

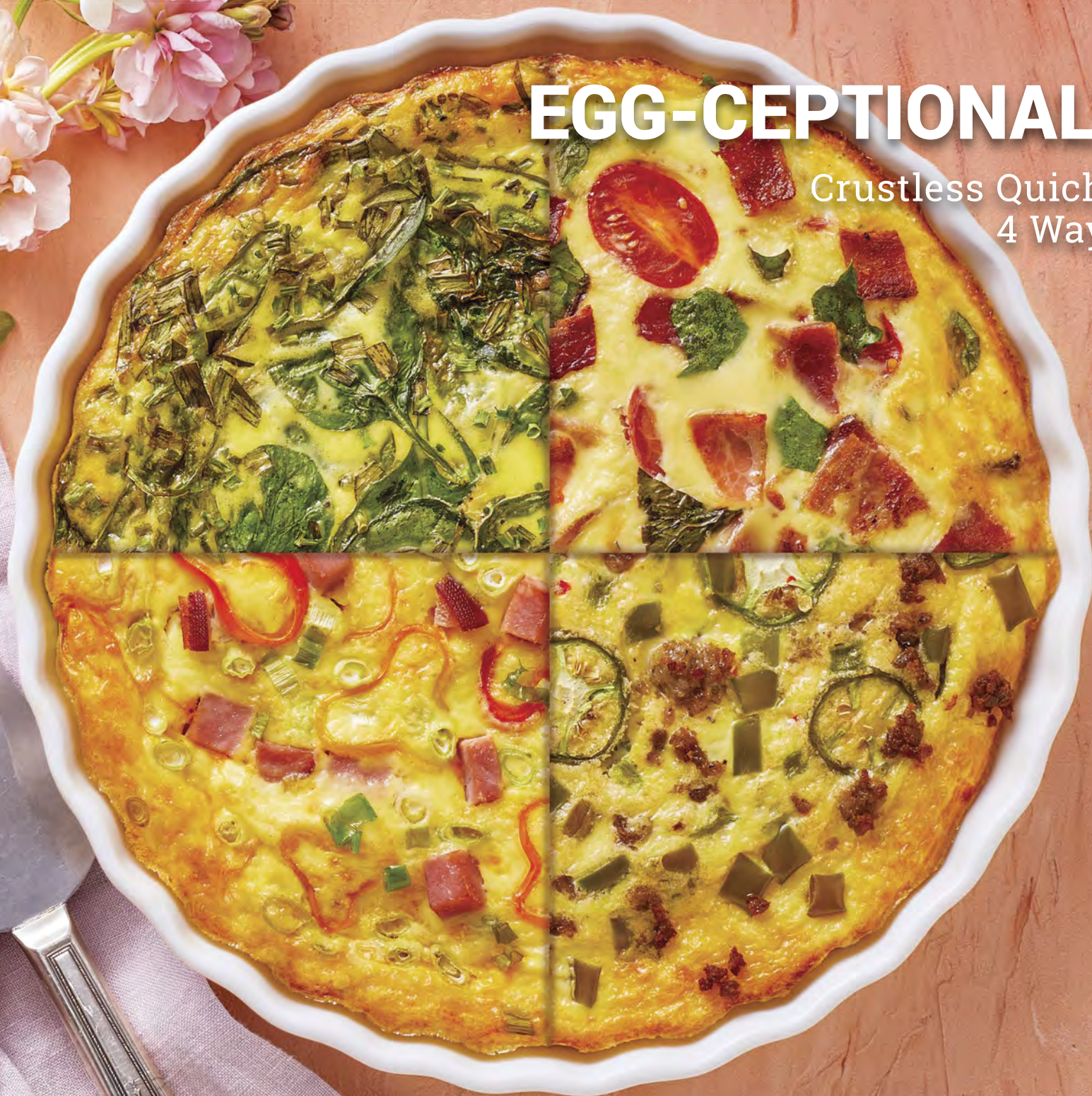
SPRING 2020

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

EGG-CEPTIONAL!

Crustless Quiche
4 Ways



PANTRY PAIRINGS FOR CHEESEBOARDS | EASTER APPETIZERS | MUST-TRY MAIN DISHES

LETTER FROM THE EDITOR



At Wisconsin Cheese, we put cheese lovers at the center of everything we do. We understand the challenges that our country (and people all over the world) are facing this spring.

The mission of *Grate. Pair. Share.* magazine is to inspire cheese lovers to express themselves through cooking and entertaining. This issue's content was created before we knew our country's spring plans would all be massively disrupted.

We believe it is during the most difficult times that we have the best opportunity to show up for each other. In determining how we could best show up for you, we uncovered 3 truths:

1. Families are huddled around the table eating meals and snacks together, trying to make the most of the situation we face.
2. Cheese is comfort food. It reminds us of some of the best times in our lives.
3. We need creativity and inspiration now more than ever.

With these thoughts in mind, we've decided to still launch our spring issue. I want to point out the Pantry Pairings for Cheeseboards story on pages 35-46, because it will help you discover snacks and ingredients already stocked in your home that you can use to build an epic cheeseboard. We're also sharing ideas for breakfasts, dinners and fun appetizers to delight your family.

We remain committed to your well-being, so we are providing a stream of our beloved comfort food recipes from *WisconsinCheese.com* on our Facebook page. Please join us at: www.facebook.com/Wisconsincheese.

We're all in this together, and we are grateful that you are part of our cheese family. Looking forward to moving through this time and onto a brighter future.

Stay healthy,

Suzanne Fanning

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Easy and Elegant Appetizers

Pull off a gorgeous spread with beautiful bites even if you're short on time.



Crustless Quiche

Throw an egg-ceptional brunch with our tasty crustless quiche recipes.



Celebrate with a Cake of Cheese

Surprise wedding guests with a delicious, unique and utterly stunning tiered cake of cheese.



Special Occasion Appetizers

Treat family and friends to fabulous
appetizers they won't soon forget!



Must-Try Main Dishes

Got dinner plans? Add new,
full-flavored entrées to your menu.

IN EVERY ISSUE

First Bite

Brunch Fontina-Blueberry Bread

Cheeselandia

Entertaining Inspiration

Cheese Prep

Pantry Pairings for Cheeseboards

Sweet Endings

Aged Cheddar Rhubarb
Upside-Down Cake

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!

Grilled Steak and Cotija Salsa Tacos



Great Dinner Party Recipe

[They were] delicious and a crowd-pleaser! Served [the tacos] with avocado on top, and a fruit salad, chips and salsa were side dishes.

— *leeannefrankie*

Warmed Juustoleipa with Strawberry-Rhubarb Jam



Simple and Delicious

The jam itself is awesome. But with the addition of the salty bread cheese, it's a whole new experience.

— *Lexie66*

Baked Ham and Smoked Gouda Sliders



Best Sliders

I made this [recipe], and took it to a club meeting. Everyone enjoyed them and asked for the recipe. Now I make it for any get-together I go to.

— *LJ77*

Green Goddess Deviled Eggs



Definitely a Keeper

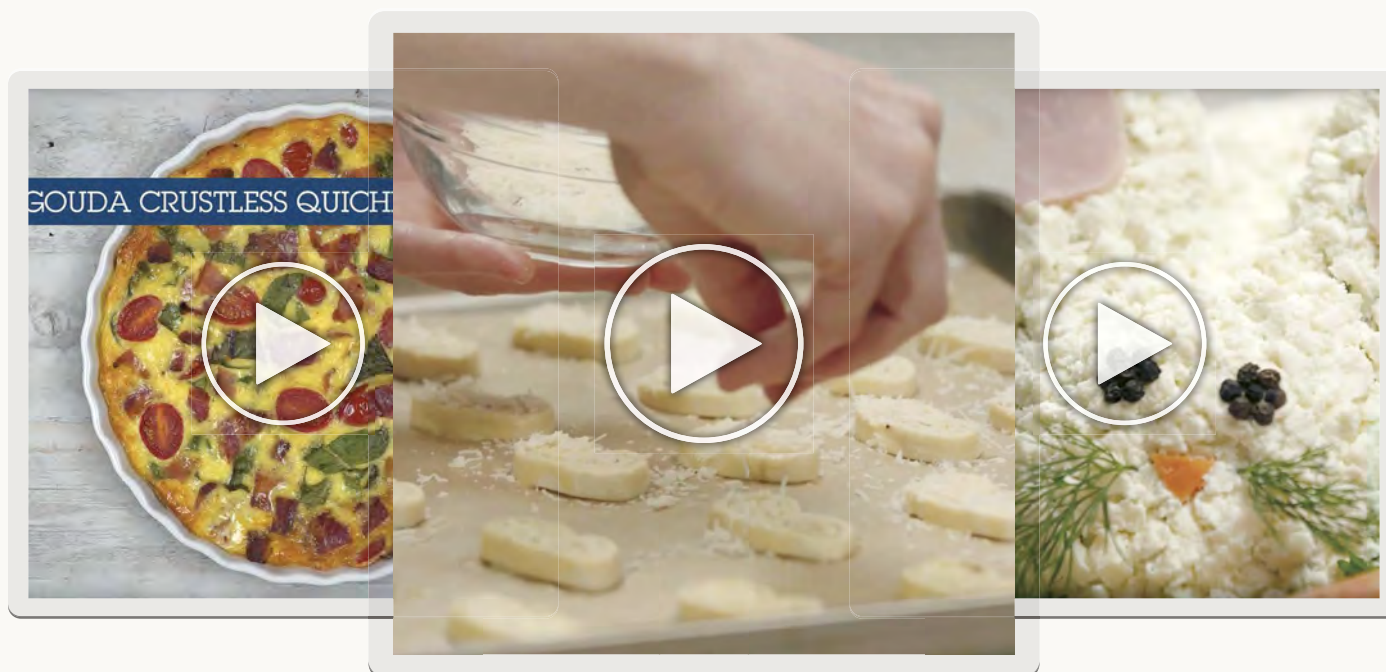
My husband and I enjoyed the end result. I might add a little paprika or mustard next time. But the recipe was easy to follow, and the eggs were delicious.

— *Fiona*



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



Brunch Fontina-Blueberry Bread

Makes 1 loaf (12 slices)

Ingredients

- 1/2 cup (1 stick) butter, melted
- 1 cup sugar
- 2 large eggs
- Zest and juice of 1 medium lemon
- 6 ounces **Carr Valley Fontina cheese**, shredded (1 1/2 cups)
- 1 3/4 cups all-purpose flour, divided
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup sour cream
- 1 cup fresh or frozen blueberries

Lemon Glaze:

- 1 cup confectioners' sugar
- 3 tablespoons lemon juice

Instructions

Heat oven to 350°F.

Beat the butter, sugar, eggs, lemon zest and juice in a large bowl until smooth. Stir in fontina.

Combine the 1 1/2 cups flour, baking powder and salt in another bowl; gradually add to butter mixture alternately with sour cream, beating each addition until combined. Toss blueberries with remaining flour. Fold in berry mixture.

Transfer to a greased 8 x 4-inch loaf pan. Bake for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Cool completely.

Lemon Glaze:

Stir confectioners' sugar and lemon juice in a small bowl until smooth; drizzle over bread.







Party host Rachael noted, "Life should be like a cheeseboard: age, variety and texture are valued and respected. The more the merrier." We couldn't agree more with Rachael and love sharing her beautiful cheeseboard to celebrate springtime. Delicious artisan cheese is paired with fruit, charcuterie and fresh basil embellishes the board. Crisp, cold beer completed the pairings.



Cheeselandia parties are the tastiest parties. Host Kristina gathered guests to enjoy a yummy spread of Wisconsin cheese, featuring **Marieke® Gouda Plain Mature cheese**, **Saxon Saxony Alpine Style cheese** and **Hook's Blue Paradise™ cheese**.



Check out this fun, new cheese pairing! Cheeselandia host Sabrina paired **Hook's Blue Paradise™ cheese** with buffalo cauliflower. A perfect match—this creamy, milder blue cheese balances the spiciness of the buffalo sauce.



This bountiful board from party host Laura is striking. The assorted cheese varieties add color, making them stand out within the fresh fruits, vegetables, relishes, crackers and charcuterie.

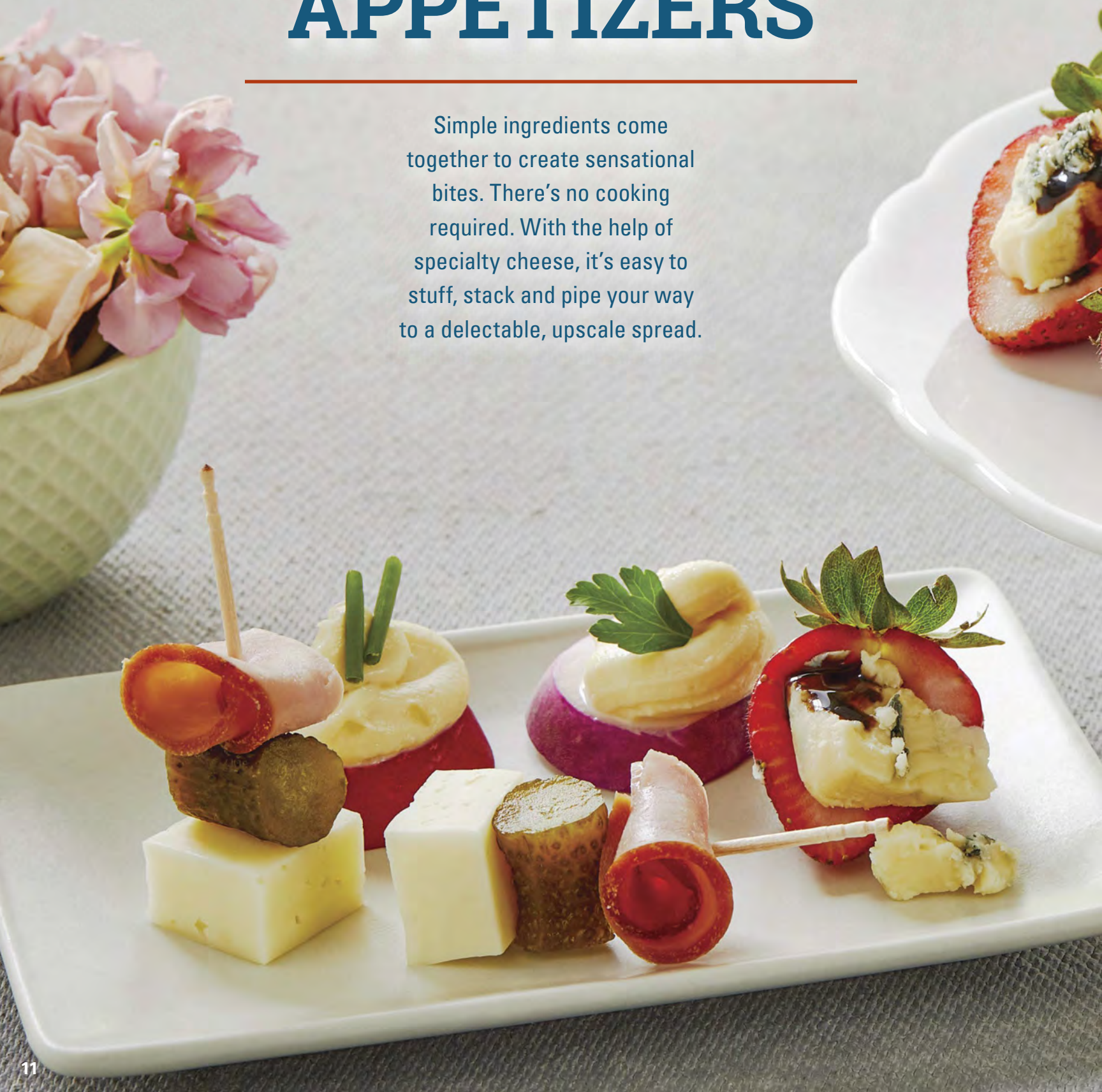


Sometimes, simple is best. A stunning board from party host Shawna focused on curated cheese pairings, including naturally sweet, rich mascarpone with fresh berries and mild, creamy butterkäse with olives.

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

EASY AND ELEGANT APPETIZERS

Simple ingredients come together to create sensational bites. There's no cooking required. With the help of specialty cheese, it's easy to stuff, stack and pipe your way to a delectable, upscale spread.





STRAWBERRY-BLUE CHEESE BITES

Cut a slice off of each fresh strawberry.
Stuff with **Hook's Blue Paradise™** cheese; drizzle with balsamic glaze.



CREAMY RADISH ROUNDS

Pipe **Pine River Garlic & Herb** and **Pine River Sharp Cheddar Cold Pack** cheese onto radish slices.
Garnish with fresh chives and parsley.



HAVARTI AND HAM PICKS

Thread thinly sliced, rolled deli ham, sweet pickle pieces and 1/2-inch cubed **Roth Original Havarti** cheese on picks.



Crustless Quiche: **THE BRUNCH HERO**

Say goodbye to rubbery eggs and hello to the right blend of eggs, cream and milk, which gives our crustless quiche a lovely, rich texture. The filling is customizable.

Experiment with cooked meats, veggies and your favorite, shredded specialty cheese—add more depth with bolder flavors, such as smoked gouda and pepper jack. With simple prep, a delicious egg base and endless filling options, it's no wonder we're calling our quiche:

The Brunch Hero!

*Swiss and
Spinach*

*Bacon-
Gouda*



*Ham
and Colby*

*Spicy
Southwest*





Spicy Southwest Crustless Quiche

SERVINGS 6-8

INGREDIENTS

- 8 eggs
- 3/4 cup heavy whipping cream
- 3/4 cup milk
- 1/2 teaspoon each salt and pepper
- 12 ounces bulk pork sausage, cooked and drained
- 6 ounces **Springside Jalapeno Jack cheese (pepper jack)**, shredded (1 1/2 cups)
- 1/2 cup chopped green bell pepper
- 1 medium jalapeno pepper, seeded and sliced

INSTRUCTIONS

Heat oven to 350°F.

Whisk the eggs, cream, milk, salt and pepper in a large bowl. Stir in the sausage, pepper jack and bell pepper.

Pour into a greased 9-inch deep-dish pie plate. Top with jalapeno pepper.

Bake for 40-45 minutes or until center is set and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.



Ham and Colby Crustless Quiche

SERVINGS 6-8

INGREDIENTS

- 8 eggs
- 3/4 cup heavy whipping cream
- 3/4 cup milk
- 1/2 teaspoon each salt and pepper
- 6 ounces **Arena Colby Longhorn cheese**, shredded (1 1/2 cups)
- 1 cup diced fully cooked ham
- 1/2 cup chopped green onions
- 1/2 cup thinly sliced sweet mini bell peppers

INSTRUCTIONS

Heat oven to 350°F.

Whisk the eggs, cream, milk, salt and pepper in a large bowl. Stir in the colby, ham and green onions.

Pour into a greased 9-inch deep-dish pie plate. Top with bell peppers.

Bake for 40-45 minutes or until center is set and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.







Bacon-Gouda Crustless Quiche

SERVINGS 6-8

INGREDIENTS

- 8 eggs
- 3/4 cup heavy whipping cream
- 3/4 cup milk
- 1/2 teaspoon each salt and pepper
- 6 ounces **Bass Lake Smoked Gouda cheese**, shredded (1 1/2 cups)
- 1 cup chopped Swiss chard leaves
- 1/2 cup chopped cooked bacon
- 1 cup cherry tomatoes, halved

INSTRUCTIONS

Heat oven to 350°F.

Whisk the eggs, cream, milk, salt and pepper in a large bowl. Stir in the gouda, Swiss chard and bacon.

Pour into a greased 9-inch deep-dish pie plate. Top with tomatoes.

Bake for 40-45 minutes or until center is set and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.



Swiss and Spinach Crustless Quiche

SERVINGS 6-8

INGREDIENTS

- 8 eggs
- 3/4 cup heavy whipping cream
- 3/4 cup milk
- 1/2 teaspoon each salt and pepper
- 6 ounces **Deppeler's Swiss cheese**, shredded (1 1/2 cups)
- 1 1/2 cups chopped fresh baby spinach
- 1 tablespoon snipped fresh chives
- 1 tablespoon minced fresh tarragon

INSTRUCTIONS

Heat oven to 350°F.

Whisk the eggs, cream, milk, salt and pepper in a large bowl. Stir in swiss and spinach.

Pour into a greased 9-inch deep-dish pie plate. Top with chives and tarragon.

Bake for 40-45 minutes or until center is set and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.





Celebrate with a Cake of Cheese

Say “I do” to tasty cheese wedding cakes when planning your special day. Showstopping tiers of beautiful cheese wheels are decorated with fresh flowers, fruits and ribbons. At first glance, a cheese wedding cake closely resembles its sweet counterpart, but for many couples, a cake of cheese is a unique way to set their celebration apart. It’s unexpected, delicious and serves as the centerpiece of the reception.

“A cheese wedding cake is extremely versatile. That’s part of its appeal at a wedding,” said Shannon Berry, cheesemonger and cake designer at Fromagination cheese shop in Madison, Wisconsin. “With the wide variety of cheese available, you can create a savory or sweet cake to serve during the appetizer or dessert course.”



Perfect for smaller weddings or a bridal shower, this striking cake features **Carr Valley Glacier Penta Crème™** cheese, **Roth Cellars Monroe** cheese and **Président®** Brie cheese. The cake is topped with a lovely, heart-shaped wedge of **Shullsburg Creamery Mozzarella** cheese.

Creating Wheel Wedding Love

Overall aesthetic, personal flavor preferences and wedding size are all important factors to consider when creating a cheese wedding cake. A cheese tasting, like a traditional cake tasting, is customary to determine the details of the cake.

“During the consultation, we’ll taste up to 20 different cheese varieties and accompaniments to narrow in on the right flavors and cheese wheel sizes for creating a cake,” Berry said.

Berry offers these tips for cake stacking success:

Build a Base. “It’s important to start with a sturdy base. I like to use Uplands Pleasant Ridge Reserve cheese as a base or a traditional wheel of aged cheddar.” With the base in place, each cheese wheel or tier should get slightly smaller. Three tiers are customary, but it’s okay to stack as you see fit.

Don’t Overlook the Rind. They’re beautiful and add visual interest to the cake. “You’ll find gorgeous colors on wine-soaked cheese, like Sartori Merlot BellaVitano®, and decorative elements on rinds, such as the basket-weave pattern on Roth Original GranQueso® cheese.”

Flavor and Aroma Matter. “Consider the palates of your guests. Offer at least one mild cheese, such as a gouda or cheddar.” If possible, avoid cheeses with strong aromas.





Marieke® Gouda Plain Mature cheese adds a sturdy base to this rustic wedding cake, topped with **Bleu Mont Dairy Bandaged Cheddar cheese** and **Roth Original GranQueso® cheese**. The beautiful rinds are accented with fresh flowers and fruits.



Cutting The Cake

Even though the cake may be untraditional, many brides and grooms still elect to do a traditional cake cutting with cheese.

“If you select a softer wheel of cheese for cutting, a typical cake knife and server set will work great,” Berry said. “I’ve even had some brides engrave the knife with a saying like, ‘It’s meant to brie.’”

Once the formal cake cutting is over, Berry recommends cutting each cheese wheel in half. One portion can be cut and served, while the tiered cake layers remain standing.

This gives guests a chance to get a closer look at the inside of each wheel.





Dress It Up

"I recommend working directly with the florist to select coordinating flowers to decorate the cake," Berry said. "Order them as boutonnieres, so you can pin them directly to the side or top of the cake."

Looking to create your own cake of cheese? Contact a specialty cheese shop or cheese company directly for help sourcing cheese wheels.

Wedges of Love

Whole cheese wheels aren't the only way to achieve wedding cake bliss. You can mix and match a variety of similar size wedges to create a colorful cake a of cheese.



Visit [WisconsinCheese.com/WeddingCakes](https://www.WisconsinCheese.com/WeddingCakes)
for more wedding cake inspiration.



A Custom Cheese Affair

As part of their modern lakeside wedding, the bride and groom, Susie and Todd, created a simple and elegant Wisconsin cheese wedding cake. It was the centerpiece at their reception and also added an interactive experience.

After wowing guests, the cake was transformed into an epic cheese grazing station by an on-site cheesemonger. Award-winning Wisconsin cheeses, including **Uplands Pleasant Ridge Reserve**, **Hook's Blue Cheese** and **Roelli Red Rock**, were paired with dried fruits, nuts and preserves. Custom cheeseboards adorned each place setting, serving as a take-home favor and inviting guests to enjoy a sampling of Wisconsin cheese.



The bride and groom engraved a custom board with their names and wedding date to serve as the base of their cheese wedding cake, as well as a special keepsake.

Cheese Prep:

PANTRY PAIRINGS

Create impressive cheeseboards in minutes with our best tips for using pantry staples and snacks. From gourmet nuts and dried fruits to condiments, these ingredients add flavors, colors and textures to cheeseboards. In the upcoming pages, we'll offer suggestions for stocking your pantry, show you how to turn key ingredients into cheese pairings and share examples to help inspire you when making attractive and tasty works of art.





Cheese Prep:

CHEESE + PRESERVES

Chutneys, fruit pastes, jams and preserves add sweetness to the board, and varieties range from soft and spreadable to firm and sliceable. They help balance creamy textures and rich, savory cheese flavors.

Suggestions for stocking your pantry:

Mango chutney

Tomato jam

Fig paste or spread

Apple butter

Raspberry preserves

Sour cherry jam



PANTRY PAIRINGS

CHEESE + CRACKERS

Crackers come in a myriad of shapes, sizes and flavors. They're great for cleansing palates, as well as for spreading on softer cheese.

Suggestions for stocking your pantry:

Water crackers

Thin breadsticks

Wheat crackers

Multigrain crackers



Cheese Prep:

CHEESE + DRIED FRUITS

Dried fruits add sweet-tangy flavors that marry well with young and aged cheeses. They also add beautiful pops of color to your cheeseboard.

Suggestions for stocking your pantry:

Dried apricots

Dried pineapple

Dried cherries

Dates

Raisins



PANTRY PAIRINGS

CHEESE + GOURMET NUTS

Salty, spicy, candied and herbed—nuts come in a variety of flavors, and crunchy textures complement the natural creaminess of cheese. Try candied nuts with salty blue cheese; or match the nutty flavor of almonds with the nutty flavor notes in swiss cheese.

Suggestions for stocking your pantry:

Walnuts

Pistachios

Pecans

Cashews

Almonds

Candied nuts

Nut brittles



Cheese Prep:

CHEESE + RELISHES

Salty, briny olives and pickled vegetables cut through the richness of cheese, add welcomed crunch to pairings and help to refresh the palate.

Suggestions for stocking your pantry:

Pickled asparagus

Pickled green beans

Pickled Brussels sprouts

Marinated mushrooms

Cocktail or pickled onions

Assorted olives



PANTRY PAIRINGS

CHEESE + CHOCOLATES

There are no hard and fast rules when it comes to pairing cheese and chocolate. Cheese is typically soft or crumbly, pairing it with contrasting textures makes for a nice bite. Chocolate-covered toffee or espresso beans give crunch. Or, try chocolate with added fruits or nuts.

Suggestions for stocking your pantry:

*Assorted dark chocolate bars
(60% to 85% cocoa)*

Milk chocolate

Chocolate-covered caramels

Toffee

Espresso beans



Cheese Prep:

CHEESE + CONDIMENTS

Mustard, honey, salsa and tapenade—just a drizzle of this or a dollop of that can elevate the cheese tasting experience. Try mild havarti cheese with a tangy condiment, such as mustard. Or, pair piquant blue cheese with sweet honey.

Suggestions for stocking your pantry:

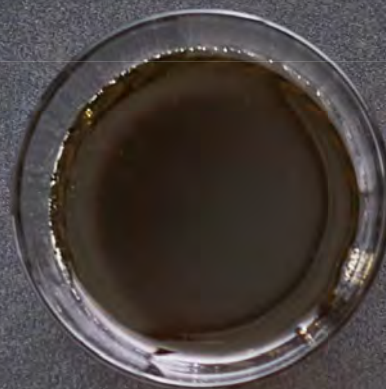
Assorted mustards

Balsamic vinegar

Honey

Fruit salsa

Olive tapenade



PANTRY PAIRINGS

READY TO CREATE A CHEESEBOARD WITH STAPLES FROM YOUR PANTRY? KEEP THESE TIPS IN MIND:

Look for pairings that offer similar or contrasting flavors.

For example, match bold, rich aged cheddar with an equally robust pickled green bean.

Or, try pairing spicy pepper jack cheese with raspberry preserves.

Keep cheese pairings to a minimum. Too many pairings can overpower the cheese flavor. The goal is to fully taste and appreciate the flavor profile of both foods.

Experiment with your accompaniments. Every pantry is unique. Don't be afraid to stray from our suggestions and try something new.

No crackers on hand? Try popcorn. Out of honey? Add a drizzle of maple syrup.



NEED ADDITIONAL INSPIRATION?

We've got you covered.

Make one side of the cheeseboard or both—you won't be disappointed.

ON THE SWEET SIDE:

1 **Marieke® Gouda Plain Mature cheese**

has rich, full flavor with caramel notes

Pairing ideas: dried apricots and pears or dark chocolate

2 **Red Barn Cūpola cheese**

is semi-hard, fruity and nutty with caramel and toasted pineapple flavor notes

Pairing ideas: dried figs and apricots, cashews or multigrain sourdough crackers

3 **Edelweiss Emmentaler Swiss cheese**

has rich, deep nutty and fruity flavors with a savory finish

Pairing ideas: honey, seedless red grapes or cashew brittle

4 **Roelli Red Rock cheese**

is a creamy, cave-aged cheddar with a hint of blue cheese flavor

Pairing ideas: dried cherries and seedless red grapes





ON THE SAVORY SIDE:

- 1 Edelweiss Emmentaler Swiss cheese**
has rich, deep nutty and fruity flavors with a savory finish
Pairing ideas: mango chutney, ripe olives or roasted almonds
- 2 Roelli Red Rock cheese**
is a creamy, cave-aged cheddar with a hint of blue cheese flavor
Pairing ideas: cornichons, green olives, pickled asparagus spears, Brussel sprouts and spring onions
- 3 Red Barn Cūpola cheese**
is semi-hard, fruity and nutty with caramel and toasted pineapple flavor notes
Pairing ideas: roasted almonds or Italian breadsticks
- 4 Marieke® Gouda Plain Mature cheese**
has rich, full flavor with caramel notes
Pairing ideas: mango chutney, roasted almonds or Italian breadsticks



SPECIAL OCCASION APPETIZERS

Need recipe ideas for Easter? Hop to it and add the Easter Bunny Cheese Ball with tangy, flavorful feta to your menu. Whip up a platter of creamy Alpine-Style Cucumber Bites.

With only five ingredients, bake up a batch of Flaky Parmesan Palmiers.

The pastries are fabulous served with crisp, white wine.

Make them all or mix and match these starters with your traditional favorites.

Either way, our spring appetizer collection will help give new life this season to your Easter celebration.



ALPINE-STYLE CUCUMBER BITES

MAKES 36 BITES

INGREDIENTS

- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 6 ounces **Uplands Pleasant Ridge Reserve cheese**, shredded (1 1/2 cups)
- 2 garlic cloves, minced
- 1 teaspoon Worcestershire sauce
- Coarsely ground pepper to taste
- 2 large English cucumbers
- 1 package (4 ounces) smoked salmon, flaked
- Snipped fresh dill

INSTRUCTIONS

Beat the cream cheese, Pleasant Ridge Reserve, garlic and Worcestershire sauce in a large bowl until blended. Season with pepper to taste.

Cut cucumbers into 1/2-inch slices. Pipe or spread cheese mixture on each slice; top with salmon.

Garnish with dill. Refrigerate until serving.







FLAKY PARMESAN PALMIERS

MAKES 40 PALMIERS

INGREDIENTS

- 1 box (17.3 ounces) frozen puff pastry, thawed
- 1 large egg
- 1 tablespoon milk
- 5 ounces **Sartori SarVecchio® Parmesan cheese**, finely shredded and divided (1 3/4 cups)
- 3 teaspoons coarsely ground pepper, divided

INSTRUCTIONS

Heat oven to 375°F.

Unfold one sheet puff pastry on a lightly floured surface; roll out pastry to a 12 x 9-inch rectangle.

Whisk egg and milk; brush over pastry. Sprinkle with 3/4 cup parmesan and 1 1/2 teaspoons pepper.

Score a line lengthwise down center of pastry with a knife. Tightly roll up pastry to score mark, jelly-roll style, starting with a long side. Tightly roll up remaining long side until the rolls meet.

Brush inside each pastry roll with egg wash, and press rolls together to seal. Wrap in plastic wrap. Freeze for 30 minutes. Repeat steps with the remaining puff pastry. Cover and refrigerate egg wash.

Cut each pastry widthwise into 1/4-inch slices. Place slices seam side down 2 inches apart on parchment-lined baking sheets. Brush with egg wash. Sprinkle with remaining parmesan.

Bake for 12 minutes. Flip pastries. Bake for 2-3 minutes longer or until golden brown. Cool on a wire rack.



BAKED LEEK AND SHARP CHEDDAR DIP

SERVINGS 10-12

INGREDIENTS

- 4 medium leeks (white and light green portions only), thinly sliced (about 4 cups)
- 2 tablespoons butter, cubed
- 4 garlic cloves, minced
- 2 cups fresh baby arugula or baby spinach
- Salt and pepper to taste
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 teaspoon crushed red pepper flakes
- 12 ounces **Henning's 3 Year Extra Sharp Cheddar cheese**, shredded and divided (3 cups)
- Toasted French bread baguette slices or prepared crostini

INSTRUCTIONS

Heat oven to 350°F.

Sauté leeks in butter in a large skillet over medium heat for 3-4 minutes or until leeks are crisp-tender. Add garlic and arugula; cook and stir for 1 minute longer. Season with salt and pepper to taste. Remove from the heat. Cool completely.

Beat the cream cheese, mayonnaise, sour cream and red pepper flakes in a large bowl until blended. Stir in 2 1/2 cups cheddar and leek mixture. Season with salt and pepper to taste.

Spoon into a greased 1 1/2-quart baking dish or 10-inch pie plate.

Sprinkle with remaining cheddar. Bake for 25-30 minutes or until bubbly. Serve with toasts.





EASTER BUNNY CHEESE BALL

SERVINGS 18-22

INGREDIENTS

- 3 packages (8 ounces each)
Crystal Farms Original Cream Cheese, softened
- 18 ounces **Odyssey® Traditional Crumbled Feta cheese**, divided (3 cups)
- 1/4 cup (1/2 stick) butter, softened
- 1/2 cup snipped fresh dill
- 1/2 cup minced fresh parsley
- 1/4 cup grated onion
- 1 tablespoon garlic powder
- 1 medium carrot, unpeeled

BUNNY FACE:

- Thinly sliced deli ham, cut to fit inside of ears
- 1 small carrot, peeled
- Black peppercorns
- Fresh dill sprigs
- Assorted fresh vegetables

INSTRUCTIONS

Beat the cream cheese, 2 cups feta and butter in a large bowl until blended. Add the dill, parsley, onion and garlic powder; beat until blended. Cover and refrigerate for at least 30 minutes.

Shape half of the feta mixture (about 2 1/2 cups) into a large ball for bunny body. Place on a serving platter. Shape a quarter of mixture (about 1 cup) into a small ball. Place next to body for bunny head.

Cut carrot into two sticks, each about 1/2-inch thick x 3-inches long. Divide the remaining feta mixture into three portions. Shape two portions around carrot sticks for ears. Press carrot sticks into bunny head, adding support for the ears. Shape the remaining portion into a ball for tail; place on bunny.

BUNNY FACE:

Press ham on bunny ears. Cut carrot into a small triangle; place for nose. Arrange peppercorns for eyes and dill sprigs for whiskers.

Gently pat the remaining feta over body and around face. Cover and refrigerate until serving.

Serve with vegetables.





Must-Try Main Dishes

Welcome the return of spring with new entrees on the menu. These dinners are layered with flavors, and they taste amazing! Buttery monterey jack cheese and a roasted veggie cream sauce give full-bodied flavor to Creamy Poblano-Chicken Enchiladas. Reel in raves with our One-Pot Shrimp Pasta Primavera—the buttery-citrusy cheese sauce is an ideal match for seafood and veggies. Once you try them, you'll want them in the rotation all season long!







Creamy Poblano-Chicken Enchiladas

SERVINGS 8

INGREDIENTS

- 5 medium poblano peppers
- 1 medium onion, peeled and quartered
- 5 garlic cloves, peeled
- 1 tablespoon olive oil
- 1 1/2 cups chicken stock
- 1/2 cup heavy whipping cream
- Salt and pepper to taste
- 4 cups shredded cooked chicken
- 1 can (16 ounces) pinto beans, rinsed and drained
- 15.5 ounces **Blaser's Monterey Jack cheese**, shredded and divided (about 3 3/4 cups)
- 8 flour tortillas (8 inches)
- Chopped tomatoes, fresh cilantro, lime wedges and sour cream

INSTRUCTIONS

Heat oven to 400°F.

Place the poblano peppers, onion and garlic on a 15 x 10-inch baking pan. Drizzle with olive oil; toss to coat. Arrange vegetables in a single layer.

Bake for 25-30 minutes or until peppers are lightly charred, turning vegetables once with tongs. Place peppers in a bowl; cover and let stand for 20 minutes. Set onion and garlic aside to cool.

Peel off or rub peppers with a paper towel and discard charred skin. Remove stems and seeds. Roughly chop peppers.

Place the peppers, onion and garlic in a food processor; cover and process until mixture is smooth. Add chicken stock and cream; cover and process until combined. Season with salt and pepper to taste.

Spread 1 1/2 cups cream sauce into the bottom of a greased 13 x 9-inch baking dish.

Combine the chicken, beans and 3 cups monterey jack in a large bowl. Spread about 1 cup chicken mixture down the center of each tortilla. Roll up and place seam side down in baking dish. Top with remaining sauce and monterey jack.

Cover dish with greased aluminum foil. Bake for 25 minutes. Uncover; bake for 10 minutes longer or until bubbly and cheese is melted. Let stand for 10 minutes before serving.

Serve with tomatoes, cilantro, lime wedges and sour cream.



One-Pot Shrimp Pasta Primavera

SERVINGS 6

INGREDIENTS

- 1 package (16 ounces) uncooked fusilli pasta
- 6 cups chicken stock
- 1 pound fresh asparagus spears, trimmed and cut into 2-inch pieces
- 3 cups julienned sweet orange and red bell peppers
- 1 pound uncooked large shrimp, peeled, deveined and tails removed
- 4 tablespoons butter, cubed
- 1 1/2 teaspoons lemon zest
- 9 ounces **Saxon Asiago Fresca cheese**, finely shredded (3 cups)
- Salt and pepper to taste
- Additional finely shredded **Saxon Asiago Fresca cheese**

INSTRUCTIONS

Bring pasta and chicken stock to a boil, covered, in a Dutch oven over medium-high heat. Reduce heat to medium. Stir; cook, covered, for 7 minutes.

Add asparagus and bell peppers; cover and cook for 3 minutes longer.

Stir in shrimp; cover and cook for 2 minutes or until shrimp turn pink and the chicken stock is absorbed. Add butter and lemon zest.

Remove from the heat. Gradually stir in asiago until melted. Season with salt and pepper to taste. Serve with additional asiago.







SWEET ENDINGS

Aged Cheddar Rhubarb Upside-Down Cake

Servings 8

Ingredients

- 4 cups chopped rhubarb (about 1 pound)
- 1 1/2 cups sugar, divided
- 1/2 cup packed brown sugar, divided
- 3/4 cup (1 1/2 sticks) butter, softened
- 3 large eggs, room temperature
- 1/4 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups cake flour
- 1 1/2 teaspoons baking powder
- 6 ounces **Deer Creek® 1 Year Select Specialty Cheddar cheese**, finely shredded (1 1/2 cups)
- Sweetened whipped cream

Instructions

Heat oven to 350°F. Line the bottom of a greased 9-inch round baking pan or 10-inch ovenproof skillet with parchment paper; grease paper.

Combine the rhubarb, 1/2 cup sugar and 1/4 cup brown sugar in a large bowl; spread on the bottom of prepared pan.

Cream the butter, remaining sugar and brown sugar in a large bowl until light and fluffy. Add eggs, one at a time, beating each until well combined. Beat in sour cream and vanilla. Combine flour and baking powder; gradually add to butter mixture just until moistened. Fold in cheddar.

Spoon batter over rhubarb mixture. Bake for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool completely in pan on a wire rack.

Carefully run a knife around edges of pan before inverting onto a serving platter. Remove parchment paper. Serve with whipped cream.







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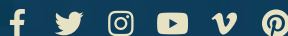
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