

1/2 pound bacon  
2 medium apples, cored and cut into 1/4-inch slices  
4 ounces **Keystone Farms 2 Year Aged Cheddar**  
cheese, cut into pieces  
1/2 cup maple syrup

## INSTRUCTIONS

Fry bacon in a large skillet over medium heat until crisp. Remove bacon with a slotted spoon to a paper towel to drain. When cool enough to handle, crumble bacon.

Top each apple slice with cheddar. Drizzle with maple syrup; sprinkle with bacon.







This lovely spread from Cheeselandia party host Isha is a great reminder that you don't need to confine your celebration to just one cheeseboard. We love her use of the entire counter to allow adequate space for cheese, pairing ideas and party necessities.





Cheeselandia party host Jessica offered guests a smorgasbord of cheese coupled with tasty bites including pretzels, breadsticks, crackers, olives, cured meats, dried and fresh fruits, fruit preserves, apple cider and wine.



Check out this cheese pairing inspiration from Cheeselandia party host Sam. A favorite among guests was **Deer Creek® Vat 17 World Cheddar** paired with guava jam. The jam enhanced the nutty flavor notes in the cheese.



This bountiful fall spread by party host Rachel displays **La Bottega di Belgioioso Artigiano® Aged Balsamic & Cipolline Onion** cheese and **Yellow Door™ Creamery Monteau™** cheese with sweet and salty accompaniments including cured meats, red grapes and assorted nuts.



This spread is proof that artisan cheese makes an excellent start to a grazing table. Cheeselandia party host Liesel paired seasonal fruits, vegetables, crackers and cured meats with an array of cheeses, and she dressed up the arrangement with fresh foliage.

*Cheeselandia is a consumer movement celebrating the Wisconsin cheese industry through home parties, hosted by passionate cheese lovers, to spread the word about Wisconsin's famous cheeses far beyond our borders. Apply to host a Cheeselandia home cheese party at: [www.cheeseapplication.com/apply](http://www.cheeseapplication.com/apply).*



# INSPIRATION AT THE ORCHARD

Every fall, signs for pick-your-own apple orchards start to dot the rolling hills of Wisconsin beckoning passerby to stop in for a visit and a sweet treat.







Wisconsin is home to nearly 300 apple orchards and many apple varieties. Given the abundance of fruit, it's not hard to find a favorite for snacking, baking and cooking. But a trip to the orchard is about much more than the apples. The overall experience includes something for everyone—adults and kids alike. You can find hayrides, pumpkin patches, fresh baked goods and cider tastings.

Keep the fall vibes rolling into the kitchen once you leave the orchard with our collection of recipes pairing fresh apples with delicious Wisconsin cheese. Choose firm cooking and eating apples for best results; look for popular Wisconsin varieties including Cortland, Honeycrisp, Golden Delicious and Jonathan.









# SHAVED APPLE-FENNEL SALAD WITH PARMESAN

Serves: 6-8

## Ingredients

- 6 celery ribs
- 4 tart apples, cored and quartered
- 1 fennel bulb, halved and cored
- 1/4 cup olive oil
- Juice of 1 medium lemon
- 8 ounces **Cello® Artisan Parmesan cheese**
- 1/4 cup hazelnuts, toasted and chopped
- Pepper to taste

## Instructions

Shave or cut the celery, apples and fennel into thin slices with a mandoline or knife. Transfer to a large bowl. Combine olive oil and lemon juice; drizzle over salad. Toss to coat.

Shave parmesan into thin strips with a vegetable peeler. Add parmesan and hazelnuts to salad; gently toss. Season with pepper to taste.



# AUTUMN CHICKEN AND GOUDA HASH

Serves: 4

## Ingredients

- 3 tablespoons olive oil, divided
- 1 package (12 ounces) fully cooked chicken sausage links, cut into 1/2-inch slices
- 2 medium sweet potatoes, peeled and diced
- 2 Honeycrisp or sweet-tart apples, diced
- 1 small onion, finely chopped
- 2 teaspoons minced fresh sage
- 1/2 teaspoon cayenne pepper
- 8 ounces **Maple Leaf Smoked Gouda cheese**, shredded (2 cups)
- Salt and pepper to taste

## Instructions

Warm 1 tablespoon olive oil in a large skillet over medium heat. Add sausage; cook and stir for 5-7 minutes or until slightly browned. Remove from the skillet; keep warm.

Sauté sweet potatoes in remaining oil in the same skillet over medium heat for 5 minutes. Add the apples, onion, sage and cayenne pepper; cook and stir for 5-6 minutes or until potatoes are tender. Stir in reserved sausage. Cook and stir for 2-3 minutes until heated through. Reduce heat to low. Sprinkle with gouda; cook and stir for 1-2 minutes until cheese is melted. Season with salt and pepper to taste.













# APPLE-CHEDDAR PORK CHOPS

Serves: 2

## Ingredients

- 2 bone-in pork chops (6 ounces each)
- Salt and pepper
- 4 tablespoons butter, cubed and divided
- 2 medium apples, cored and cut into 1/4-inch slices
- 1/2 cup apple cider
- 1/4 cup maple syrup
- 2 tablespoons Dijon mustard
- 4 ounces **Carr Valley Apple Smoked Cheddar™** cheese, shredded (1 cup)

## Instructions

Season both sides of the pork chops with salt and pepper. Melt 2 tablespoons butter in a large skillet over medium heat. Add pork chops; cook, covered, for 6 minutes. Flip pork chops; cook, covered, 6-8 minutes longer or until a thermometer inserted in meat reads 145°F. Transfer to a plate; tent with aluminum foil to keep warm.

Melt remaining butter in the same skillet over medium heat. Add apple slices; cook for 3 minutes. Flip apples. Whisk in the apple cider, maple syrup and Dijon mustard. Bring to a boil; cook and whisk for 3-4 minutes longer or until the sauce is reduced to about 1/2 cup.

Reduce heat to low. Add pork chops to pan; coat sides with sauce. Top each with 1/2 cup cheddar. Cover; cook for 2-3 minutes or until cheese is melted. Serve pork chops with apples and sauce.



# Autumn Apple Cheeseboard

Celebrating the harvest season wouldn't be complete without a delectable Wisconsin cheese and apple cheeseboard. Round out this special fall treat with warm autumn flavors such as those found in apple cider, apple butter and pumpkin spice cookies.

**MAPLE LEAF  
APPLE HARVEST  
CHEDDAR CHEESE  
WITH CINNAMON**

**CARR VALLEY CREAMA  
KASA® CHEESE**







**WOOD RIVER  
CREAMERY™ CHEDDAR  
GRUYERE CHEESE**

**KOEPKE FAMILY FARMS  
HICKORY SMOKED  
LABELLE CHEESE**

Garnish the cheeseboard with Red Delicious and Fuji apples, pumpkin spice pizzelle cookies, apple crisp crackers, parmesan crisp crackers, apple butter, candied pecans and fresh sage. Serve with warm apple cider and cinnamon sticks.









# A Spooktacular Halloween Spread

Treat your favorite ghosts and goblins to a spellbinding buffet this Halloween. These scary-good recipes range from savory to sweet and are a fun addition to a costume party—no tricks or potions required for success!









# Halloween Cheesy Veggie Dip

Makes: 2 Cups

## Ingredients

- 1 cup (8 ounces) sour cream
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 4 ounces **Decatur Havarti Dill cheese**, shredded (1 cup)
- 1 ounce **Nordic Creamery Parmesan cheese**, grated (1/3 cup)
- 1 tablespoon onion powder
- 1/4 teaspoon garlic powder
- 1 large sweet orange bell pepper
- Assorted fresh vegetables

## Instructions

Beat the sour cream, cream cheese, havarti, parmesan, onion powder and garlic powder in a large bowl until blended. Cover and refrigerate for at least 1 hour or until serving.

Cut top off bell pepper with a sharp paring knife in a zigzag pattern. Remove seeds and membranes; discard. Cut eyes and mouth. Fill pepper with dip. Serve with vegetables.



# Halloween Grazing Cheeseboard

Delight party guests  
with a bewitching  
cheeseboard  
filled with  
ghoulish treats.

## Spooky Fresh Mozzarella Eyeballs

For eyeballs, thread **Crave Brothers Farmstead Fresh Mozzarella** cheese—**CilieGINE** (cherry-size balls) on toothpicks; top with sliced olives.

## Cheesy Ghosts

For ghosts, thinly slice **Blaser's Muenster Red** cheese. Cut cheese slices with a ghost cookie cutter.







## Festive Cheese Color

For a pop of color, select **Hoard's Dairyman Farm Creamery Belaïre cheese** with a creamy texture and beautiful orange rind.

## String Cheese Fingers

For fingers, cut small grooves in **Baker Mozzarella String Cheese**; place chopped sweet red, orange and yellow bell peppers as fingernails.

## Finishing Touches

Garnish the cheeseboard with thinly sliced Finocchiona Salami, chorizo and prosciutto, sweet potato chips and candy corn.



# Chocolate Spider Cake Pops

Makes: 2 Dozen Cake Pops

## Ingredients

- 1 box chocolate cake mix (regular size)
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 3/4 cup confectioners' sugar
- 1/4 cup baking cocoa
- 2 packages (12 ounces each) black candy coating disks or wafers
- 4 tablespoons shortening
- 24 lollipop sticks (6-inches each)
- 48 candy eyeballs
- 1 cup black sugar sprinkles
- 1 Styrofoam block
- Black shoestring licorice (laces), cut into 3-inch pieces

## Instructions

Prepare and bake cake mix according to package directions for a 13 x 9-inch baking pan. Cool cake completely as directed. Crumble cake into a large bowl.

Beat the mascarpone, confectioners' sugar and cocoa in a large bowl until blended. Beat in cake until combined. Shape cake mixture by tablespoonfuls into 24 balls, about 1 1/2-inches each. Place on baking pans. Freeze for at least 30 minutes or until firm.

Melt candy coating and shortening in a medium, microwave-safe bowl on 40% power for 1 minute. Stir; microwave in 30-second intervals, stirring until smooth.

Insert tip of 1 lollipop stick into a ball; remove. Dip the tip into candy mixture, and insert into the hole in ball. Using the stick, dip the ball into candy mixture to coat, let any excess candy drip off. Place two eyeballs; sprinkle black sugar over ball to coat. Insert stick into Styrofoam to set. Repeat step with remaining balls.

Poke four holes with a toothpick on both sides of balls; insert licorice for legs. Refrigerate until serving.









# Friendsgiving

A THANKSGIVING FEAST FOR FRIENDS

*It's often said that Friendsgiving is the best made-up holiday. This low-key celebration is less about expectations and tradition and more about honoring life's important friendships with great food. Plus, who doesn't want an extra day to enjoy mashed potatoes and pumpkin pie?*

*Whether you are hosting or attending, read on for tips and recipes to make this Friendsgiving your best.*



## GATHER 'ROUND THE CHEESEBOARD

We suggest keeping appetizers to a minimum at your Thanksgiving meal—since, there is turkey, sides and pie ahead!

Instead, gather friends around a simple cheeseboard to start the celebration. It's the perfect starter, because this appetizer is special, easy and doesn't require oven space.









## CRAFTING A FRIENDSGIVING CHEESEBOARD

Select 3 to 4 cheeses for the board. We included **Marieke® Couda Black Pepper Mix cheese**, **Roelli Red Rock cheese**, **Deer Creek® The Imperial Buck cheese** and **Wisconsin Cheese Lover's Spread** (also known as fromage fort). This spread is a great way to use up any extra cheese you may have on hand (see recipe below). Garnish the board with fresh grapes and figs, sea salt crackers, cranberry relish, breadsticks and dried fruit crisps.

## SELECTING BEVERAGES

Keep your beverage pairings simple. Offer guests a choice of a fruity red wine such as Pinot Noir or a crisp white wine like Chardonnay. Both wines pair great with cheese and even better with the main meal.







# Wisconsin Cheese Lover's Spread

MAKES: 2 CUPS

## INGREDIENTS

- 8 ounces assorted flavors of Wisconsin cheese, cubed
- 2 garlic cloves, roughly chopped
- 1/4 cup dry white wine
- 1 sprig fresh thyme, leaves removed
- Salt and pepper to taste
- Assorted crackers and toasted breads

## INSTRUCTIONS

Place the cheeses, garlic and wine in a food processor; cover and process until mixture is smooth. Add thyme; cover and process just until blended. Season with salt and pepper to taste. Serve with crackers and breads.



## PLANNING THE MENU

While there aren't any hard and fast rules for celebrating Friendsgiving, the host generally prepares the turkey and asks friends to bring the rest of the meal's fixings. Standard stuffing will suffice, but this potluck presents an opportunity to flex your culinary prowess and impress with a truly unique dish. Don't fret—we have four cheese-forward sides guaranteed to set you apart at any Thanksgiving celebration.















# Roasted Sweet Potato and Burrata Salad

SERVES: 6

## INGREDIENTS

- 1/4 cup olive oil
- 1/4 cup maple syrup
- 2 tablespoons balsamic vinegar
- 1 1/2 teaspoons Dijon mustard
- Salt and pepper to taste
- 1 package (24 ounces) peeled and cubed sweet potatoes (about 5 cups)
- 6 cups fresh baby kale or spinach
- 8 ounces **BelGioioso Burrata cheese**
- 1/2 cup pomegranate seeds

## INSTRUCTIONS

Heat oven to 400°F.

Whisk the olive oil, maple syrup, balsamic vinegar and Dijon mustard in a medium bowl. Season with salt and pepper to taste.

Drizzle sweet potatoes with 3 tablespoons vinaigrette in a large serving bowl; toss to coat. Place potatoes in a single layer on a 17x11-inch baking pan. Bake for 25–30 minutes or until tender, turning once. Cool slightly on a wire rack.

Toss kale with 1/4 cup vinaigrette in the same bowl. Add sweet potatoes; gently toss. Top with burrata; cut cheese to open. Season with salt and pepper to taste. Drizzle with the remaining vinaigrette. Sprinkle with pomegranate seeds.





# Bacon-Beer Cheddar Stuffing

SERVES: 8

## INGREDIENTS

- 16 ounces pretzel bread, cut into 1-inch cubes (9-10 cups)
- 2 celery ribs, chopped
- 1 large onion, chopped
- 6 tablespoons butter, cubed
- 1 cup beer
- 1 pound bacon, cooked and crumbled
- 1 tablespoon plus 1 1/2 teaspoons minced fresh thyme
- Salt and pepper to taste
- 1 cup chicken broth
- 1 large egg
- 12 ounces **Springside Beer Cheddar cheese**, shredded (3 cups)

## INSTRUCTIONS

Heat oven to 350°F.

Place bread in a single layer on two rimmed baking sheets. Bake for 15-20 minutes or until toasted, turning once. Cool completely on a wire rack.

Sauté celery and onion in butter in a large skillet over medium heat for 6-8 minutes or until tender. Pour in beer. Bring to a boil; cook and stir for 2-4 minutes or until liquid is reduced by half. Remove from the heat. Stir in bacon and thyme. Season with salt and pepper to taste.

Whisk chicken broth and egg in a large bowl. Add bread cubes and bacon mixture; toss until well coated. Fold in beer cheddar. Spoon into a greased 2-quart baking dish. Bake, covered, for 30 minutes. Uncover; bake for 15-20 minutes longer or until top is golden brown.













# *Creamy Parmesan Mashed Cauliflower*

**SERVES: 6** (makes about 3 1/2 cups)

## **INGREDIENTS**

- 2 packages (10 ounces each) frozen cauliflower florets
- 1/2 cup milk
- 4 ounces **La Bottega di BelGioioso Crescenza-Stracchino™** cheese
- 4 ounces **Eau Galle Parmesan** cheese, grated (1 1/3 cups)
- Salt and pepper to taste

## **INSTRUCTIONS**

Bring cauliflower and milk just to a boil in a large saucepan, covered, over medium-high heat. Reduce the heat; simmer, covered, for 10-12 minutes or until tender, stirring occasionally. Cool slightly.

Transfer cauliflower mixture to a food processor. Add Crescenza-Stracchino™ and parmesan; cover and process until mixture is smooth. Season with salt and pepper to taste.





# Warm Brussels Sprout Slaw with Blue Cheese

**SERVES: 4** (makes about 2 1/2 cups)

## INGREDIENTS

- 3 tablespoons butter, cubed
- 1 teaspoon caraway seeds
- 1 bag (9 ounces) shaved Brussels sprouts (about 4 cups)
- 2 tablespoons golden raisins
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 ounces **Swiss Valley Farms® Mindoro Blue®** cheese, crumbled (2/3 cup)

## INSTRUCTIONS

Melt butter in a large skillet over medium heat. Add caraway seeds; cook and stir for 30 seconds or until fragrant. Stir in Brussels sprouts and raisins. Season with salt and pepper. Cook and stir for 3-5 minutes or until Brussels sprouts begin to soften.

Transfer to a serving bowl; cool slightly. Gently fold in blue cheese. Season with salt and pepper to taste.







# Potato Perfection

Sliced, stacked or smashed—these easy prep, versatile potato dishes taste as good as they look.

Pairing this popular veggie with artisan cheese takes these sides from everyday to gourmet. They're a special addition to any holiday or weeknight menu.









# Sheet-Pan Scalloped Potatoes

Serves: 8-10

## Ingredients

- 1 3/4 cups heavy whipping cream
- 2 garlic cloves, minced
- 2 teaspoons minced fresh thyme
- 3 ounces **Weyauwega Star Dairy Parmesan cheese**, grated (1 cup)
- Salt and pepper to taste
- 8 Yukon Gold potatoes, cut into 1/8-inch slices
- 6 ounces **Cedar Grove Mild Cheddar cheese**, shredded (1 1/2 cups)
- 6 ounces **Roth Original Grand Cru® cheese**, shredded (1 1/2 cups)

## Instructions

Heat oven to 400°F.

Bring the cream, garlic and thyme just to boil in small saucepan over medium heat, stirring frequently. Cook and stir for 1 minute. Remove from the heat. Gradually stir in parmesan until melted. Season with salt and pepper to taste.

Place half of the potatoes in a single layer, overlapping edges, on a greased 15 x 10-inch baking pan. Season with salt and pepper. Pour half of the parmesan sauce over potatoes. Sprinkle with 3/4 cup each cheddar and Grand Cru®. Repeat step with the remaining potatoes, cheese sauce and cheeses.

Bake, covered, for 20 minutes. Uncover; bake for 20-25 minutes longer or until bubbly and potatoes are tender.













# Rosemary-Romano Potato Stacks

Serves: 6

## Ingredients

- 5 medium russet potatoes (each 2-inches diameter), cut into 1/8-inch slices
- 6 tablespoons butter, melted
- 2 teaspoons minced fresh rosemary
- Salt and pepper
- 3 ounces **Door Artisan Romano cheese**, grated (1 cup)

## Instructions

Heat oven to 400°F.

Combine the potatoes, butter and rosemary in a large bowl. Season with salt and pepper. Sprinkle with romano; toss to coat. Evenly stack potatoes above the tops of six lightly greased muffin cups. (The potatoes will shrink during baking.)

Cover pan with aluminum foil. Bake for 35 minutes. Uncover; bake for 20-25 minutes longer or until potatoes are golden and crispy around edges. Run a knife around edges to loosen potato stacks.





# Maple-Bourbon-Blue Sweet Potatoes

Serves: 6

## Ingredients

- 4 medium sweet potatoes, cut into 1/2-inch slices
- 1 tablespoon olive oil
- Salt and pepper
- 4 tablespoons butter, cubed
- 2/3 cup maple syrup
- 1/3 cup bourbon
- 4 ounces **Castle Rock Organic Artisan Blue Cheese**, crumbled (2/3 cup)

## Instructions

Heat oven to 425°F.

Drizzle potatoes with olive oil on a 17 x 11-inch baking pan. Season with salt and pepper; toss to coat.

Arrange potatoes in a single layer. Bake for 40-45 minutes or until tender; turning once.

Meanwhile, melt butter in a small saucepan over medium heat. Add maple syrup and bourbon; bring to a boil. Reduce heat to low; simmer for 5 minutes. Remove from the heat.

Press the middle of each potato slice using a fork, keeping the round-potato shape. Drizzle each with 1 teaspoon maple-butter mixture. Bake for 5-7 minutes longer or until potatoes are slightly crisped around edges. Sprinkle with blue cheese. Drizzle with remaining maple-butter mixture. Serve warm.











# SWEET ENDINGS







# *Mascarpon-Pumpkin Pie Squares*

Servings: 12

## Ingredients

- 1 cup gingersnap cookie crumbs
- 1 cup graham cracker crumbs
- 1 cup packed brown sugar, divided
- 1/4 cup all-purpose flour
- 6 tablespoons butter, melted
- 1 can (15 ounces) solid-packed pumpkin
- 4 large eggs
- 1/4 cup heavy whipping cream
- 4 1/2 teaspoons pumpkin pie spice
- 1 container (8 ounces) **Cello® Rich and Creamy Mascarpone cheese**
- Sweetened whipped cream, warm caramel sauce and candied pecans

## Instructions

Heat oven to 375°F.

Combine the gingersnap crumbs, graham cracker crumbs, 1/4 cup brown sugar, flour and butter in a medium bowl. Press mixture onto the bottom of a greased 13 x 9-inch baking pan.

Beat pumpkin and remaining brown sugar in a large bowl until smooth. Add the eggs, cream and pumpkin pie spice; beat until blended. Beat in mascarpone. Pour mixture over crust. Bake for 40-45 minutes or until bars are set in the middle and a knife inserted near the center comes out clean. Cool completely on a wire rack.

Cut into squares. Garnish servings with whipped cream, caramel sauce and pecans.





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# Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

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