

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE



GATHER and GOBBLE

Thanksgiving Cheeseboard,
Side Dishes and More!

CHEDDAR 101 | HALLOWEEN SNACKS | ONE-DISH WEEKNIGHT MEALS

LETTER FROM THE EDITOR



Fall is truly Wisconsin's time to shine. Trees are ablaze in color, football is in full swing, pumpkin patches are bustling, and we're back in our kitchens cooking and baking up the season's best.

There are so many things to be thankful for this time of year. But cheese? Yeah, that tops my list. While it never goes out of season, it's still my go-to staple when I'm gathering my nearest and dearest for our favorite autumn activities. From

Packers parties to pumpkin patch picnics, Halloween to Thanksgiving, you can bet cheese is on the menu.

Did you see the gorgeous cornucopia cheeseboard on the cover? I made it for my family last Thanksgiving. The cheeseboard was such a hit that I thought you might like to try it, too.

This issue features a bounty of my favorites—Pumpkin Spice Bread Pudding with havarti cheese (*page 19*), Honey-Glazed Root Vegetables with Sartori Black Pepper BellaVitano® cheese (*page 48*) and Cheddar Apple Pie Bars with, well, you can probably guess (*page 53*). Oh, and there's this warm, creamy pizza dip topped with fresh mozzarella cheese ghost cutouts (*page 34*) that I can't wait to surprise my friends and family with!

That's the great thing about delicious food—it's a special way to show our favorite people how much we care about them. I feel good knowing I'm serving mine cheese crafted by the best cheesemakers in the world—Wisconsin cheese made with love.

Suzanne Fanning

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Suzanne Fanning

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IN THIS ISSUE



Hey, Pumpkin!

Celebrate fall with Wisco-style inspired treats from the patch.



Winner, Winner, One-Dish Dinner

Make weeknights so much easier with in-a-snap meal ideas.



Fright Night

Thrill 'em with spooky snacks sure to turn heads this Halloween.



New-to-You Thanksgiving Sides

Reimagine your favorite sides
(with cheese)—no oven required!



Thanksgiving Cheeseboard

Adorn your table with a cornucopia
centerpiece, overflowing with
specialty cheeses, fruits and nuts.

IN EVERY ISSUE

First Bite

Fontina and Herb Crescent Rolls

Cheeselandia

Entertaining Inspiration

Cheese Prep

Cheddar 101

Sweet Endings

Cheddar Apple Pie Bars

Wisconsin Cheese Company Directory



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.

Check out the reviews and great recipe tips below!

Jalapeno Popper Mummies



A Quick, Tasty and Cute Treat

These came together quickly and are a nice twist on a classic popper. I baked mine a touch longer to get the pastry nice and crispy. I also recommend adding a few more spices of your choosing into the cream cheese mixture.

— ehsummer

Creamy Parmesan Mashed Cauliflower



Can't Believe It's Cauliflower

I served this dish to my guests on Thanksgiving. Only when the bowl was completely empty did anyone ask what the recipe was—they were too busy devouring it.

— Schatzie38

Cinnamon Apple Pie Cheddar Galette



Perfect Fall Dessert

It's hard to go wrong with this recipe, and it would be equally delicious with pears instead of apples. I served my galette with a dash of confectioners' sugar and a dollop of cream. This is definitely a crowd-pleaser.

— Fiona

Bacon-Beer Cheddar Stuffing



Very Good

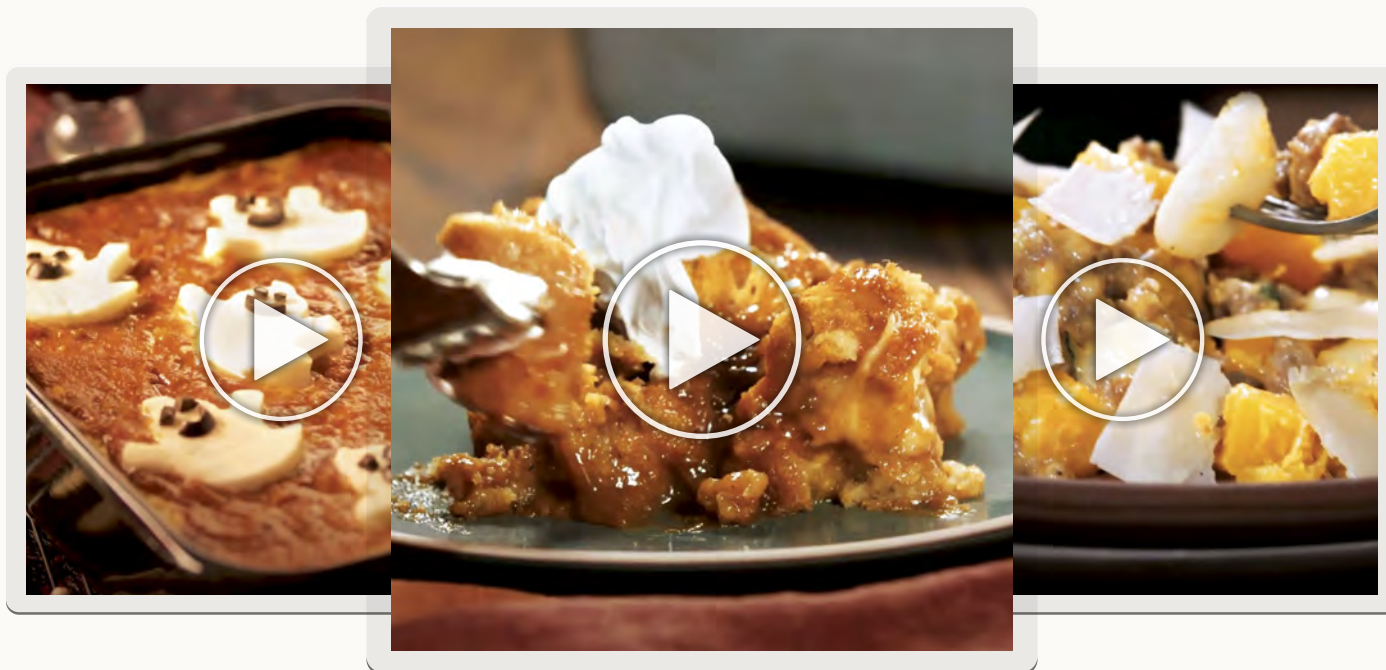
I made this at Thanksgiving, and I must say it will be a family favorite for years to come. It has a crunchy top and is so flavorful! Everyone wanted more.

— 203A



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 seasonally.

WisconsinCheese.com



Fontina and Herb Crescent Rolls

Servings 8

Ingredients

- 1 tablespoon minced fresh oregano
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh thyme
- 1 tube (8 ounces) refrigerated crescent rolls
- 2 ounces **Maple Leaf Nordic™ Fontina cheese**, finely shredded (1/2 cup)
- 1 large egg, lightly beaten

Instructions

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

Combine the oregano, rosemary and thyme in a small bowl.

Unroll crescent roll dough; separate into eight triangles. Top each with 1 tablespoon fontina and 1/2 teaspoon herbs.

Roll up from the wide end. Place rolls point side down 2 inches apart on prepared pan. Brush with egg wash. Sprinkle with remaining herbs.

Bake for 12-14 minutes or until golden brown. Serve warm.

TIP:

Try other shredded cheeses, too—cheddar, gouda and havarti are great options.





Cheeselandia

WISCONSIN



Cheeselandia Goes Into the AGING ROOM

Participants of Cheeselandia's latest virtual event enjoyed a behind-the-rind peek of U.S. cheese champion Marieke Penterman's special curing room at Marieke® Gouda in Thorpe, Wisconsin. She guided guests through a tasting of her flavored goudas made from old-world cheesemaking methods and equipment, cultures, spices and herbs imported from Holland. Marieke then shared her fascinating cheesemaking journey, where her extraordinary ability earned her a green card.



Cheeselandia is a consumer movement celebrating the Wisconsin cheese industry through in-person and online experiences to spread the word about Wisconsin's famous cheeses far beyond our borders.

Join the Cheeselandia community at: www.cheeseapplication.com/apply.

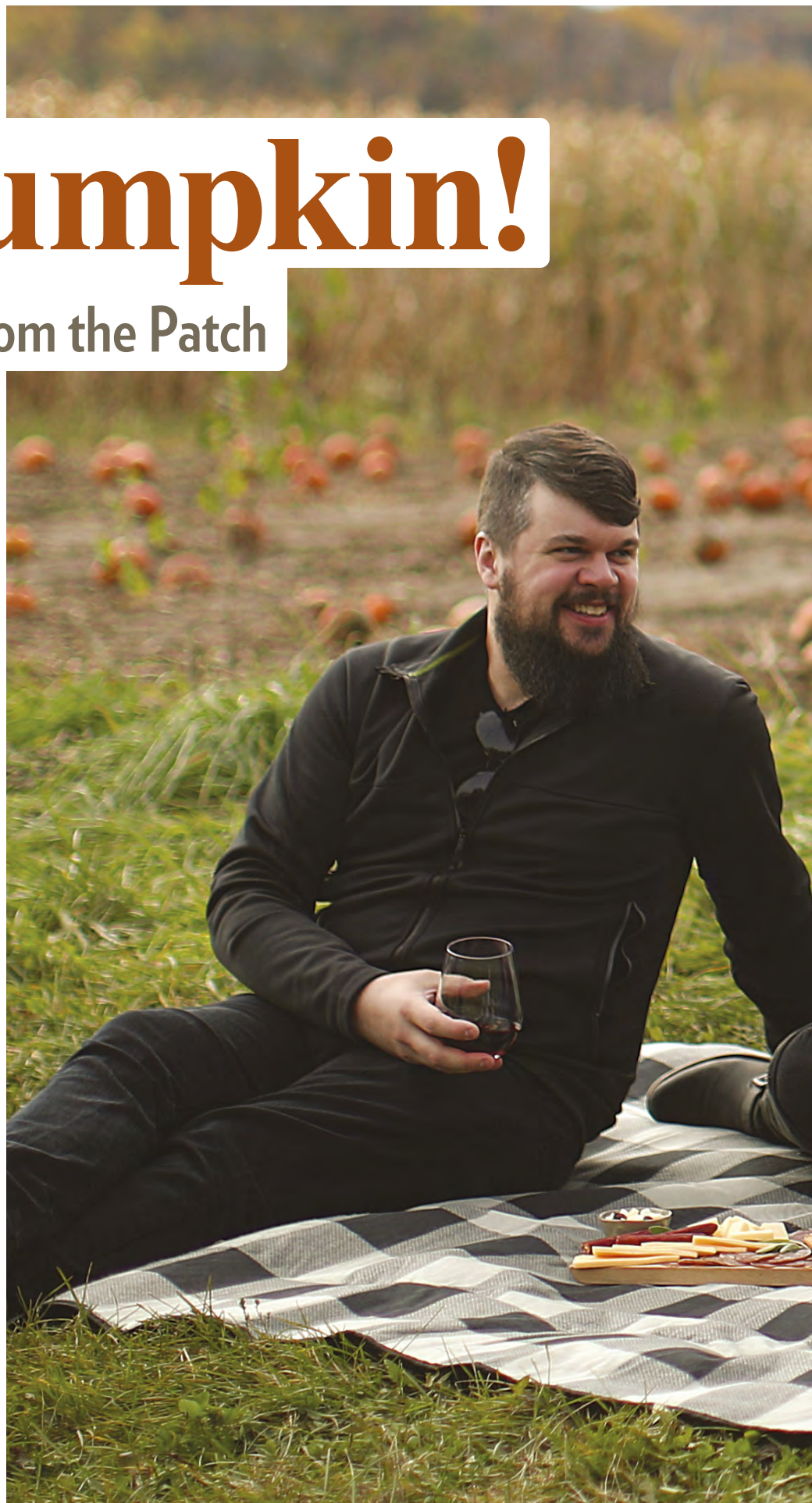
Hey, Pumpkin!

Delicious Inspiration from the Patch

It's fall, y'all. Bring on the flannels, brandy old fashioned and *everything* pumpkin spice. From the harvest-inspired cheeseboard to cozy baked goods, you'll find on the next few pages, it's for many foodies a favorite time of year.

One of the best ways to usher in the bounty of autumn is a visit to one of the 100+ pumpkin patches that dot Wisconsin's beautiful countryside. Whether it's an afternoon with friends or the family, many local farms offer visitors more than a great gourd for carving. Corn mazes, hayrides and markets, featuring artisan-made items, are almost always available for the picking.

Give yourself plenty of time to explore local cheesemakers, too, along the way. Take a tour and watch masters make your favorite cheeses or roam the retail shop and gather goodies for a picnic at the patch. With colorful pumpkin-packed fields as your backdrop, it's the perfect way to savor what could be the last stretch of warm weather before the snow flies.





Take a Trip to Treinen

Located in Lodi, Wisconsin, Treinen Farms is a fourth-generation family business that spans 200 acres. It features a large pumpkin patch with over 15 pumpkin varieties, horse-drawn hayrides, a pumpkin slingshot, farm animals and a tractor tire playground, and you won't want to leave without wandering their award-winning corn maze. Spanning 15 acres, owner Angie (Lathrop) Treinen dreams up a beautiful new maze design every year. For more information, visit treinenfarm.com.





ARENA CHEESE

Make a Day of It

Located 30 minutes or less from Treinen Farms, these local cheesemakers would love to see you.



CARR VALLEY CHEESE

ARENA CHEESE

Arena, WI

Home to the original co-jack cheese. Watch their cheesemaker work during the week from a viewing window! And be sure to grab a bag of squeaky cheese curds made fresh daily, too.

CARR VALLEY CHEESE

Sauk City or Mazomanie, WI

Visit their retail shop at either location to try the popular bread cheese. And leave room in your basket for award winners like Creama Kasa® or Cave Aged Cheddar.



CEDAR GROVE CHEESE

CEDAR GROVE CHEESE

Plain, WI

Take a tour before visiting their retail shop for their award-winning yellow and white marbled colby, as well as a plethora of flavored cheddars.

Parmesan-Roasted Pumpkin Seed Snack Mix

Makes 2 Cups

INGREDIENTS

PARMESAN-ROASTED PUMPKIN SEEDS:

- 1 carving pumpkin (about 5-7 pounds)
- 2 tablespoons olive oil
- 2 ounces **Nordic Creamery** Parmesan cheese, grated (2/3 cup)
- 1/2 teaspoon each salt and pepper

SNACK MIX:

- 1 cup unsweetened coconut flakes
- 1 cup dark chocolate chunks
- 3/4 cup dried cranberries
- 2 ounces **Nordic Creamery** Parmesan cheese, diced (about 1/2 cup)

INSTRUCTIONS

PARMESAN-ROASTED PUMPKIN SEEDS:

Heat oven to 300°F.

Remove top of pumpkin. Scrape top and sides of pumpkin, removing seeds and fibers. Place seeds in a bowl of water. Remove seeds to paper towels to drain; pat seeds dry with paper towel. Transfer seeds to a greased 15 x 10-inch baking pan. Bake for 30 minutes, stirring occasionally.

Remove pan from oven. (Pan will be hot!) Drizzle seeds with olive oil. Sprinkle with parmesan, salt and pepper; toss to coat. Bake for 10-12 minutes longer or until light brown. Cool completely on a wire rack.

SNACK MIX:

Combine the snack mix ingredients with pumpkin seeds in a large bowl.









Harvest Pumpkin Cheeseboard

Servings 6-8

INGREDIENTS

Carr Valley Apple Smoked Fontina or Fontina cheese

Saxon® Saxony Alpine Style cheese

Deppeler's Baby Swiss cheese

Parmesan-Roasted Pumpkin Seed Snack Mix Recipe or snack mix of choice

Landjaegers or meat snack sticks of choice

Thinly sliced salami

Pumpkin butter

Pumpkin seed crisps

Thinly sliced capicola

Pirouette cookies, pumpkin spice or flavor of choice

Toffee or candied pecans

Fresh sage leaves

INSTRUCTIONS

Arrange the fontina, alpine style and baby swiss on a serving board. Fill in board with snack mix, landjaegers, salami, pumpkin butter, pumpkin seed crisps, capicola, cookies, pecans and sage.

Pumpkin Spice Bread Pudding

Servings 8-10

INGREDIENTS

- 5 large eggs
- 1 1/2 cups packed brown sugar
- 1 tablespoon pumpkin pie spice
- 3 cups whole milk
- 1 can (15 ounces) solid-packed pumpkin
- 2 teaspoons vanilla extract
- 1 loaf (1 pound) day-old French bread, cut into 1-inch cubes
- 8 ounces **Roth Original Havarti** cheese, cubed (2 cups)
- 1 jar (16 ounces) salted caramel sauce, divided

INSTRUCTIONS

Heat oven to 350°F.

Beat the eggs, brown sugar and pumpkin pie spice in a large bowl until blended. Stir in the milk, pumpkin and vanilla until smooth. Fold in bread. Let stand for 10 minutes.

Spoon half of the bread mixture in a greased 13 x 9-inch baking pan; sprinkle with havarti. Drizzle with 1 cup caramel sauce. Spoon remaining bread mixture over top, pressing down lightly.

Bake, covered, for 20 minutes. Uncover; bake for 20-25 minutes longer or until center is set and a thermometer inserted in bread mixture reads 160°F. Serve warm with remaining caramel sauce.







WINNER, WINNER, ONE-DISH DINNER

Sometimes you need to get dinner on the table...SIMPLY. We've got you, friend. These meals feature decadent Wisconsin cheese and taste like you spent all day in the kitchen. No one needs to know they're easy and come together in minutes, making them a busy weeknight's best friend. And since everything is made in one pan, cleanup is a cinch.



BEST BEEF AND CHEESE QUESADILLAS

SERVINGS 2

Ingredients

- 1/2 pound lean ground beef
- 1 cup salsa
- 4 flour tortillas (8 inches)
- 3 cups shredded **V&V Supremo® Chihuahua® Quesadilla cheese** (12 ounces)
- 1/4 cup chopped green onions
- 1/4 cup sliced ripe olives
- 1/4 cup chopped tomatoes
- 1 can (16 ounces) refried beans, warmed
- Sliced avocado, fresh cilantro and sour cream

Instructions

Cook beef in a large skillet over medium heat until meat is no longer pink; drain. Add salsa; cook and stir for 2-3 minutes or until heated through. Remove beef mixture from the skillet; keep warm. Wipe out pan.

Place one tortilla in the same skillet. Layer with half of the Chihuahua® Quesadilla, beef mixture, green onions, olives and tomatoes. Spread half of the refried beans on another tortilla. Top with tortilla beans side down.

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

Serve with avocado, cilantro and sour cream.







CIDER-BRAISED CHICKEN WITH GOUDA SWEET POTATOES

SERVINGS 4

Ingredients:

- 4 bone-in chicken thighs, with skin
- Salt and pepper
- 6 tablespoons butter, cubed and divided
- 3 cups apple cider
- 3 fresh thyme sprigs
- 1 1/2 pounds sweet potatoes, peeled and cut into 1/2-in cubes
- 8 ounces **Marieke® Gouda Foenegreek** cheese, shredded (2 cups)
- 2 tablespoons maple syrup
- 2 teaspoons Dijon mustard
- Fresh thyme sprigs

Instructions:

Pat chicken thighs dry with paper towel. Season with salt and pepper.

Melt 2 tablespoons butter in a large skillet over medium-high heat. Brown chicken thighs for 3 minutes on each side. Transfer to a plate; keep warm.

Add apple cider and thyme sprigs, stirring to loosen any browned bits from bottom of pan. Reduce heat to low. Add chicken and sweet potatoes to pan. Simmer, covered, for 13-18 minutes or until potatoes are tender and a thermometer inserted in meat reads 165°F. Remove and discard thyme sprigs.

Transfer chicken to another plate; keep warm. Remove potatoes with a slotted spoon to a bowl, reserving pan juices in skillet. Mash potatoes with remaining butter. Stir in gouda. Keep warm.

Add maple syrup and Dijon mustard to skillet. Bring to a boil; cook and whisk 5-7 minutes longer or until sauce is reduced by half. Serve chicken and potatoes with sauce. Garnish with thyme.

BROWN BUTTER GNOCCHI WITH ASIAGO

SERVINGS 4

Ingredients

- 1 pound bulk Italian sausage
- 1 package (16 ounces) potato gnocchi
- 1 large butternut squash, peeled, seeded and cut into 1/2-inch cubes
- 6 tablespoons butter, cubed
- 1/4 cup chopped fresh sage
- 4 ounces **Weyauwega Star Dairy Asiago cheese**, finely shredded (1 1/3 cups)
- Salt and pepper to taste
- Additional shaved **Weyauwega Star Dairy Asiago cheese**
- Minced fresh sage

Instructions

Cook sausage in a Dutch oven or deep, large skillet over medium heat until meat is no longer pink; drain. Remove from the pan. Wipe pan clean.

Cook gnocchi in the same pan according to package directions, adding squash to water at the same time as gnocchi. Boil for 3-4 minutes or until gnocchi floats to the top of water. Drain, reserving 1 cup hot gnocchi water. Set aside. Wipe pan dry.

Melt butter in the same pan over medium-low heat; cook for 3-5 minutes or until butter is deep golden brown, stirring occasionally. Add the gnocchi, squash and sage; cook for 5-7 minutes longer or until squash is tender, stirring occasionally.

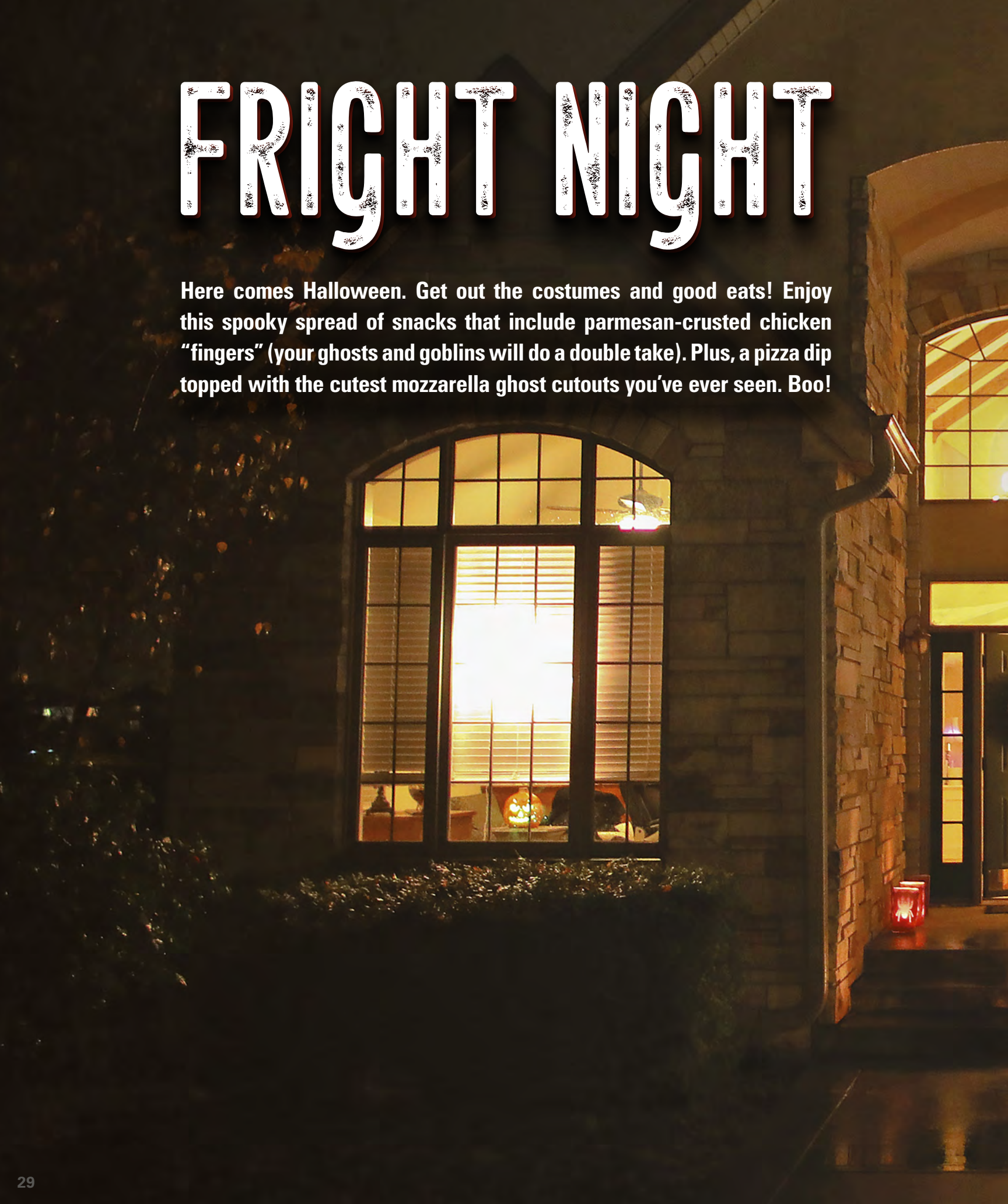
Reduce heat to low. Stir in asiago and 1/2 cup reserved hot water. Add remaining hot water, 1/4 cup at a time, until sauce is smooth. Stir in sausage; heat through. Season with salt and pepper to taste. Garnish with shaved asiago and sage.





FRIGHT NIGHT

Here comes Halloween. Get out the costumes and good eats! Enjoy this spooky spread of snacks that include parmesan-crusted chicken “fingers” (your ghosts and goblins will do a double take). Plus, a pizza dip topped with the cutest mozzarella ghost cutouts you’ve ever seen. Boo!





SPOOKY PARMESAN CHICKEN FINGERS

MAKES 2 DOZEN

INGREDIENTS

- 2 large eggs
- 2 tablespoons all-purpose flour
- 1 tablespoon mayonnaise
- 1 cup dry bread crumbs
- 3 ounces **Weyauwega Star Dairy**
Parmesan cheese, grated (1 cup)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon coarsely ground pepper
- 1 1/2 pounds boneless skinless chicken breast halves
- Food coloring, optional
- 24 sliced almonds
- Ranch salad dressing
- Warm marinara sauce

INSTRUCTIONS

Heat oven to 400°F. Line a 15 x 10-inch baking pan with parchment paper.

Whisk the eggs, flour and mayonnaise in a shallow, large bowl until blended. Combine the bread crumbs, parmesan, garlic powder, onion powder and pepper in another shallow, large bowl.

Flatten chicken to 1/2-inch thickness. Cut chicken lengthwise into 1-inch strips. Dip chicken in egg mixture, then coat with bread crumb mixture. Place on prepared pan.

Using a new paint brush, paint food coloring if desired on almonds. Brush narrow ends of chicken strips with egg mixture; press on almonds.

Bake for 20-25 minutes or until a thermometer inserted in meat reads 165°F.

Tint ranch salad dressing with 1 drop green food coloring if desired. Serve chicken fingers with dressing and marinara sauce.





FRESH MOZZARELLA GHOST PIZZA DIP

SERVINGS 8-10

INGREDIENTS

- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 1 jar (12.5 ounces) pizza sauce, divided
- 1/2 cup sour cream
- 1 teaspoon Italian seasoning
- 1/2 teaspoon crushed red pepper flakes, optional
- 8 ounces **Burnett Dairy® Mozzarella cheese**, shredded (2 cups)
- 1 package (6 ounces) diced pepperoni
- 1 can (2.25 ounces) sliced ripe olives, drained
- 1 package (16 ounces) **Crave Brothers Farmstead Classics Fresh Mozzarella cheese—Log**
- Pita chips

INSTRUCTIONS

Heat oven to 350°F.

Beat cream cheese in a large bowl until fluffy. Add the 1/2 cup pizza sauce, sour cream, Italian seasoning and red pepper flakes if desired; beat until mixture is combined.

Stir in mozzarella and pepperoni. Set aside 10 olives; fold in remaining olives.

Transfer to an ungreased 11 x 7-inch baking dish. Bake for 15 minutes.

Meanwhile, cut fresh mozzarella lengthwise into 1/4-inch slices. Cut slices with a 2 1/2-inch ghost cookie cutter. Cut reserved olives into eyes and mouths; place on ghosts.

Remove dip from oven. (Pan will be hot!) Carefully spread on remaining pizza sauce. Arrange ghosts on top. Bake for 2-5 minutes longer or until bubbly. Serve with pita chips.







TREATS THAT THRILL

Planning a party?

Throw a ghoulishly good time with these tasty tips.

- ✕ Keep the mood dark with a Halloween cheeseboard, featuring wine-bathed, espresso-rubbed and annatto-rubbed cheeses. Tasty suggestions include **Renard's Door County Untouchable Cheddar cheese** or **Renard's Simon Says Cherry White Cheddar cheese**, **Sartori Espresso BellaVitano® cheese** and **Caves of Faribault® Jeffs' Select Gouda cheese** with its orange rind.
- ✕ Dress up your cheeseboard with fresh fruits (seedless purple and red grapes, blackberries and plums), roasted or candied nuts, charcuterie and crackers.
- ✕ Serve guests a signature creepy cocktail, like blood-red pomegranate martinis or a "witches brew" punch.
- ✕ Make a savory cheese ball in the shape of a skull. Add pimienta-stuffed green olives for eyes and toasted, sliced almonds for teeth.

Cheese Prep:



CHEDDAR 101

Want to know more about one of America's most beloved cheeses? Whether you indulge in mild and creamy or sharp and crumbly, we've got a lot more tasty bites to share. From rinds to the ripening process, up your cheddar cred with this expert Q&A.

Q: WAX, CLOTH OR RINDLESS—WHY DO DIFFERENT CHEDDARS HAVE DIFFERENT RINDS?

A: The rind on a wheel or block of cheddar serves several purposes. It protects the cheese while aging and imparts flavor and texture. **Wax** rinds come in several colors of food-safe wax and often mean a creamier texture, as they create a seal that maintains moisture. **Bandaged or cloth-wrapped** rinds allow cheese to breathe during aging, resulting in a crumblier texture with complex flavor. The wax and bandaged rinds contribute to delicious characteristics of the cheese but are not edible. **Rindless** cheddars are generally internally ripened and sealed in food-safe plastic.

Cheese Prep:



Q: WHO PRODUCES THE MOST CHEDDAR IN THE U.S.?

A: Wisconsin, of course! Cheddar's birthplace is England, but America's Dairyland started making cheddar in the mid-1800s. Since then, creative cheesemakers have taken it from predictable to posh with flavored, rubbed and infused cheddars that are now sold around the globe.

Q: HOW LONG CAN CHEDDAR BE AGED?

A: Wisconsin cheddar cheese can range in age from fresh as a newborn (think cheese curds) to more than 20 years. Young cheddar is mild, creamy and has a nuttier flavor. Aged cheddar has more bite and complex flavors, often referred to as "sharpness," and a drier, crumblier texture.



Q: WHY IS CHEDDAR ORANGE?

A: It's all about the annatto. A flavorless seed pigment from the achiote tree, it gives cheddar its eye-pleasing, golden hue. Since milk can slightly vary in color, some cheesemakers use annatto to give their product more uniform color. Pretty smart, eh?

Q: WHY DO SOME CHEDDARS "CRUNCH?"

A: Calcium lactate crystals can form inside and on the surface of cheddar as it ages. Often the sign of a well-aged cheese, these crystals provide a surprising texture prized by cheese connoisseurs.

Cheese Prep:

Q: WHAT TO PAIR WITH CHEDDAR?

A: From mild to aged, cheddar pairs well with both sweet and savory flavors.

BANDAGED CHEDDAR + PINOT NOIR

Fruit-forward pinot noir plays nice with the earthy notes of a bandaged cheddar. Spread some sweet apple chutney or jelly on a hearty oat cracker, add a hunk of the good stuff and top with a maple-glazed walnut. Heaven.



MILD CHEDDAR + BOCK BEER

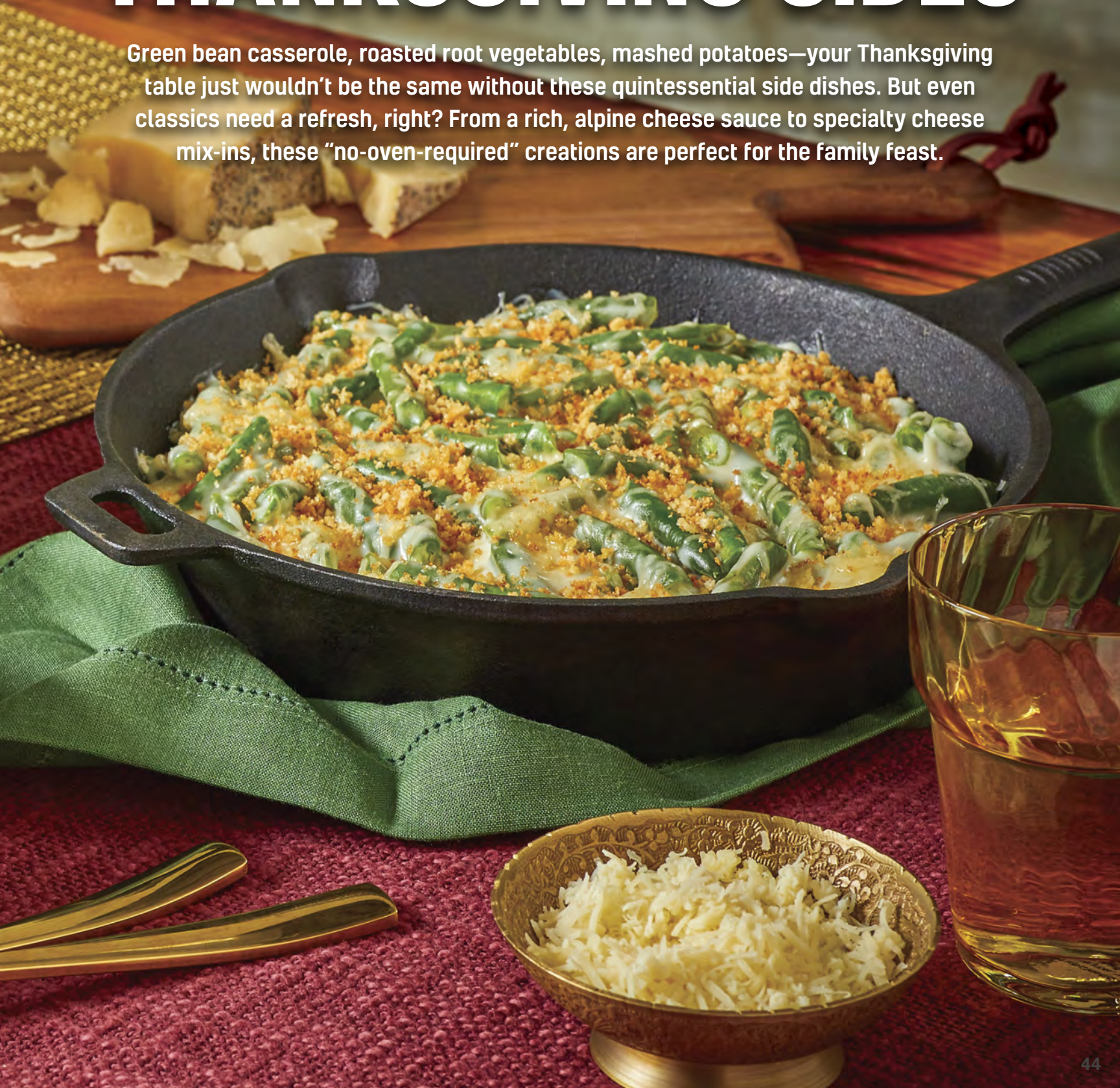
The nutty, creamy flavors of mild cheddar hold their own against a bold beer like bock. Make this creative combo even better with a smear of onion jam or hot pepper jelly and dot of stone-ground mustard. You're welcome.





NEW-TO-YOU THANKSGIVING SIDES

Green bean casserole, roasted root vegetables, mashed potatoes—your Thanksgiving table just wouldn't be the same without these quintessential side dishes. But even classics need a refresh, right? From a rich, alpine cheese sauce to specialty cheese mix-ins, these “no-oven-required” creations are perfect for the family feast.



ALPINE-STYLE GREEN BEAN CASSEROLE

SERVINGS 6

INGREDIENTS

- 5 tablespoons butter, cubed and divided
- 3/4 cup panko bread crumbs
- 1 1/2 pounds fresh green beans, trimmed and cut into 1-inch pieces
- 1 cup water
- 3 tablespoons all-purpose flour
- 2 cups milk
- 1/2 teaspoon each salt and pepper
- 1/4 teaspoon cayenne pepper, optional
- 8 ounces **Roelli Little Mountain cheese**, shredded and divided (2 cups)

INSTRUCTIONS

Melt 2 tablespoons butter in a 12-inch ovenproof or cast-iron skillet over medium heat. Add bread crumbs; cook and stir for 1-2 minutes or until toasted. Transfer to a bowl. Wipe pan clean.

Bring green beans and water to a boil in the same pan; cook over medium-high heat for 7-8 minutes or until beans are crisp-tender, stirring occasionally. Drain and transfer green beans to a large bowl; keep warm. Wipe skillet dry.

Melt remaining butter in the same pan over medium-low heat. Whisk in flour until smooth. Gradually whisk in milk, salt, pepper and cayenne pepper if desired. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low; gradually whisk in 1 1/2 cups Little Mountain until melted. Stir in green beans.

Remove from the heat. Sprinkle with bread crumbs and remaining Little Mountain. Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted.







HONEY-GLAZED ROOT VEGETABLES

SERVINGS 6-8

INGREDIENTS

- 2 medium beets, peeled and cut into 1-inch pieces
- 2 medium carrots, peeled and cut into 1-inch pieces
- 2 medium turnips, peeled and cut into 1-inch pieces
- 1 medium parsnip, peeled and cut into 1-inch pieces

3/4 cup water

1/3 cup honey

2 tablespoons butter, cubed

3 ounces **Sartori Black Pepper BellaVitano®** cheese,
finely shredded (1 cup)

Salt and pepper to taste

Minced fresh thyme

Additional shaved **Sartori Black Pepper BellaVitano®** cheese

INSTRUCTIONS

Combine the vegetables, water, honey and butter in a large skillet over medium-high heat. Bring to a boil, stirring occasionally. Reduce heat to medium; simmer, uncovered, for 8-10 minutes or until sauce is reduced to a glaze and vegetables are tender, stirring occasionally.

Remove from the heat. Stir in Black Pepper BellaVitano®. Season with salt and pepper to taste. Garnish with thyme and shaved Black Pepper BellaVitano®.

INSTANT POT® MASHED POTATOES

SERVINGS 8

INGREDIENTS

1 cup (2 sticks) butter, cubed and divided

8 garlic cloves, minced

5 pounds russet potatoes, peeled and quartered

1 1/2 cups water

1/2 cup heavy whipping cream

4 ounces **Door Artisan Romano cheese**, grated (1 1/3 cups)

Salt and pepper to taste

Additional shredded **Door Artisan Romano cheese**

INSTRUCTIONS

Select sauté setting on Instant Pot® and set to high heat. Melt 2 tablespoons butter. Add garlic, cook and stir for 1-2 minutes or until fragrant.

Select cancel setting. Add potatoes and water.

Cover and lock lid; ensure vent is closed per manufacturer's directions.

Select manual setting. Increase pressure to high; set time for 12 minutes.

Select cancel setting. Quick release pressure carefully, as directed by manufacturer.

Add cream and remaining butter. Mash potato mixture. Fold in romano. Season with salt and pepper to taste. Garnish with additional shredded romano.



Thanksgiving



Cheeseboard

Servings 6-8

INGREDIENTS

CORNUCOPIA:

- 3 tubes (11 ounces each) refrigerated French bread dough, chilled
- 1 large egg, lightly beaten
- 4 tablespoons (1/2 stick) butter, melted
- 1 teaspoon garlic powder
- 1 ounce Cello® Parmesan cheese, grated (1/3 cup)
- 1 teaspoon minced fresh rosemary

INSTRUCTIONS

CORNUCOPIA:

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

Fold a 36 x 18-inch piece heavy-duty aluminum foil in half widthwise. Roll up foil for cornucopia, loose cone shape, starting at a corner with opening about 8 x 6 inches. Fold extra foil inside cone. Stuff cone inside with additional foil. Bend tail end into desired shape.

Place cone on prepared pan. Coat foil with cooking spray. Unroll one tube bread dough on a lightly floured cutting board. Cut dough widthwise into six strips, each 1 1/2-inches wide. Keep remaining dough refrigerated. Wrap one strip around tail end of foil; pinch ends to seal. Wrap strips around foil, overlapping and stretching dough to cover. Repeat cutting and wrapping remaining dough; set aside two strips.

Twist reserved strips; pinch ends. Place on cornucopia opening, stretching to fit if necessary. Pinch dough at seams. Brush dough with egg wash.

Bake for 25 minutes. Remove from oven. (Pan will be hot!) Combine butter and garlic powder. Brush butter mixture on bread. Sprinkle with parmesan and rosemary. Bake for 10-15 minutes longer or until deep golden brown, covering loosely with foil if necessary. Cool completely on a wire rack.

CHEESEBOARD:

Carefully loosen and remove foil from cornucopia; place on a serving board. Add the pears, grapes and figs. Arrange the cheddar, parmesan and muenster on the board. Fill in board with almonds, pecans, cashews, bay leaves and rosemary.

CHEESEBOARD:

- Fresh pears
- Fresh seedless red and purple grapes
- Fresh figs or small apples
- Widmer's Two Year Cheddar cheese
- Cello® Parmesan cheese
- Cedar Grove Organic Muenster cheese
- Candied or honey-roasted almonds
- Candied pecans
- Whole cashews
- Bay leaves
- Fresh rosemary sprigs



SWEET ENDINGS

Cheddar Apple Pie Bars

Makes 2 Dozen Bars

Ingredients

- 3 cups plus 4 teaspoons all-purpose flour, divided
- 1 1/2 cups (3 sticks) cold butter, cubed
- 2 1/2 cups sugar, divided
- 4 to 5 tablespoons ice water
- 6 ounces **Hook's One Year Sharp Cheddar cheese**, shredded (1 1/2 cups)
- 6 medium tart apples, peeled, cored and thinly sliced
- 1 tablespoon apple pie spice
- Vanilla ice cream

Instructions

Heat oven to 350°F.

Place 3 cups flour and cold butter in a food processor; cover and pulse just until butter pieces resemble the size of peas. Add 1 1/2 cups sugar; cover and pulse until combined. Add ice water, 1 tablespoon at a time, pulsing after each addition until dough just holds together when pinched. Add cheddar; cover and pulse until dough is crumbly.

Press half of the dough in bottom of a greased 13 x 9-inch baking dish.

Place apples in a large bowl. Combine the apple pie spice, remaining flour and sugar in a small bowl; sprinkle on fruit and toss lightly. Spoon apple mixture over crust.

Sprinkle with remaining dough. Bake for 50-60 minutes or until fruit is bubbly and topping is golden brown. Cool completely on a wire rack before cutting into bars. Serve with ice cream.







WISCONSIN CHEESE COMPANY

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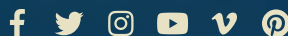
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