

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

*Making
Spirits
Bright with
Wisconsin
Cheese*

FOR
DESSERT...
*Cherry Cordial
Snowman
Cheese Ball*



LETTER FROM THE EDITOR



The holiday season is about being surrounded by family, friends and great food. We are guessing you already have the friends and family part covered, so let us help with the food!

Say “Good Morning!” with the smell of decadent Snowflake Cinnamon Rolls slathered with rich, mascarpone frosting.

Looking for appetizer and entertaining ideas? We have bite-sized starters from Boozy Cherry Shortbread Minis to a beautiful crostini bar complete with serving tips.

If you want an eye-catching and fun centerpiece for your table, gather the family to help decorate (and devour) our Wisconsin Cheese Ball Barn or delight dessert fans with a cute, sweet Cherry Cordial Snowman Cheese Ball.

Lastly, our holiday dinner menu ensures your time is spent with loved ones. Flavorful Sausage and Three-Cheese Lasagna, The Blue Jay and Pear Salad and Warm Garlic Cheese Bread have mass appeal and are as special as they are tasty. The recipes can be prepped in advance, leaving you free to enjoy the party.

Warmest wishes from Wisconsin for your most delicious holiday season ever!

Suzanne Fanning

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Suzanne Fanning

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How to Set Up and Serve a Holiday Crostini Bar

Simplify holiday entertaining with customizable appetizers.



Holiday Spirits Cheeseboard

Enjoy this festive collection of “spirited” cheeses featuring tequila, bourbon, beer and wine.



Wisconsin Cheese Ball Barn

Celebrate the season with our adorable garlic and herb, barn-shaped cheese ball.



Sugar and Spice

Add holiday magic to your table with heartwarming sweet and spicy breads.



Make-Ahead Holiday Menu

Take the stress out of hosting loved ones with a delicious, make-ahead meal.



Cherry Cordial Snowman Cheese Ball

Spread sweet holiday cheer with this adorable, dessert cheese ball.

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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](https://www.wisconsincheese.com/Recipes).

Check out the reviews and great recipe tips below!

Fresh Pear and Blue Cheese Butter



An Incredibly Versatile Butter

I made this delicious butter as a topping for roasted Brussels sprouts and onions, and it was the perfect accent! The blue cheese offers creaminess with just the right bit of tang. This butter is absolutely a perfect complement for meats, poultry, seafood and vegetables.

— *Brier*

Favorite Mascarpone Sugar Cookies



Tasted Great!

These cookies had a great taste, baked flat and held their shape wonderfully. I baked them for a party, and they literally flew off the platters!

— *FeeFee53*

Pesto and Asiago-Stuffed Mushrooms



Soooo Easy!

I offered to make appetizers for the holidays and thought I was taking on too much...but these are so easy to put together and really delicious! The ingredients are frequently found in my refrigerator; it is going to be one of those easy, go-to recipes when guests show up.

— *Gruner*

Eggnog Pecan Rolls with Mascarpone Frosting



Very Indulgent but not Heavy

I made this recipe to use up Christmas eggnog. Holy smokes, was it delicious! The frosting is sweet by itself but not on the rolls. I can't wait for more eggnog to make these again.

— *SeriousFoodie42*



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



Cheddar Blue Cheese Puffs

MAKES 30 PUFFS

INGREDIENTS

- 1/2 cup water
- 1/2 cup milk
- 1/2 cup (1 stick) unsalted butter, cut into small cubes
- 1/4 teaspoon each salt and pepper
- 1 cup all-purpose flour
- 4 large eggs
- 6 ounces **Roelli Dunbarton Blue®** cheese, shredded (1 1/2 cups)

INSTRUCTIONS

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

Bring the water, milk, butter, salt and pepper to a boil in a large saucepan over medium heat. Reduce heat to low. Add flour; stir vigorously until mixture pulls away from the sides of pan and a ball forms, about 30 seconds. Remove from the heat. Let stand for 5 minutes.

Add eggs, one at a time, beating each until well combined. Continue beating until dough is smooth and glossy. Stir in Dunbarton Blue®.

Pipe or spoon heaping tablespoonful rounds of dough on prepared pan. Bake for 15-20 minutes or until golden brown and puffed. Let cool on pan for 5 minutes before removing to a wire rack. Serve warm.

MAKE-AHEAD TIP

To freeze, allow puffs to cool completely. Store in an airtight container in the freezer up to 3 months. There's no need to thaw them—to reheat puffs, bake at 325°F for 10-12 minutes.





Cheeselandia™

WISCONSIN



Photo by Wendy Vincent

Cheese and chocolate are the a perfect pairing, especially during the holidays. We're sharing sweet inspiration in this Cheeselandia spread featuring chocolate-covered pretzels, assorted dark and milk chocolate candies and white chocolate-peppermint bark.



Who's ready to party? This photo from Cheeselandia party host Lisa proves you only need a few simple ingredients (and great guests, of course!) to bring on the holiday cheer. Pair several wedges of Wisconsin cheese with crusty baguettes, grapes, crackers and wine.



Spruce up your display with a tip from party host Libby, as she dressed up her holiday cheeseboard with fresh rosemary and thyme for an instant pop of color and refreshing fragrance.



This cheeseboard from party host Cheryl Lynne has holiday vibes. She chose a board with a rustic, wood edge and completed the festive look with evergreen branches and holly.

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.

EASY AND ELEGANT APPETIZERS

When hosting a holiday gathering, it's fun to offer guests impressive, bite-sized starters. Simple yet special flavors and delicious artisan cheese pair up to create a festive, hassle-free menu.





BREAD CHEESE BITES

Layer warm, 1-inch cubed **Pasture Pride Juusto™ Traditional Baked Cheese (juustoleipa)** with honeycomb and crushed red pepper flakes.

BOOZY CHERRY SHORTBREAD MINIS

Fill mini shortbread tart shells with **Crave Brothers Farmstead Classics Mascarpone cheese**. Top tarts with bourbon-soaked cherries and a bourbon drizzle.



A woman with long brown hair, wearing a vibrant green dress, is smiling and looking to her left. She is holding a small, round, golden-brown crostini in her right hand and a glass of red wine in her left. In the background, a man is seated on a grey sofa, holding a glass of whiskey and a plate of food. The setting appears to be a modern, well-lit living room with a dark wood wall and a window with a grid pattern.

How to Set Up and Serve a Holiday Crostini Bar

Hosting a crowd for the holidays? Meet the crostini bar. This gorgeous and fuss-free spread will become your new favorite way to entertain.

Crostini are small, crispy toasts topped with a variety of spreads, meats, cheese, veggies and fruits. These bite-sized, customizable appetizers are great for parties, because the food is prepared in advance. You'll just build the board, and your guests can serve themselves. This keeps you free to mingle and enjoy the party.

Easy entertaining awaits! Read on for tips and inspiration to help create your own crostini bar this holiday season.

Build a Beautiful Board

There are four key elements to creating a magnificent crostini board: toasts, spreads, cheese and toppings. Toasted breads are sturdy and perfect for layering. Spreads can add a touch of sweetness and help to secure the toppings. Cheese adds bold flavor with salty and savory notes. Lastly, toppings give texture, color and flavor.

Need inspiration for building your board? Start with this one featuring Wisconsin artisan cheese.



Cheddar Cold Pack Crostini

- A** Scott's of Wisconsin Sharp Cheddar Cold Pack cheese
- B** Sliced summer sausage
- C** Shaved celery ribs and fennel bulb
- D** Whole grain or stone-ground mustard
- E** Pickled green beans
- F** Sea salt

Blue Cheese Crostini

G Hook's Blue Cheese

H Thinly sliced fresh pear

I Fresh rosemary sprigs

J Candied or honey-roasted walnuts

K Pomegranate seeds

L Shallot chutney or chutney of choice



Alpine-Style Cheese Crostini

M Roth Surchoix Grand Cru® or alpine-style cheese

N Quince paste or cherry preserves

O Fig jam

P Whole almonds

Q Thinly sliced prosciutto

R Fresh baby arugula or spinach



Keep things simple and build your board with fresh, seasonal fruits and veggies, herbs and charcuterie. Store-bought pantry staples such as sea salt, olive oil, pesto and jam work well, too.

*If the crostini bar is the main menu item,
plan for at least 2 ounces of cheese
and 6-8 crostini per person.*



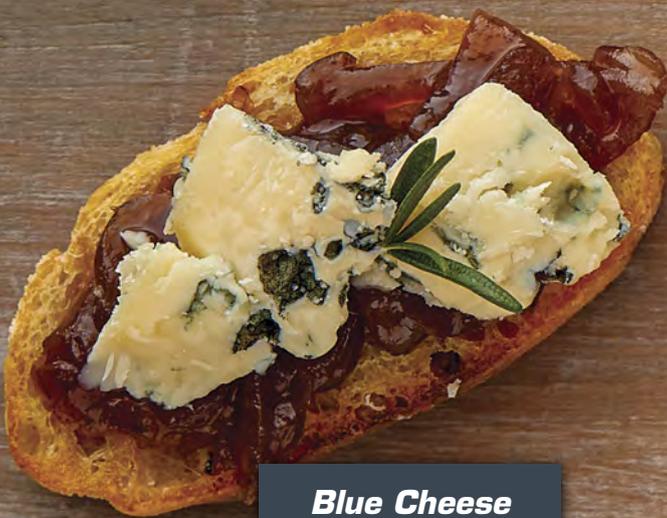
While there is no right or wrong way to make a crostini, the spread of ingredients can be a little daunting at first. We recommend creating several sample crostini in advance to give guests guidance and inspiration.



**Sharp Cheddar
Cold Pack Cheese**
*Sliced Summer Sausage
Whole Grain Mustard*



Alpine-Style Cheese
*Baby Arugula
Quince Paste*



Blue Cheese
*Shallot Chutney
Fresh Rosemary*



Alpine-Style Cheese
*Thinly Sliced Prosciutto
Whole Almonds*



Blue Cheese
Shallot Chutney
Candied Walnuts



Sharp Cheddar
Cold Pack Cheese
Sliced Summer Sausage
Shaved Fennel



Blue Cheese
Fresh Pear
Fresh Rosemary
Pomegranate Seeds



Sharp Cheddar
Cold Pack Cheese
Pickled Green Beans
Shaved Celery
Sea Salt



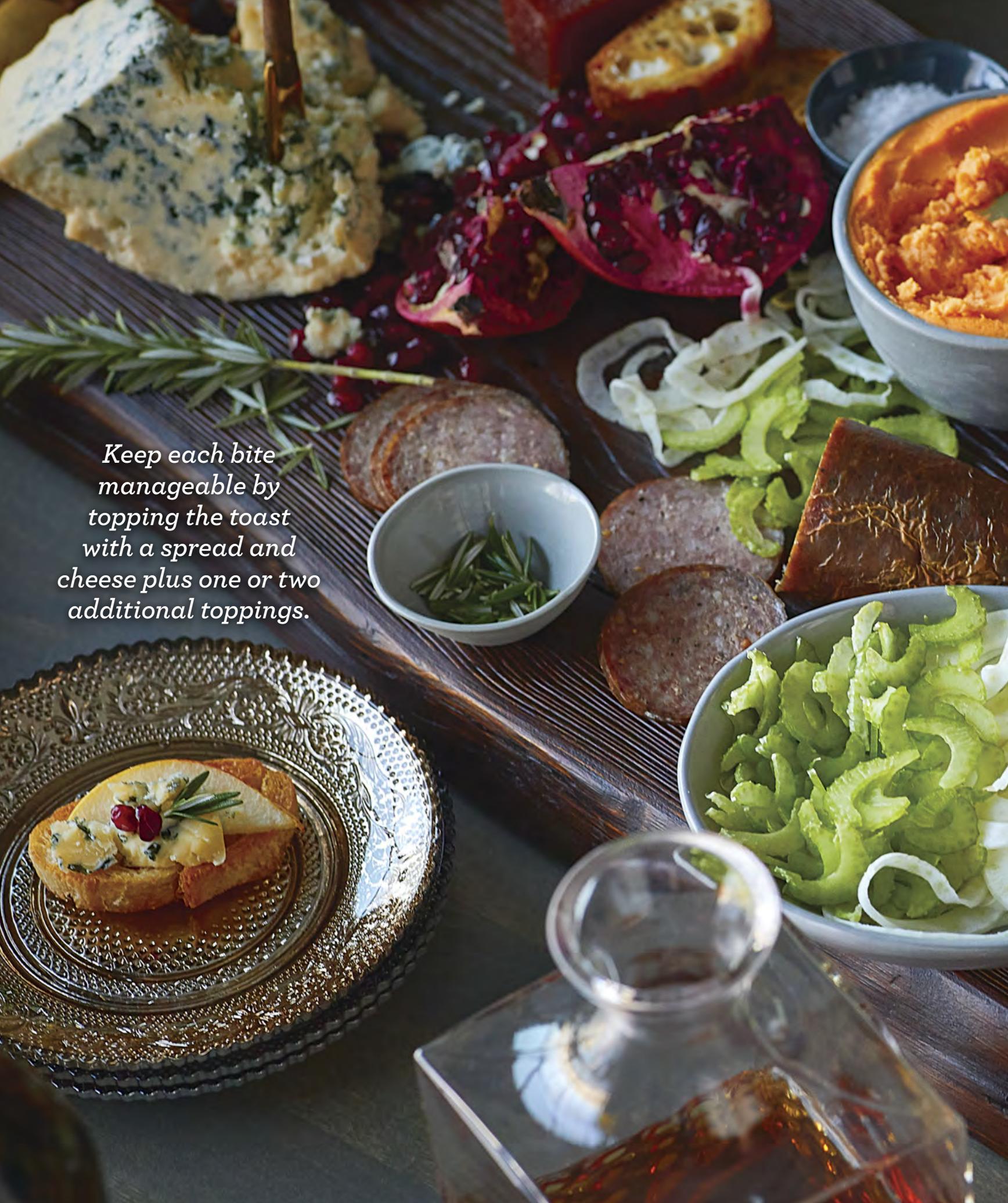
Alpine-Style Cheese
Fig Jam
Whole Almonds

Crostini bars aren't just functional—they also make a beautiful display and double as decor. Light a few candles, add a decanter filled with holiday cheer, and you've created the perfect party atmosphere.





Since the flavor of each crostini will be unique, we suggest simple beverage pairings. Offer a self-serve beverage station with a few good bottles of wine (one red, one white and one sparkling), as well as a bottle of bourbon or cognac.



Keep each bite manageable by topping the toast with a spread and cheese plus one or two additional toppings.

You can purchase premade toasts in the bakery department or make your own. To toast, cut a baguette into 1/2-inch thick slices. Brush with olive oil, and season with salt and pepper. Bake at 350°F for 8-12 minutes. Cool on a wire rack.



Holiday Spirits Cheeseboard

Make the season merry and bright with this collection of “spirited” cheeses featuring tequila, bourbon, wine and beer.

1 RED APPLE HICKORY SMOKED BOURBON GOUDA CHEESE

Smoky bourbon gives this creamy gouda complex flavor notes.

2 KAUKAUNA® SPREADABLE CHEDDAR PORT WINE COLD PACK CHEESE

Port wine is swirled into this cheddar cheese spread, imparting a festive, rich-red hue.

3 CARR VALLEY BEER CHEDDAR CHEESE

This classic cheddar is blended with beer for a rich, nutty flavor.





**4 LA BOTTEGA DI BELGIOIOSO
ARTIGIANO® VINO ROSSO
CHEESE**

This delicate crystalline, Italian-style cheese is soaked in a custom blend of red wine, enhancing its sweet, nutty flavor.

**5 DEER CREEK®
THE RATTLESNAKE CHEESE**

This aged cheddar has sweet and spicy-hot flavor notes from added premium gold tequila and habanero peppers.

Garnish the board with bourbon-soaked cherries, breadsticks, golden berries, pomegranate seeds, nuts, rosemary flatbread crackers, persimmon slices, citrus leaves, orange slices, blood orange segments and candied crab apples.

Make-Ahead Holiday Menu

When planning a holiday party, there is no shortage of things to do. There are gifts to wrap, decorations to hang and a house to clean. But, when it's time to party, this make-ahead menu will ensure you spend your time where it matters most—enjoying the company of family and friends.

From a special lasagna to a unique blue cheese and pear salad, these recipes are full of holiday flavor. Look for our tips to help you get a head start on the festivities.







The Blue Jay and Pear Salad

SERVINGS 6

INGREDIENTS

HONEY-MUSTARD DRESSING

- 3 tablespoons honey
- 2 tablespoons apple cider vinegar
- 2 teaspoons Dijon mustard
- 3 tablespoons olive oil
- Salt and pepper to taste

SALAD

- 10 ounces baby kale and spinach mix (about 12 cups)
- 2 medium Anjou pears, cored and thinly sliced
- 6 ounces **Deer Creek® The Blue Jay™** cheese, crumbled
- 1/2 cup candied or honey-roasted sliced almonds

INSTRUCTIONS

HONEY-MUSTARD DRESSING

Whisk the honey, apple cider vinegar and Dijon mustard in a small bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Set aside.

SALAD

Place kale and spinach mix in a large serving bowl; toss with reserved dressing. Top with the pears, The Blue Jay™ and almonds.

MAKE-AHEAD TIP

Prepare the honey-mustard dressing up to 3 days in advance, and store in the refrigerator. Dress salad greens just before serving.



Warm Garlic Cheese Bread

SERVINGS 8

INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 4 garlic cloves, minced
- 3 ounces **Saxon Asiago Fresca™** cheese, shredded (3/4 cup)
- 3 ounces **Maple Leaf Nordic™** Fontina cheese, shredded (3/4 cup)
- 2 ounces **Nordic Creamery** Parmesan cheese, grated (2/3 cup)
- 1/4 cup minced fresh parsley
- 1 loaf (1 pound) French bread, halved lengthwise

INSTRUCTIONS

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

Beat butter in a medium bowl until light and fluffy. Add the garlic, asiago, fontina, parmesan and parsley; beat until mixture is combined.

Place bread cut sides up on prepared pan; spread with butter mixture.

Bake for 12-15 minutes or until cheeses are bubbly and edges begin to brown.

MAKE-AHEAD TIP

Prepare butter mixture up to 3 days in advance. Cover and store in the refrigerator. Cut butter mixture into small pieces; let stand until softened. Spread on bread, and bake as directed.







Sausage and Three-Cheese Lasagna

SERVINGS 10-12

INGREDIENTS

- 2 pounds bulk Italian sausage
- 1 medium onion, chopped
- 1 jar (32 ounces) prepared marinara sauce
- Salt and pepper
- 1 container (16 ounces) **Clock Shadow Creamery Ricotta** cheese
- 3 ounces **Sartori Rosemary & Olive Oil Asiago** cheese, grated (1 cup)
- 1/2 cup minced fresh basil
- 1 large egg
- 12 oven-ready lasagna noodles
- 2 packages (8 ounces each) **Crave Brothers Farmstead Fresh Mozzarella** cheese—**Ball**, grated

INSTRUCTIONS

Heat oven to 375°F.

Cook sausage and onion in a large skillet over medium heat until meat is no longer pink; drain. Stir in marinara sauce; heat through. Season with salt and pepper.

Meanwhile, combine the ricotta, asiago, basil and egg in a large bowl. Season with salt and pepper.

Spread 2 cups meat sauce into the bottom of a greased 13 x 9-inch baking dish. Layer with four noodles, 2/3 cup ricotta mixture, 2 cups meat sauce and 1 cup mozzarella. Repeat layers twice, starting with four noodles.

Cover dish with greased aluminum foil. Bake for 45 minutes. Uncover; bake for 15 minutes longer or until bubbly and cheese is lightly browned. Let stand for 15 minutes before serving.

MAKE-AHEAD TIP

This lasagna could be prepared a day ahead. Cool; cover and refrigerate it overnight. Remove from refrigerator 30 minutes before baking. Bake as directed.



WISCONSIN CHEESE BALL BARN

Building a gingerbread house is a holiday tradition for some families. We've created a Wisconsin-style spin on the classic with an adorable, barn-shaped cheese ball. Decadent roasted garlic, asiago and cream cheese provide a tasty foundation for easy assembly and decorating. Serve as a savory snack or delicious centerpiece on an appetizer table.

MAKES 1 CHEESE BALL

INGREDIENTS

Asiago Cheese Ball

- 2 whole garlic bulbs
- 4 teaspoons olive oil
- 4 packages (8 ounces each) Crystal Farms Original Cream Cheese, softened
- 16 ounces Eau Galle Asiago cheese, shredded (4 cups)
- 1/2 cup butter, softened
- 1/2 cup minced fresh chives
- 1 teaspoon coarsely ground pepper

INSTRUCTIONS

Asiago Cheese Ball

Heat oven to 400°F. Remove papery outside from garlic (keeping cloves together). Cut off the top third of each garlic bulb; place each bulb on a square piece of aluminum foil. Drizzle each with olive oil. Wrap tightly with foil. Bake for 35-40 minutes or until garlic is tender. Cool for 15 minutes; squeeze garlic into a small bowl. Mash with a fork.

Meanwhile, beat the cream cheese, asiago and butter in a large bowl until combined. Add the chives, pepper and garlic; beat until mixture is blended. Spoon into two plastic wrap-lined, 5-3/4 x 3 x 2-inch mini loaf pans, taking care to press asiago mixture into pans. Wrap in plastic wrap. Place the remaining asiago mixture on a rectangular piece of plastic wrap; shape with wrap into a log for silo, about 1 1/2-inches diameter. Wrap in plastic wrap. Refrigerate asiago mixture for at least 4 hours or overnight.

Unwrap asiago mixture from one loaf pan; place on a cutting board wider-top side up. Score top with a fork. Unwrap asiago mixture from second loaf pan; score wider top. Flip second asiago loaf; press the scored tops together. Seal seams between asiago loaves for barn. Gently shave or shape roofline of barn with a sharp knife, trimming about 2 inches on each side.

Barn Decorations

Eau Galle Asiago cheese

Thinly sliced salami, cut to fit windows and door shapes

Meat snack sticks, cut into pieces

Store-bought pumpernickel bread slices, trimmed if needed

Breadsticks

Fresh parsley and rosemary sprigs

Assorted crackers

Barn Decorations

Transfer barn to a serving board for decorating. Thinly slice asiago; cut slices into windows and door shapes. Press salami on windows and door. Place on barn. Add meat sticks for siding. Top roofline with bread. Unwrap asiago log; round top end for silo. Line outer edges with breadsticks. Place silo on board. Grate additional asiago for snow; place parsley for bushes and rosemary sprigs for trees. Serve with crackers.





**PROUDLY
CHEESE™
WISCONSIN**

Sugar and Spice

Make memories with loved ones by serving them heartwarming breads. Kick off Christmas morning with our brunch-worthy Snowflake Cinnamon Rolls. Or, deck the halls with our Spicy Pull-Apart Christmas Tree Bread. Both breads will delight taste buds and make your special holiday moments even more magical.

Snowflake Cinnamon Rolls





Spicy Pull-Apart Christmas Tree Bread



Snowflake Cinnamon Rolls

SERVINGS 16

Ingredients

Tiramisu Mascarpone Cinnamon Rolls

- 1 container (8 ounces) **BelGioioso Tiramisu Mascarpone cheese**
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 3 sheets frozen puff pastry, thawed

Frosting

- 1 container (8 ounces) **BelGioioso Tiramisu Mascarpone cheese**
- 2 1/2 cups confectioners' sugar
- 1/4 cup milk

Instructions

Tiramisu Mascarpone Cinnamon Rolls

Beat the mascarpone, brown sugar and cinnamon in a medium bowl until fluffy and spreadable.

Unfold one sheet puff pastry on a lightly floured cutting board; roll out pastry to an 11-inch square.

Using a 10-inch plate as a guide, cut pastry into a 10-inch circle. Transfer pastry to a parchment-lined 12-inch or 14-inch pizza pan. Spread half of the mascarpone mixture to within 1/2 inch of edges.

Roll out and cut another pastry sheet; place on top. Repeat steps, starting with spreading the mascarpone mixture.

Lightly press a 2-inch round cookie cutter or prep bowl into the center of pastry circle, taking care to not press deeply. Cut pastry into four quadrants, starting at the edge of cookie cutter to the edge of pastry. Cut each quadrant in half to yield eight sections. Repeat step, cutting each portion in half to yield sixteen sections in a starburst pattern. Remove cookie cutter.

Starting at the bottom edge of the pastry, twist two consecutive sections twice, rotating outward.

Pinch ends; seal ends with water if necessary. Repeat with remaining sections. Cover with plastic wrap; refrigerate for 30 minutes. Heat oven to 400°F.

Remove plastic wrap. Bake for 15 minutes. Cover rolls with greased aluminum foil.

Bake for 30-35 minutes longer or until rolls are golden brown.

Frosting

Beat the frosting ingredients in a bowl until smooth. Spread on warm rolls.

Spicy Pull-Apart Christmas Tree Bread

SERVINGS 16

Ingredients

Red Pepper Dipping Sauce

- 1 jar (12 ounces) roasted red peppers, drained
- 2 ounces **Sartori Classic Parmesan cheese**, grated (2/3 cup)
- 1/3 cup unsalted whole almonds
- 1 teaspoon garlic powder
- 1 teaspoon crushed red pepper flakes

Tree Bread

- 1 tube (13.8 ounces) refrigerated pizza crust
- 1 1/2 teaspoons garlic powder, divided
- 6 ounces **Weyauwega Star Dairy Monterey Jack with Jalapeno Pepper cheese** (*pepper jack*)
- 3 tablespoons butter, melted
- Minced fresh parsley and crushed red pepper flakes

Instructions

Red Pepper Dipping Sauce

Place the sauce ingredients in a food processor; cover and process until mixture is smooth. Set aside.

Tree Bread

Heat oven to 375°F. Line a 15 x 10-inch baking pan with parchment paper.

Unroll pizza crust on a lightly floured cutting board into a rectangle, 9-inches long; sprinkle with 1/2 teaspoon garlic powder. Cut crust widthwise into four strips, each 2 1/4-inches wide. Cut strips lengthwise yielding 16 rectangles.

Cut pepper jack into 16 cubes, about 3/4-inch each. Wrap each rectangle around a pepper jack cube; seal dough around cheese. Roll dough into balls. Arrange balls in a tree shape on prepared pan.

Bake for 8 minutes. Meanwhile, combine butter and remaining garlic powder. Divide butter mixture in half; brush half of the mixture on rolls. Cover with aluminum foil; bake for 10-12 minutes longer or until golden brown. Brush rolls with remaining butter mixture. Sprinkle with parsley and red pepper flakes.

Serve rolls with reserved sauce.







Cherry Cordial Snowman Cheese Ball

*'Tis the season to create sweet treats to share with family and friends.
This snowman-shaped cheese ball brightens holiday gatherings.
The rich chocolate and cherry flavors will delight adults and kids alike.*

SERVINGS 12-16 (about 5 cups)

Ingredients

- 3 packages (8 ounces each) **Crystal Farms Original Cream Cheese**, softened
- 2 containers (8 ounces each) **BelGioioso Mascarpone cheese**
- 1 1/2 cups confectioners' sugar
- 3 tablespoons bourbon
- 6 ounces bittersweet chocolate, finely chopped
- 1/2 cup chopped maraschino cherries
- 1 bag (14 ounces) sweetened flaked coconut
- Chocolate-covered cherries
- Gumdrop
- Brown milk chocolate M&M's
- Peppermint candies
- Red licorice
- Assorted cookies

Instructions

Beat the cream cheese, mascarpone, confectioners' sugar and bourbon in a large bowl until blended. Fold in chocolate and cherries. Cover and refrigerate for at least 1 hour.

Spoon a third of the mascarpone mixture into a plastic wrap-lined, small bowl, about 5 1/2-inches diameter x 2-inches deep. Wrap with plastic wrap. Spoon the remaining mixture into a plastic wrap-lined, large bowl, about 7-inches diameter x 2-inches deep. Wrap with plastic wrap. Freeze for 20 minutes.

Unwrap each cheese ball. Transfer to a serving platter. Press coconut on balls to coat. Place chocolate-covered cherries for eyes, a gumdrop for nose and M&M's for mouth. Arrange peppermint candies for buttons and licorice for scarf. Cover and refrigerate for at least 1 hour or until serving. Serve with cookies.

Recipe Tip: No bowls? No problem! Shape a third of the mascarpone mixture into a small ball. Wrap in plastic wrap. Shape the remaining mixture into a large ball, and wrap in plastic wrap. Freeze for 20 minutes.



SWEET ENDINGS

Mascarpone Spritz Cookies

Makes about 9 dozen cookies

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 1 container (8 ounces) **Cello® Rich and Creamy Mascarpone cheese**
- 2 large egg yolks
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 3 cups all-purpose flour
- Green and red food coloring, optional
- Assorted sprinkles

Instructions

Heat the oven to 400°F.

Cream butter and sugar in a large bowl until light and fluffy. Beat in mascarpone. Add the egg yolks, vanilla and salt; beat until mixture is blended. Gradually beat in flour until combined. Divide the dough into thirds. Tint dough with food coloring if desired.

Fill cookie press with dough according to manufacturer's directions. Press dough 1 inch apart onto ungreased baking sheets. Decorate with sprinkles. Refrigerate baking sheets for 5 minutes.

Bake for 6-8 minutes or until edges are just golden brown. Let stand for 5 minutes before removing to wire racks to cool.







SWEET ENDINGS



Port Wine Cheese Truffles

Makes 2 dozen truffles

Ingredients

- 8 ounces bittersweet chocolate, coarsely chopped
- 3 tablespoons sweetened condensed milk
- 1 tablespoon unsalted butter
- 1/2 cup **Pine River Port Wine Cold Pack cheese**, softened
- 1/2 cup confectioners' sugar
- 1/2 cup baking cocoa
- 1 cup (6 ounces) dark or bittersweet chocolate chips
- 1 teaspoon shortening

Decorations: melted white chocolate, sanding sugar, red sugar sprinkles, chopped crystalized ginger and finely chopped pistachios, optional

Instructions

Melt chocolate in a double boiler or metal bowl over simmering water until smooth, stirring frequently. Remove from the heat. Keep chocolate warm over water.

Meanwhile, whisk condensed milk and butter in a small saucepan over medium-low heat until butter is melted. Add butter mixture to chocolate; stir until blended. Stir in port wine cheese until smooth, placing mixture over simmering water if necessary. Cool slightly. Cover and refrigerate for 3 hours or overnight until firm.

Shape chocolate mixture into 1-inch balls; place on waxed paper-lined baking sheets. (If mixture is stiff, let stand at room temperature until slightly softened.)

Place confectioners' sugar and cocoa into separate bowls. Roll half of the truffles in confectioners' sugar and cocoa. Return to prepared pans.

Melt dark chocolate and shortening in a microwave-safe bowl on high in 20-second intervals, stirring until smooth. Dip the remaining truffles in chocolate mixture; let any excess chocolate drip off. Return to prepared pans. Decorate with white chocolate, sanding sugar, red sugar, crystalized ginger and pistachios if desired. Let stand until set.

Store truffles in an airtight container in the refrigerator. Let stand before serving to soften.





WISCONSIN CHEESE COMPANY

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LaGrander's Hillside Dairy, Inc.

Land O'Lakes, Inc.

Landmark Creamery

LoveTree Farmstead Cheese

Lynn Dairy, Inc.

Malcore Foods, Inc.

Maple Grove Cheese, Inc.

DIRECTORY

Maple Leaf Cheese

Marieke Gouda

McCluskey Brothers Organic Farms

Meister Cheese Company

Mexican Cheese Producers, Inc.

Mill Creek Cheese Factory

Mullins Cheese, Inc.

Nasonville Dairy, Inc.

Noble View Cheese

Nordic Creamery

Oak Grove Dairy, Inc.

Omega Naturals

Pasture Pride Cheese, LLC

Pine River Pre-Pack

Ponderosa Dairy Products, LLC

Prairie Farms Cheese Division

Red Barn Family Farms

Red Apple Cheese

Renard's Cheese

Roelli Cheese Haus

Roth Cheese

Saputo Cheese USA, Inc.

Sartori Company

Saxon Homestead Farm, LLC

Schreiber Foods, Inc.—Corporate

Schroeder Kase

Schuman Cheese

Scott's of Wisconsin

Scray Cheese Company

Shullsburg Creamery

Silver-Lewis Cheese Factory Cooperative

Specialty Cheese Company, Inc.

Springside Cheese Corporation

Thuli Family Creamery

Union Star Corporation

Uplands Cheese Company

V & V Supremo Foods, Inc.

Valley View Cheese Cooperative

W&W Dairy, Inc.

Wakker Cheese

Westby Cooperative Creamery

Weyauwega Cheese

Weyauwega Star Dairy, Inc.

White Jasmine

Widmer's Cheese Cellars, Inc.

Willow Creek Cheese

Wisconsin Aging & Grading Cheese, Inc.

Wisconsin Cheese Group

Wisconsin Dairy State Cheese Company

Wiskerchen Cheese, Inc.

Wohlt Cheese

Yellowstone Cheese, Inc.

Zimmerman Cheese, Inc.



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