

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE



**Eat Cheese  
and Be Merry**  
*Peppermint Holiday Cake*

TASTY PARTY APPETIZERS,  
FESTIVE HOLIDAY MEALS  
AND DIY GIFT IDEAS

## LETTER FROM THE EDITOR



Holiday lights, Christmas carols and Hallmark movies—all happy signs that the holidays are in full swing. But in my home, it's the unwrapping of time-honored traditions that kick off the season of light and love. Traditions give meaning to the hustle and bustle. They spur magical holiday memories with unseen ties that bind family and friends.

It may come as no surprise to you that many of my family's memories took place in the kitchen. Take the adorable Reindeer Roast Beef Sliders (page 27), for example. I used to make these for my kids when they were little. They loved the pretzel antlers and cheddar eyes. Even in their 20s, they still ask for them when the holidays roll around. That's when you know you have a good tradition going—when the holidays wouldn't be the same without it.

As my family evolves, so do some of our most special recipes. When my kids were young and wanted to help in the kitchen over the holidays, I would keep their tiny hands busy making sticky, sweet monkey bread. Now to suit their more grown-up tastes, we've spun this classic creation into a new family favorite...a Pepperoni Pizza Monkey Bread (page 26). It's plenty elegant to serve at a party as well as satisfying to cozy up to on a cold winter's night.

With this issue, I encourage you to invite a new tradition into your family this season. From comforting meal ideas to DIY gifts, there's surely an idea or two that will inspire you to have your best holiday yet.

*Suzanne Fanning*

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## Magical Make-and-Take Gift Ideas

Make spirits bright with DIY wine and artisan cheese kits.



## Eat Cheese, Drink and Be Merry

Simplify entertaining loved ones with our party tips and tasty appetizers.



## Holiday Cheese How-To

Serve your guests the very best from "cheese cakes" to boards.



## Cheers to the New Year

Toast to 2021 with a restaurant-worthy menu from the comfort of home.





## Deck the Halls with Delizioso

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Cuddle up to this warm and cozy,  
Italian-inspired holiday meal.



## A Vine Pair

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Learn how to pair wine and cheese like a pro  
with advice from expert Jeanette Hurt.

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# IN EVERY ISSUE

## First Bite

Ham and Swiss Breakfast Wreath

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## Cheeselandia

Entertaining Inspiration

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## Tasty Trimmings

Holiday Garland Cheese Board

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## Sweet Endings

Peppermint Holiday Cake

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## Wisconsin Cheese Company Directory

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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).

### Sausage and Three-Cheese Lasagna



#### ***Super Easy Entree***

My husband loves Italian sausage and lasagna. This was a win, win combo. I have tried it twice, once with hot Italian sausage and once with sweet Italian sausage. Both are good; it just depends on your specific tastes. Yum.

— *pastryprincess*

### Mascarpone Spritz Cookies



#### ***A New Twist on Spritz***

I love baking for the holidays, as well as trying new ideas. I made this recipe but added my homemade lemon curd. These are the ones I hide in a tin so no one else gets to them.

— *c1little*

### Cherry Cordial Snowman Cheese Ball



#### ***Cute as a Button***

Most cheese balls are savory, so this was nice for a change and all the kids helped. Next time, I'll plan for three, smaller snowman. They'll each have their own to make, decorate and eat.

— *Foodloverkathy*

### Cheesy Twice-Baked Potato Bites



#### ***Perfect Bites***

I made these bites for a family gathering. They are great... everyone raved about them.

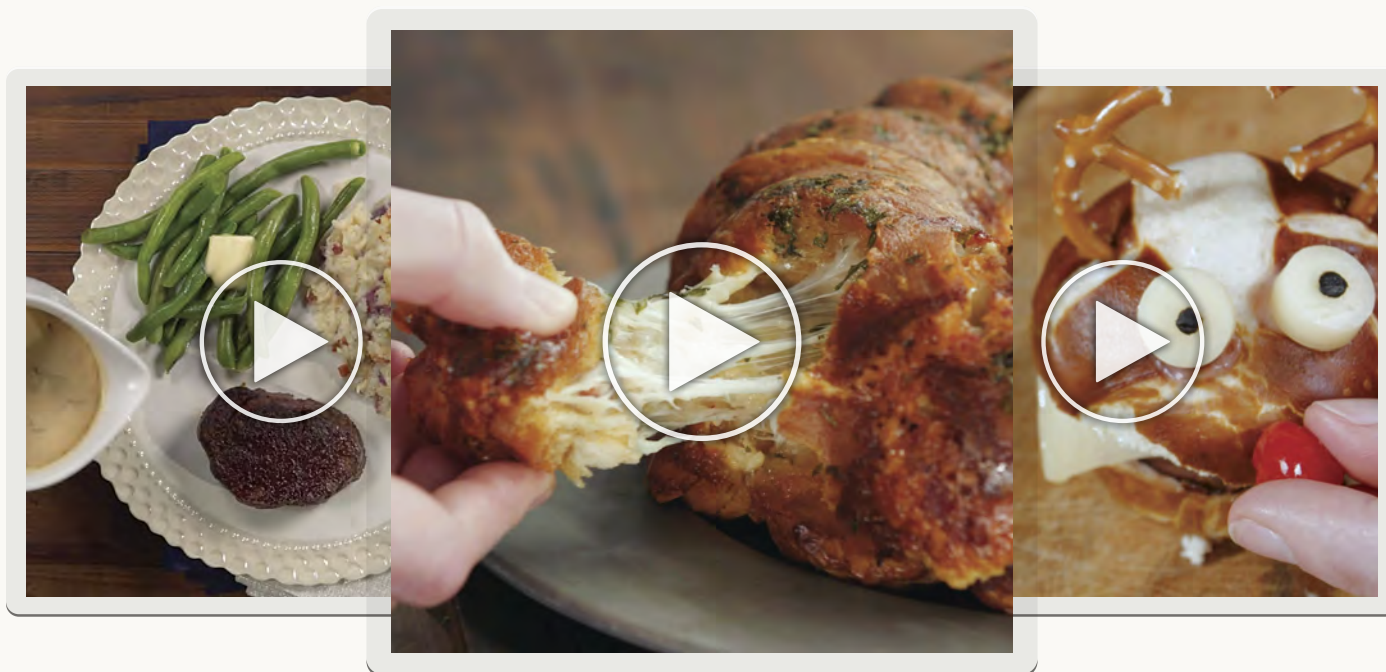
— *LouC*





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





# Ham and Swiss Breakfast Wreath

Servings 4-6

## Ingredients

- 3 large eggs
- 2 tablespoons heavy whipping cream
- Salt and pepper
- 1 tablespoon butter, cubed
- 6 ounces **Carr Valley Sid's Bahl Baby Swiss cheese**, shredded and divided (1 1/2 cups)
- 1 sheet frozen puff pastry, thawed
- 1/2 cup diced fully cooked ham
- 2 tablespoons finely chopped green pepper
- 2 tablespoons finely chopped sweet red bell pepper
- Minced fresh parsley

## Instructions

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

Whisk eggs and cream in a medium bowl. Season with salt and pepper. Set aside 2 tablespoons for egg wash.

Melt butter in a large skillet over medium heat. Add remaining egg mixture; cook and stir until eggs are almost set. Stir in 1/2 cup swiss. Remove from the heat.

Unfold puff pastry on a lightly floured cutting board; roll out pastry to a 14 x 11-inch rectangle. Using an 11-inch plate or large bowl as a guide, cut pastry into an 11-inch circle. Transfer to prepared pan.

Lightly trace a medium bowl (about 5-inches diameter), with a paring knife, in the center of pastry circle, taking care not to cut through dough. Cut the inside of traced circle into eight triangles.

Sprinkle remaining swiss on pastry circle to within 1/2 inch of edges. Spoon on egg mixture, ham and bell peppers. Fold triangle points over filling. Bring outer edges of pastry up; press to seal points for wreath shape. (Filling will be uncovered.)

Brush pastry with reserved egg wash.

Bake for 18-20 minutes or until pastry is golden brown. Garnish with parsley.











*Want to be the host with the most this holiday season?  
Take a cue from these Cheeselandians. They know how to entertain with ease.  
Their secret? Festive cheese boards. Simple to prepare yet sophisticated to serve.*



**Kristen Hubbard**  
*Washington, DC*



*"Cheese boards are my favorite party trick, especially around the holidays. I don't feel tied to the oven or the stove. I set out the board, kick back and relax with friends and family. It's the best way to host."*

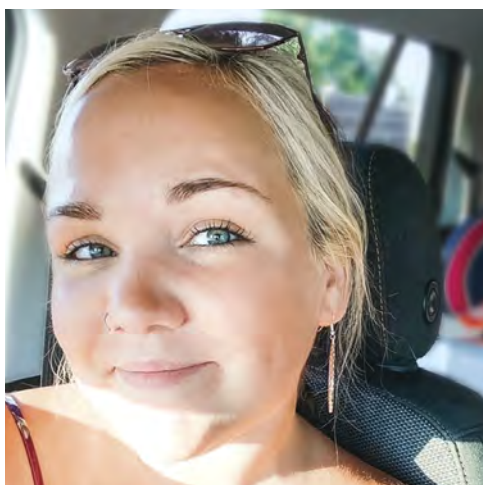




**Kelsey Prince**  
*San Diego, CA*



"Cheese boards are my go-to dish for holiday parties. They look fabulous and are so easy and fun to create. A simple no-cook cheese board typically takes me less than 20 minutes to assemble, which leaves more time for other priorities (like wine)!"



**Emmie Boedecker**  
*Racine, WI*



"Cheese boards and grazing tables are seriously perfect for any occasion. They provide an opportunity for every individual to create their own flavors and combinations, while remaining a conversation topic for long after!"

*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).*





# MAGICAL MAKE-AND-TAKE GIFT IDEAS

CALLING ALL ELVES! LET THE FOODIES IN YOUR LIFE KNOW THAT THEY'RE ON YOUR NICE LIST WITH A HANDMADE GIFT SET. GIVE A TASTE OF WISCONSIN'S BEST WITH AN ARTISAN CHEESE AND WINE PAIRING DECORATED WITH ALL THE TRIMMINGS. THESE DIY PRESENTS MAKE SPIRITS BRIGHT.



# MULLED WINE SPICE MIX

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## INGREDIENTS

- 6 whole cloves
- 3 whole star anise
- 3 cinnamon sticks
- 3 dried or fresh orange slices
- 1 bay leaf
- 1 bottle cabernet sauvignon wine

## INSTRUCTIONS

Combine the ingredients in large saucepan. Bring to a boil. Reduce heat to low; simmer, uncovered, for 18-22 minutes or until desired flavor. Serve warm.

### MULLED WINE KIT

BLEU MONT DAIRY BIG SKY  
GRANA CHEESE

BOTTLE OF CABERNET  
SAUVIGNON WINE

GLASS JAR WITH MULLING  
SPICE MIX





## HOLIDAY CHEESE BOARD KIT

**ROTH ORIGINAL  
GRAND CRU® CHEESE**

SAVORY ALPINE-STYLE  
CHEESE CRACKERS IN  
A CELLOPHANE BAG

BOTTLE OF PINOT NOIR WINE  
JAR OF STORE-BOUGHT FRUIT  
PRESERVES



# SAVORY ALPINE-STYLE CHEESE CRACKERS

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**MAKES 2 1/2 DOZEN CRACKERS**

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 tablespoon minced fresh rosemary
- 1/2 teaspoon each salt and pepper
- 8 ounces **Roth Original Grand Cru®** cheese, shredded (2 cups)
- 1/2 cup (1 stick) butter, softened
- 2 to 3 tablespoons ice water

## INSTRUCTIONS

Place the flour, rosemary, salt and pepper in a food processor; cover and pulse until blended. Add Grand Cru® and butter; cover and pulse until mixture resembles coarse sand. Add ice water, 1 tablespoon at a time, pulsing after each addition until the dough just holds together when pinched.

Divide dough in half. Shape into two disks; wrap each in plastic wrap. Refrigerate for at least 30 minutes.

Heat oven to 375°F.

Roll out one disk of dough on a lightly floured surface to 1/8-inch thick. Cut with a floured star-shaped cookie cutter. Place 1 inch apart on a parchment-lined baking sheet. Refrigerate on baking sheet for 10 minutes.

Bake for 12-14 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack. Cool completely. Repeat with remaining dough. Store crackers in an airtight container for up to 3 days.





# CHOCOLATE-PARMESAN PECAN CLUSTERS

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**MAKES 2 DOZEN CLUSTERS**

## INGREDIENTS

- 1 tablespoon butter, cubed
- 3 cups pecan halves
- 2 packages (10 ounces each) dark chocolate candy coating disks or wafers
- 1 cup dried cherries
- 3 ounces **Sartori SarVecchio®** Parmesan cheese, finely shredded (1 cup)
- Sea salt

## INSTRUCTIONS

Melt butter in a large skillet over medium heat. Add pecans; cook and stir for 4–6 minutes or until toasted. Remove from the heat. Cool completely.

Arrange pecans in 24 clusters, about 6 pecans each, on waxed paper-lined baking sheets. Melt chocolate according to package directions. Spoon 2 tablespoons chocolate over each cluster.

Top each with 2 teaspoons cherries and 2 teaspoons parmesan. Drizzle each with remaining chocolate. Sprinkle with sea salt.

Refrigerate until chocolate is set.



A festive holiday scene featuring a bottle of port wine, chocolate-pecan clusters, and Christmas ornaments. The bottle is dark and has a red ribbon tied around its neck with a gold glitter ornament. A red tag hangs from the top left, listing the contents of the kit. In the foreground, several chocolate-pecan clusters are arranged on a white surface. In the background, there are more clusters in a metal tin, gold and red ornaments, and a small evergreen branch.

## DECADENT AND DAZZLE KIT

CHOCOLATE-PARMESAN  
PECAN CLUSTERS IN A TIN  
BOTTLE OF PORT WINE  
SPARKLY GLITTER  
ORNAMENTS







The background shows a warm, dimly lit room where several people are socializing. A woman in a red top and a man in a plaid shirt are visible. The foreground features a grey stone bar counter. On the counter, there is a plate of three breaded appetizers, a small lit candle in a glass holder, three crystal glasses, and a decanter of amber liquid. The overall atmosphere is cozy and celebratory.

# Eat Cheese, Drink and Be Merry

Twinkle lights and clinking glasses—the most wonderful time of the year is here! Make holiday hosting look easy with entertaining advice and party appetizers boasting a flurry of flavors.



# Tips for a Happy Host



## ***Keep the menu simple.***

Delicious doesn't need to be difficult. Make a few impressive appetizers and round out the rest of your spread with a charcuterie board and simple, store-bought snacks.



## ***Select standouts.***

This Pepperoni Pizza Monkey Bread (see page 26) has crowd-pleasing flavor, while its wreath shape spruces up the holiday table.





### ***Get ahead of the game.***

Preparation is key. Chop veggies, shred cheese and cook what you can in advance. The bacon-onion jam in this recipe (see page 23), for example, can be made three days prior to serving.



### ***Dial down the drinks.***

Forget the stress of stocking a full bar. Consider big-batch cocktails that can be made before guests arrive or serve sparkling wine—its bubbles offer sophistication and pair well with nearly every dish.







# Warm Artichoke Cheese Dip

**SERVINGS 8-10**

## **INGREDIENTS**

- 2 tablespoons butter, cubed
- 1 can (14 ounces) water-packed artichoke hearts, rinsed, drained and chopped
- 3 medium shallots, thinly sliced
- 1/2 cup dry white wine
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, cut into small cubes
- 8 ounces **Door Artisan Daclette cheese**, shredded and divided (2 cups)
- Carrots, celery and sweet red bell peppers

## **INSTRUCTIONS**

Melt butter in a 10-inch ovenproof or cast-iron skillet over medium heat. Add artichoke hearts and shallots; cook and stir for 4-5 minutes or until shallots are tender.

Add wine, stirring to loosen any browned bits from bottom of pan. Cook and stir for 2 minutes longer. Reduce heat to low. Gradually stir in cream cheese and 1 1/2 cups Daclette until melted. Sprinkle with remaining Daclette.

Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted. Serve with vegetables.





# Rush Creek Reserve with Bacon-Onion Jam

**SERVINGS 8-10**

## **INGREDIENTS**

- 1 pound thick-cut bacon, diced
- 3 large sweet onions, chopped
- 1/3 cup packed brown sugar
- 1/4 cup balsamic vinegar
- 2 teaspoons mustard seeds
- 1 wheel (12 ounces) **Uplands Rush Creek Reserve cheese**, unwrapped
- Toasted French bread baguette slices or prepared crostini

## **INSTRUCTIONS**

Heat oven to 250°F.

Fry bacon, in batches, 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 onions in bacon drippings in the same pan over medium-high heat for 6 minutes. Reduce heat to medium-low. Cook for 20-25 minutes or until onions are golden brown, stirring frequently. Stir in the brown sugar, balsamic vinegar and mustard seeds. Cook and stir for 5 minutes longer. Remove from the heat. Stir in bacon. Cool for 5 minutes.

Meanwhile, wrap Rush Creek Reserve in aluminum foil. Bake for 18-22 minutes or until warm. When cool enough to handle, with a sharp knife, cut around the top rind edges; peel away rind to expose the cheese.

Spoon bacon-onion jam over Rush Creek Reserve. Serve with toasts.











# Pepperoni Pizza Monkey Bread

**SERVINGS 12**

## **INGREDIENTS**

1/2 cup (1 stick) butter, melted

1/2 cup minced fresh parsley

1 teaspoon garlic powder

2 tubes (12 ounces each) refrigerated buttermilk biscuits

16 ounces **Nasonville Pizza Cheese** or  
**Nasonville Monterey Jack cheese**, shredded (4 cups)

1 1/3 cups diced pepperoni

Minced fresh parsley

## **INSTRUCTIONS**

Heat oven to 350°F.

Whisk the butter, parsley and garlic powder in large bowl. Cut each biscuit into quarters. Coat a fourth of the biscuit pieces in the butter mixture.

Place pieces in an ungreased 10-inch fluted tube pan. Sprinkle with 1 cup pizza cheese and 1/3 cup pepperoni. Repeat layers three times, starting with coating biscuit pieces in butter mixture.

Bake, covered, for 30 minutes. Uncover; bake for 20-25 minutes longer or until golden brown. Let stand for 5 minutes. Gently run a knife around edges of pan to loosen if necessary. Invert onto a serving platter. Garnish with parsley.



# Reindeer Roast Beef Sliders

**MAKES 12 SLIDERS**

## INGREDIENTS

- 1 cup mayonnaise
- 1/2 cup cherry preserves
- 12 mini pretzel buns, split and toasted
- 1 pound thinly sliced deli roast beef
- 8 ounces **Henning's Horseradish Cheddar cheese**, thinly sliced

## REINDEER FACES:

- Pretzel twists, halved
- Henning's Horseradish Cheddar cheese**, thinly sliced
- Mayonnaise
- Black peppercorns or ripe olive pieces
- Ripe olives, halved
- Maraschino cherry
- Toothpicks

## INSTRUCTIONS

Combine mayonnaise and preserves in a bowl. Spread mayonnaise mixture on bottoms and tops of buns.

Place bun bottoms on a 17 x 11-inch baking pan. Top with roast beef and cheddar. Broil 4 inches from the heat for 2-3 minutes or until cheese is melted. Replace bun tops.

## REINDEER FACES:

Poke pretzels in tops for antlers. Cut out small circles from cheddar for eyes. Dot cheddar with mayonnaise; attach peppercorns for pupils. Pipe mayonnaise on bun tops; place eyes. Thread olives and cherry on toothpicks; attach for noses.













# Brandied Cranberry-Havarti Galette

**SERVINGS 12**

## **INGREDIENTS**

- 1 1/4 cups brandy
- 1 cup dried cranberries
- 2 teaspoons minced fresh thyme
- 1 refrigerated pie pastry
- 6 ounces **Decatur Dairy Havarti cheese**, shredded (1 1/2 cups)
- 1 large egg, lightly beaten

## **INSTRUCTIONS**

Heat oven to 350°F.

Combine the brandy, cranberries and thyme in a saucepan over medium heat. Bring to a boil, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 8-10 minutes or until liquid is absorbed, stirring frequently. Remove from the heat. Transfer to a bowl. Cool for 15 minutes.

Roll out pastry on a lightly floured surface to a 12-inch circle. Transfer to a parchment paper-lined baking sheet.

Stir havarti into cranberry mixture. Spoon cranberry mixture in the center of pastry to within 2 inches of edges. Fold pastry edges up over filling. (Center will be uncovered.) Brush pastry with egg wash.

Bake for 18-22 minutes or until crust is golden brown. Let stand for 15 minutes before serving.



# TASTY TRIMMINGS

Have a jolly holly holiday with this cheese board that's perfect for noshing and nibbling. Whether you're celebrating with loved ones, decorating the tree or cuddling under a blanket binge-watching holiday movies, this seasonal spread satisfies while adding a special touch.





# HOLIDAY GARLAND CHEESE BOARD

## INGREDIENTS

**Widmer's Six Year Cheddar cheese**, thinly sliced

**Shullsburg Creamery Muenster cheese**, thinly sliced

**Pine River Aged Asiago Cold Pack cheese**, softened

Peppadew® peppers, drained or cherry tomatoes,  
scooped out and pulp discarded

Fresh rosemary sprigs

Whole Sweetie Drop miniature peppers,  
drained or chopped sweet red bell pepper

Green olives

Candied walnuts

Sugared cranberries

Oat crackers

## INSTRUCTIONS

Cut cheddar and muenster with a holly leaf-shaped cookie cutter. Pipe or spoon asiago cheese into Peppadew® peppers.


Arrange rosemary in a garland shape on a serving board.  
Place the cheddar, muenster and stuffed Peppadew® peppers.  
Fill in board with miniature peppers, olives, walnuts, cranberries  
and crackers.











# DECK THE HALLS WITH DELIZIOSO

Serve up tidings of comfort and joy with this Italian-inspired menu that promises rich, stuffed shells slathered in red sauce, tender breadsticks spiked with romano cheese, and a festive gorgonzola and spinach salad. 'Tis the season for good eats. Mangia! Mangia!









# SPINACH- GORGONZOLA SALAD

**SERVINGS 6-8**

## **INGREDIENTS**

### **Lemon Vinaigrette:**

- Juice of 2 medium lemons
- 2 tablespoons Dijon mustard
- 1 teaspoon honey
- 1 garlic clove, minced
- 1/4 cup extra virgin olive oil
- Salt and pepper to taste

### **Salad:**

- 2 bags [5 ounces each] fresh baby spinach [about 12 cups]
- 1 pint cherry tomatoes, quartered
- 1 1/3 cups **Prairie Farms Gorgonzola Cheese Crumbles, Mindoro Collection** [8 ounces]
- 1/2 cup pine nuts, toasted

## **INSTRUCTIONS**

### **Lemon Vinaigrette:**

Whisk the lemon juice, Dijon mustard, honey and garlic in a small bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

### **Salad:**

Place spinach in a large serving bowl; toss with vinaigrette. Top with the tomatoes, gorgonzola and pine nuts.



# ROASTED GARLIC AND ROMANO BREADSTICKS

**MAKES 1 DOZEN BREADSTICKS**

## **INGREDIENTS**

- 2 whole garlic bulbs
- 6 tablespoons olive oil, divided
- 2 tubes (13.8 ounces each) refrigerated pizza crust
- 10 ounces **Eau Galle Romano cheese**,  
finely shredded and divided (2 1/2 cups)

## **INSTRUCTIONS**

Heat oven to 400°F.

Remove papery outside from garlic (keeping cloves together). Cut off the top third of each garlic bulb; drizzle each with 1 tablespoon olive oil. Wrap tightly with aluminum foil. Bake for 35-40 minutes or until garlic is tender. Cool for 15 minutes; squeeze garlic into a small bowl. Add remaining olive oil. Mash with a fork.

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

Unroll one pizza crust on a lightly floured cutting board; roll out dough to a 12 x 10-inch rectangle. Spread half of the garlic mixture over crust; sprinkle with 1 1/4 cups romano. Fold crust in half widthwise. Pinch edges to seal. Cut crust lengthwise into six strips, each about 1-inch wide. Twist strips; place on prepared pan. Repeat steps with remaining crust.

Bake for 12-15 minutes or until golden brown.













# CREAMY PROVOLONE STUFFED SHELLS

**SERVINGS 8**

## **INGREDIENTS**

- 1 package (12 ounces) jumbo pasta shells
- 2 cans (28 ounces each) crushed tomatoes, undrained
- 1/2 cup vodka
- 1/3 cup chopped fresh basil
- 1/3 cup chopped fresh oregano
- Salt and pepper to taste
- 24 ounces **Clock Shadow Creamery Ricotta cheese** (about 3 cups)
- 16 ounces **Burnett Dairy® Provolone cheese**, shredded and divided (4 cups)
- 1/2 cup prepared pesto

## **INSTRUCTIONS**

Heat oven to 350°F.

Cook pasta according to package directions; drain and rinse in cold water.

Meanwhile, cook the tomatoes, vodka, basil and oregano in a large saucepan over low heat for 20-25 minutes or until sauce is slightly thickened, stirring occasionally. Season with salt and pepper to taste.

Combine the ricotta, 3 cups provolone and pesto in a large bowl. Season with salt and pepper to taste. Stuff shells with cheese mixture.

Spread half of the sauce in the bottom of a greased 13 x 9-inch baking dish; top with shells. Layer with remaining sauce and provolone. Bake, covered, for 20 minutes. Uncover; bake for 10-15 minutes longer or until bubbly and cheese is lightly browned.





# HOLIDAY CHEESE HOW-TO

Whether creating a “cheese cake” or cheese board, consider these tips when serving the good stuff to your guests this season.

## THE WHEEL DEAL

Don't spin your wheels looking for rounds of cheese. Instead, contact a specialty cheese shop or local cheesemaker in advance for assistance.

**PLAN** one ounce of each cheese per person. (Double it if someone from Wisconsin is there!) Scale the amount up or down based on how many courses or what other dishes you're offering.

**CHOOSE** a variety of cheese. Start with a hard or aged cheese, like an aged cheddar. Then pair it with softer, sliceable colby and provolone (pictured here). Adventurous foodies may appreciate the addition of a bolder cheese, such as a blue or wine-soaked cheese.

**ADD** festive flair by incorporating seasonal flavors. Pomegranate seeds, red grapes, pears or apples and fruit preserves add beautiful color. Thinly sliced prosciutto and other charcuterie offer a savory note. Peanut brittle, crackers or breadsticks give crunch. And don't forget to finish the look with fresh herbs like rosemary or bay leaves.









# Cheers TO THE New Year

Raise a glass to 2021 with the glitz, glam and great flavor of a fun night on the town...all in the comfort of your home. We're kicking off the festivities with an elegant olive tapenade followed by a restaurant-worthy pairing of smashed potatoes and smothered beef tenderloin. Dinner has never been so divine.















# Feta AND Olive Tapenade

**SERVINGS 8-10**

## **INGREDIENTS**

- 3 cups pitted mixed olives, drained
- 1 1/2 cups chopped fresh parsley, divided
- 2 tablespoons capers, drained
- 3 garlic cloves
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1/2 teaspoon coarsely ground pepper
- 1 cup **Weyauwega Star Dairy**  
**Traditional Crumbled Feta cheese** (6 ounces)
- Assorted crackers, breadsticks and charcuterie

## **INSTRUCTIONS**

Place the olives, 3/4 cup parsley, capers and garlic in a food processor; cover and pulse until mixture is minced.


Transfer olive mixture to a large bowl. Stir in the olive oil, lemon juice, pepper and remaining parsley. Cover and refrigerate mixture for at least 30 minutes or until serving. Fold in feta.

Serve with crackers, breadsticks and charcuterie.









# Gouda Pancetta Smashed Potatoes

SERVINGS 8

## INGREDIENTS

- 10 ounces sliced pancetta, diced
- 2 pounds small baby red potatoes, quartered
- 3 garlic cloves
- 1/2 cup (1 stick) butter, melted
- 1/2 cup heavy whipping cream
- 8 ounces Marieke® Gouda Foenegreek cheese or Marieke® Gouda Plain Mature cheese, shredded (2 cups)
- Salt and pepper to taste

## INSTRUCTIONS

Fry pancetta in a large skillet over medium heat until crisp. Remove pancetta with a slotted spoon to paper towels to drain.

Meanwhile, place potatoes and garlic in a large saucepan; cover with water. Bring to a boil. Reduce heat; cook, covered, for 20-22 minutes or until potatoes are tender. Drain.

Set aside a quarter of the potatoes in a bowl. Return garlic and remaining potatoes to the pan; add butter and cream. Mash potatoes.

Coarsely mash reserved potatoes. Fold the gouda, pancetta and reserved potatoes into mashed potatoes. Season with salt and pepper to taste.



# Beef Tenderloin WITH Parmesan Cream Sauce

SERVINGS 4

## INGREDIENTS

- 1 tablespoon olive oil
- 4 beef tenderloin steaks (6 ounces each)
- Salt and pepper
- 2 tablespoons butter, cubed
- 2 medium shallots, halved and thinly sliced
- 1/2 cup dry white wine
- 1 1/2 cups heavy whipping cream
- 1 tablespoon Dijon mustard
- 2 1/4 ounces **Hook's Parmesan cheese**, grated (3/4 cup)

## INSTRUCTIONS

Heat oven to 400°F.

Warm olive oil in a large skillet over medium-high heat. Season steaks with salt and pepper. Add steaks to pan; cook for 2-3 minutes on each side or until browned.

Place steaks on a greased baking sheet. Bake for 18-22 minutes or until a thermometer inserted in meat reads 145°F. Transfer steaks to a serving platter; tent with aluminum foil. Let rest for at least 3 minutes.

Meanwhile, melt butter in the same skillet over medium heat. Add shallots; season with salt and pepper. Cook for 4-5 minutes or until shallots are tender, stirring occasionally.

Add wine, stirring to loosen any browned bits from bottom of pan. Bring to a boil; cook and stir for 3-5 minutes longer or until wine is reduced to about 1/3 cup.

Reduce heat to low. Gradually whisk in cream and Dijon mustard. Bring sauce just to a boil, stirring constantly. Cook and whisk for 4-6 minutes longer or until sauce is thickened.

Remove from the heat. Gradually whisk in parmesan until melted. Season with salt and pepper. Serve sauce with steaks.







# WINE + CHEESE:

## A VINE PAIR

Sample pairings with  
Jeanette Hurt



These are a few of our favorite things. Wine and cheese seem to go together like milk and cookies. And we're sharing food pairing expert Jeanette Hurt's cheese and wine tasting tips to keep in mind before serving the two together. Find more of her advice, and all things cheese, at ***The Cheese Life Blog***.



Jeanette Hurt is an award-winning author, food and beverage expert, and fellow Wisconsin cheese lover. Learn more at [jeanettehurt.com](http://jeanettehurt.com).



## How do white and red wines differ?

White wine is made with light green, pink or white grapes, then pressed to remove the skins and seeds before fermenting. Red wine is made with dark, black or blue grapes and fermented with both skins and seeds. This is what gives red wines their prominent tannins.

## Why do tannins matter when it comes to cheese pairings?

If you bite into a tea bag or the skin of an apple, the astringent bitterness you taste is a tannin. Wine lovers delight in these tannins, but they can make cheese pairing a challenge as tannins can overpower the flavor and creaminess of cheeses, like baby swiss or blue cheese. That's why white wines, with fewer tannins, tend to taste better with a variety of cheeses.



## But I love red wine. Can you still pair cheese with it?

Absolutely! There are plenty of perfect pairings. I recommend choosing a mild red wine that's lower in tannins. Try a fruity, light-bodied Beaujolais or light to medium-bodied pinot noir, these wines play well with cheese. If serving a bolder wine like cabernet sauvignon, choose a cheese that can stand up to its extra tannins—an aged cheddar is a great choice.

## Do all white wines pair well with cheese?

White wine is pretty much one-size-fits-all. If you're new to the world of wine and cheese, start with a riesling. This German wine is flowery with a fresh and crisp finish. I advise having a bottle of riesling on hand for every impromptu cheese board.





# MUST-HAVE WHITE WINE + CHEESE COMBOS



## **Chardonnay**

Buttery and full-bodied, a rich cheese like butterkäse complements this wine, while an aged parmesan or nutty alpine-style cheese fabulously contrasts it.

## **Pinot Grigio**

Sweet, rich and slightly spicy, this dry wine pairs well with creamier cheese varieties like mozzarella. Feta and cheddar are winners here, too.

## **Riesling**

This sweet and crisp crowd favorite gets along with almost any cheese. Flowery and aromatic with fairly high acidity, give it a go with blue cheese, asiago or gorgonzola.

## **Sauvignon Blanc**

This crisp, light and refreshing white pairs well with rich, buttery cheeses. Can't-miss picks include brick, muenster and gouda.



# MUST-HAVE RED WINE + CHEESE COMBOS



## **Beaujolais**

Light-bodied and low in tannins, this wine is fruity with plenty of acidity—exactly what you want for cheese pairing. Try it with muenster, young cheddar and swiss.

## **Cabernet Franc**

This medium-bodied red with peppery, plum and berry notes helps balance salty, fresh cheeses like feta. Or go bold with flavorful favorites like gorgonzola, fontina, and even, peppercorn studded asiago.

## **Cabernet Sauvignon**

Sharp, rich 8- to 10-year aged cheddar or an aged swiss can hold their own against this full-bodied wine. Also, you can't go wrong with Wisconsin favorite Roth's Private Reserve cheese.

## **Pinot Noir**

Slightly higher in tannins and fruitier, this wine goes amazingly well with parmesan, blue cheese, and black truffle-infused gouda, cheddar and cheddar gruyere cheeses.





# Peppermint Holiday Cake

Servings 12

## Ingredients

### White Cake:

- 1 box white cake mix  
(regular size mix + eggs + sub  
milk and melted butter for  
water and oil)
- 1 container (8 ounces)  
**Crave Brothers Farmstead  
Classics Mascarpone cheese**

### Peppermint Frosting:

- 2 cups (4 sticks) unsalted butter,  
softened
- 5 cups confectioners' sugar,  
divided
- 2 tablespoons heavy  
whipping cream
- 1 1/2 teaspoons peppermint extract
- 1/4 cup crushed peppermint candies

### Decorations:

- 1 package (12 ounces) red candy  
coating disks or wafers
- 1 package (12 ounces) white candy  
coating disks or wafers
- Crushed peppermint candies

## Instructions

### White Cake:

Heat oven to 350°F. Grease and flour the bottoms and sides of two 8-inch round baking pans.

Prepare cake mix according to package directions; add eggs, and substitute milk for water and melted butter for oil. Stir in mascarpone until blended.

Pour batter into prepared pans. Bake for 28-32 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes in pans before removing to wire racks to cool completely.

### Peppermint Frosting:

Cream butter and 2 1/2 cups confectioners' sugar in a large bowl until light and fluffy. Gradually add remaining confectioners' sugar, beating each addition until combined. Beat in cream and peppermint extract.

Place one cake layer on a serving platter. Spread top with heaping 1 cup frosting. Sprinkle with peppermint candies. Top with remaining cake layer. Frost top and sides of cake.

### Decorations:

Microwave each candy coating on 50% power for 1 minute. Stir; microwave in 30-second intervals, stirring until smooth.

Drop heaping tablespoonfuls of red and white candy, alternating each, on two 16 x 12-inch pieces of waxed paper. Smooth out candy into strips with an offset spatula. Roll up each piece of paper. Refrigerate until set.

Unroll papers, allowing candy to break into pieces. Gently press pieces into sides of cake. Garnish plate with peppermint candies.









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