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COOKING & ENTERTAINING WITH WISCONSIN CHEESE



SOMETHING FOR EVERY "BUNNY"

Spring side dishes, new appetizers and more!

EASY BRUNCH BAKES | DESSERT CHEESE BOARD | BEER + CHEESE PAIRINGS

LETTER FROM THE EDITOR



Spring is in the air. Goodbye, snow and cold! I love this time of year—the air smells fresher, gardens are waking up as sleepy daffodils triumphantly push through the soil and the grayness overhead starts giving way to sun-streaked blue skies. But my favorite thing about the return of warmer weather? It's PATIO SEASON!

My family loves, loves, loves to eat outside. We even built an outdoor kitchen complete with a bar, grill and

refrigerator to maximize our patio time. We've also been known to cook dinner in our fire pit—campfire style—and dine, while watching an outdoor movie. After all, living in Wisconsin, we must take advantage of every nice day we can get! All the alfresco ideas featured on pages 17-26 will help make each one of those days delicious.

When my kids were young, we celebrated Easter by hosting egg hunts and feasting all day long. Serving yummy food is a tradition we still hungrily and happily follow today. The festivities always start with brunch—and this time, I'll definitely be adding the Monte Cristo Swiss Strata on page 15 to my spread.

But the fun doesn't stop there. May is American Cheese Month, and as the nation's largest producer of specialty cheese, we're celebrating the Wonders of Wisconsin. Learn the art of affinage, cook along with a top chef, enjoy a night of cheese trivia or an evening with cheese and music at one of our weekly virtual events (registration opens mid-April at wisconsincheese.com/WondersOfWisconsin). Find out more about how we're celebrating all month long by following us on Facebook and Instagram @WisconsinCheese!

Speaking of Wisconsin, where else would you find a cake made with beer and cheese? Treat yourself with our decadent Chocolate Stout Cake on page 58. Trust me, it's good.

Wishing you a happy, healthy and tasty spring!

Suzanne Fanning

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IN THIS ISSUE



Let's Do Brunch!

Wake up to breakfast classics transformed by a little lovin' from the oven.



Fresh Air Fare

Welcome spring with handheld appetizers ideal for enjoying outdoors.



Elevate the Everyday

Serve up a side of special with made-over dishes fit for any family celebration.



Building Community Through Cheese

Learn what life is like for a local cheesemaker (and what he loves most about his job).



Pan-tastic!

Make a splash with this one-dish salmon dinner that's a cinch to make—and cleanup after.



A Turophile's Guide to Milwaukee

Take a bite out of Brew City's beer and cheese scenes with a delicious day trip.

IN EVERY ISSUE

First Bite

The Cheesiest Jalapeno Pull-Apart Bread

Cheeselandia

Entertaining Inspiration

Cheese Prep

Pairing Cheese and Beer

Sweet Endings

Chocolate Stout 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.

Strawberry-Gouda Flower Pastries



Delicious Flavors

They were delicious and easy to prepare. Loved the texture and combination of flavors, I might use fig or blueberry jam next time to mix things up a little.

— **Fiona**

Brunch Fontina-Blueberry Bread



Summer Favorite

Combined freshly picked, Wisconsin blueberries with a Wisconsin fontina—and this is my new summer favorite. Not only did the bread smell wonderful when baking, it also tasted great warm with butter.

— **Bernadette**

Spicy Southwest Crustless Quiche



Great Flavor

Made this for my coworkers and everyone loved it. I cooked the green pepper with the sausage, a little chili powder, salt and pepper; and I only put jalapeno slices on half.

— **CrazyCajun**

Asparagus Bundles with Muenster Cheese



Delicious

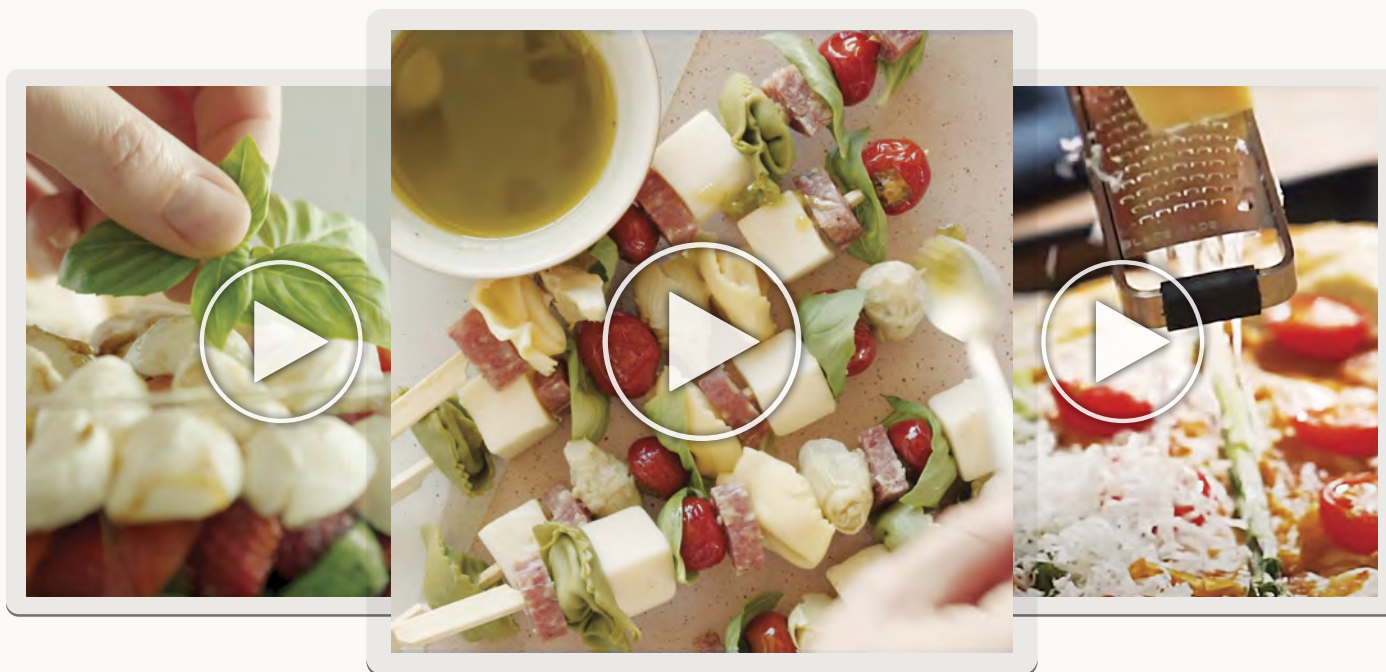
I'm always looking for recipes that incorporate more vegetables into my diet. I love asparagus, and this appetizer was so quick and easy to make. It will definitely go on the go-to vegetable list.

— **lbrks**



WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our recipes in action!

Watch our seasonal culinary videos
for how-to info and tasty inspiration.

WisconsinCheese.com



The Cheesiest Jalapeno Pull-Apart Bread

Servings 8-10

Ingredients

- 1/2 cup (1 stick) butter, melted
- 3 tablespoons minced fresh chives
- 3 garlic cloves, minced
- 1/2 teaspoon each salt and pepper
- 1 round loaf sourdough bread (1 pound)
- 12 ounces **Cedar Grove Organic Monterey Jack cheese**, shredded (3 cups)
- 3 medium jalapeno peppers, seeded and thinly sliced

Instructions

Heat oven to 350°F.

Combine the butter, chives, garlic, salt and pepper in a small bowl.

Cut bread lengthwise into 1-inch strips to within 1/2 inch of loaf bottom, taking care to not cut all the way through the bread. Rotate bread; repeat cutting into 1-inch strips, creating a crosshatch pattern.

Spoon butter mixture between strips. Stuff with monterey jack and jalapeno peppers. Wrap loaf in aluminum foil; place on a baking sheet.

Bake for 30 minutes. Unwrap; bake for 8-10 minutes longer or until cheese is melted. Serve warm.







It's true—good things often come in small packages. Since cheese boards aren't feeding crowds these days, Cheeselandia's community members have come up with some unique, scaled-down ideas for loving on Wisconsin cheeses no matter the occasion.



Cheeselandian Holly managed portion sizes by serving slices of three full-flavored cheeses—swiss, aged cheddar and pepper jack. She smartly rounded out the rest of her board with green olives, salami, preserves, crackers, fresh grapes and rosemary sprigs.



Cheeselandian Christy shared her favorite mini cheese board, starring these fun cones stuffed with savory meat and cheeses. This display paired **Hook's Sharp Cheddar** and **Roth Grand Cru® cheeses** with pickled vegetables, charcuterie and pistachios.



This flight of gouda cheeses created by Cheeselandian Julia is perfect for two. She included **Marieke® Gouda's** signature **Burning Mélange, Jalapeño, Mustard Mélange** and **Foenegreek cheeses**. With all of that flavor, she kept the accompaniments—dried apricots and macadamia nuts—simple.



Check out how this board for one covered the art of cheese pairings! Cheeselandian Lindsey featured gouda cheeses paired with salty, tangy green olives and grainy mustard, crunchy macadamia nuts, sweet candied pecans and savory charcuterie.

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.

Let's Do Brunch!

Take two breakfast favorites, add a couple of casserole dishes and what do you have? A whole lotta yum! Transform sweet berries and cheese-stuffed crepes into a delicious blintz bake. Make a savory strata like no other with Monte Cristo sandwiches. These brunch buddies will brighten any morning!







Raspberry-Ricotta Blintz Bake

Servings 8-10

Ingredients

- 2 containers (8 ounces each) **Clock Shadow Creamery Ricotta cheese**
- 1 jar (10 ounces) lemon curd
- 1/8 teaspoon salt
- 20 store-bought crepes (9 inches)
- 1 1/2 cups fresh raspberries, divided
- Confectioners' sugar, optional
- 1/4 cup raspberry jam, warmed

Instructions

Heat oven to 350°F.

Whisk the ricotta, lemon curd and salt in a large bowl.

Spread each crepe with heaping 2 tablespoons ricotta mixture to within 1 inch of edges.

Fold each crepe in half three times to form triangles.

Arrange half of the crepes in an even layer on the bottom of a greased 11 x 7-inch baking dish.

Sprinkle with 1 cup raspberries. Top with remaining crepes.

Bake for 18-22 minutes or until crepe edges are light golden brown.

Dust with confectioners' sugar if desired. Sprinkle with remaining raspberries.

Drizzle with raspberry jam.



Monte Cristo Swiss Strata

Servings 8

Ingredients

- 16 ounces **Deppeler's Swiss cheese**, shredded and divided (4 cups)
- 1 loaf (1 pound) day-old Italian bread, cut into 24 slices (1/2-inch each)
- 1/2 cup stone-ground mustard
- 1 pound thinly sliced deli or fully cooked ham
- 1/2 cup cherry or raspberry preserves
- 8 large eggs
- 3 cups milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon each salt and pepper
- Maple syrup

Instructions

Set aside 1 cup swiss for top. Spread 12 bread slices with mustard; layer each with ham and 1/4 cup swiss. Spread cherry preserves on remaining bread. Top swiss with bread slices preserves side down. Cut each sandwich diagonally into four triangles. Arrange sandwiches crusts up in a greased 3-quart or 13 x 9-inch baking dish.

Whisk the eggs, milk, garlic powder, salt and pepper in a large bowl. Pour egg mixture over sandwiches. Sprinkle with reserved swiss. Cover and refrigerate overnight.

Remove strata from the refrigerator 30 minutes before baking. Heat oven to 350°F.

Bake, covered, for 45 minutes. Uncover; bake for 15 minutes longer or until a knife inserted near the center comes out clean and thermometer inserted in egg mixture reads 160°F. Let stand for 10 minutes. Serve with maple syrup.





Fresh Air Fare

Hooray, warm days are on the way! Swing into spring by moving your next meal outside. These light bites add easy elegance to any backyard deck or patio. From chicken salad sliders to a sweetly sophisticated dessert cheese board, alfresco dining has never been so divine.





TOASTED FETA WITH SPICY MARINATED OLIVES

Makes 1 1/2 dozen

Ingredients

Marinated Olives:

- 1/4 cup olive oil
- 4 garlic cloves, minced
- Zest of 1 medium lemon
- 5 fresh thyme sprigs
- 1 cup pitted olives of choice, drained
- 1 teaspoon crushed red pepper flakes

Toasted Feta:

- 1 block (8 ounces) **Odyssey® Chunk Traditional Feta cheese**
- 1 large egg
- 2 tablespoons all-purpose flour
- 1 tablespoon water
- 3/4 cup panko bread crumbs
- Canola oil
- Sea salt, optional

Instructions

Marinated Olives:

Warm olive oil in a large skillet over low heat. Add the garlic, lemon zest and thyme; cook and stir for 1-2 minutes or until fragrant. Stir in olives and red pepper flakes. Cook and stir for 1 minute longer. Transfer olive mixture to a jar or serving bowl. Wipe out the pan.

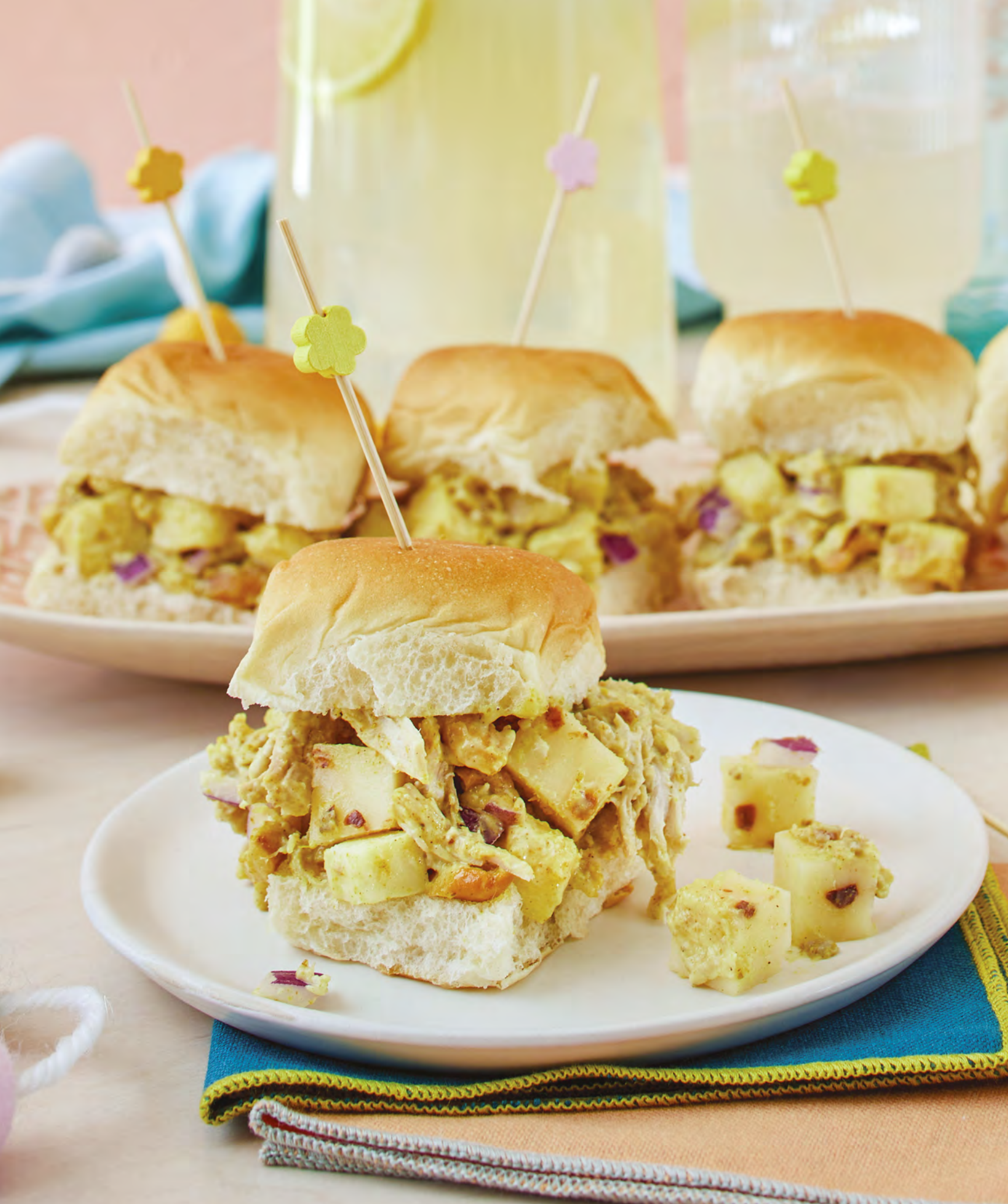
Toasted Feta:

Cut feta into 9 cubes, about 1-inch each. Cut each cube in half horizontally. Whisk the egg, flour and water in a shallow, medium bowl. Place bread crumbs in another shallow, medium bowl. Dip feta, a few cubes at a time, in egg mixture. Then coat with bread crumbs; place on a plate.

Pour a thin layer of canola oil in bottom of the same pan; warm over medium heat until hot. Carefully fry feta, in batches, in oil for 1-2 minutes on each side or until golden brown. Remove feta to a serving platter. Lightly season with sea salt if desired. Repeat with remaining feta cubes, adding additional oil as necessary. Serve immediately with olives.







CURRIED CHICKEN SALAD SLIDERS

Makes 12 Sliders

Ingredients

3/4 cup mayonnaise

1/4 cup mango chutney

1 tablespoon curry powder

3 cups shredded cooked chicken

6 ounces **Renard's Cherry Cheddar cheese**,
diced (1 1/2 cups)

1/2 cup chopped salted roasted cashews

1/2 cup diced red onion

1/2 cup diced fresh pineapple

12 small dinner or Hawaiian rolls, split

Instructions

Whisk the mayonnaise, mango chutney and curry powder in a large bowl. Stir in the chicken, cheddar, cashews, red onion and pineapple. Cover and refrigerate salad for at least 1 hour.

Fill rolls with salad mixture.

TORTELLINI SALAD SKEWERS

Makes 2 dozen

Ingredients

Skewers:

- 1 package (20 ounces) refrigerated mixed cheese tortellini
- 1 jar (14.5 ounces) marinated artichoke hearts, drained
- 1 jar (10 ounces) whole Calabrian Chili Peppers, drained or cherry tomatoes
- 12 ounces **Roth Original Havarti cheese**, cut into 1-inch cubes
- 8 ounces thick-cut salami, cubed
- Fresh basil leaves
- 24 skewers (10 inches)

Pesto Vinaigrette:

- 2 tablespoons prepared pesto
- 2 teaspoons white wine vinegar
- 1/4 cup olive oil

Instructions

Skewers:

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

Thread the vegetables, havarti, salami, basil and tortellini on skewers.

Pesto Vinaigrette:

Whisk pesto and white wine vinegar in a small bowl. Slowly whisk in olive oil. Serve vinaigrette with skewers.









SPRING DESSERT CHEESE BOARD

Servings 8-10

Ingredients

Saxon® Saxony Alpine Style cheese

Hook's Blue Paradise™ Cheese

Widmer's One Year Cheddar cheese

Decatur Dairy Havarti cheese

Cocoa-dusted almonds

Fresh cherries

Fresh raspberries

Fresh strawberries

Oat crisp cookies or crackers

Honey

Chocolate-dipped dried apricots

Brownie brittle

Cinnamon graham cracker squares

Raspberry preserves

Chocolate-covered pretzels

Lemon bars

Pirouette cookies

Fresh mint leaves

Instructions

Arrange the alpine style, blue cheese, cheddar and havarti on a serving board. Fill in board with almonds, fruits, oat crisps, honey, dried apricots, brittle, graham crackers, raspberry preserves, pretzels, lemon bars, cookies and mint.



PAN-TASTIC!

Raise your hand if you want dinner on the table fast. Less dishes, too? Yeah, we thought so. Cook a complete salmon meal on one simple sheet pan. Top it off with a sweet, tangy sauce and nutty aged cheddar, and this delectable recipe will become a staple dish on your family's menu.

MAPLE-GLAZED SALMON WITH AGED CHEDDAR

Servings 4

INGREDIENTS

- 4 salmon fillets (6 ounces each)
- 1 teaspoon each salt and pepper, divided
- 1 1/2 pounds Broccolini or broccoli spears, trimmed (3 to 4 bunches)
- 1 pint cherry tomatoes
- 1/2 cup maple syrup
- 3 tablespoons Dijon mustard
- 3 garlic cloves, minced
- 4 ounces **Deer Creek® Vat 17 World Cheddar cheese**, finely shredded (1 cup)

INSTRUCTIONS

Heat oven to 400°F.

Place salmon on a greased 15 x 10-inch baking pan. Season with 1/2 teaspoon each salt and pepper. Arrange Broccolini and tomatoes around fillets.

Whisk the maple syrup, Dijon mustard, garlic and remaining salt and pepper in a bowl. Spoon half of the maple mixture over salmon and vegetables.

Bake for 10 minutes. Spoon remaining maple mixture over salmon. Bake for 5-7 minutes longer or until fish flakes easily.

Sprinkle salmon and vegetables with cheddar. Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted.



ELEVATE THE EVERYDAY

Special days call for special spins on classic side dishes. Asparagus, potatoes and spinach salad get mouthwatering makeovers with the addition of artisan cheeses. From Mother's Day to Easter, there's a slew of happy occasions to show your family how much you care.





BAKED ASPARAGUS AU GRATIN

SERVINGS 8

INGREDIENTS

- 2 pounds fresh asparagus spears, trimmed
- 5 tablespoons butter, cubed and divided
- 1/4 cup all-purpose flour
- 3 cups milk
- 1 teaspoon garlic salt
- 1/2 teaspoon pepper
- 1/4 to 1/2 teaspoon ground nutmeg
- 6 ounces **Uplands Pleasant Ridge Reserve cheese**,
shredded (1 1/2 cups)
- 1/2 cup panko bread crumbs

INSTRUCTIONS

Heat oven to 400°F.

Arrange asparagus in a greased 13 x 9-inch baking dish.

Melt 4 tablespoons butter in a large saucepan over medium-low heat. Whisk in flour until smooth. Gradually whisk in milk, garlic salt, pepper and nutmeg. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low; gradually whisk in Pleasant Ridge Reserve until melted. Pour cheese sauce over asparagus. Bake, covered, for 10 minutes.

Melt remaining butter; toss with bread crumbs. Sprinkle crumb mixture over sauce. Bake, uncovered, for 7-9 minutes longer or until asparagus is tender. Broil 3-4 inches from the heat for 1-2 minutes or until topping is golden brown.





GOUDA-BACON POTATO BAKE

SERVINGS 8-10

INGREDIENTS

- 1 pound bacon, chopped
- 4 tablespoons butter, cubed
- 3 garlic cloves, minced
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 2 cups milk
- 18 ounces **Carr Valley Aged Gouda cheese**, shredded and divided [4 1/2 cups]
- Salt and pepper to taste
- 1 package [30 ounces] frozen shredded hash brown potatoes, thawed

INSTRUCTIONS

Heat oven to 350°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. Wipe out the pan.

Melt butter in the same pan over medium-low heat. Add garlic; cook and stir for 1 minute. Whisk in flour until blended. Gradually whisk in chicken broth and milk. Bring to a boil; cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low; gradually whisk in 3 cups gouda until melted. Remove from the heat. Season with salt and pepper to taste.

Combine the potatoes, bacon and 1 cup gouda in a large bowl. Pour cheese sauce over potato mixture; toss to coat.

Spoon potato mixture into a greased 2-quart baking dish. Sprinkle with remaining gouda. Bake, covered, for 40 minutes. Uncover; bake for 10-15 minutes longer or until top is golden brown. Let stand for 5 minutes before serving.

FRESH MOZZARELLA- STRAWBERRY CAPRESE SALAD

SERVINGS 8-10

INGREDIENTS

HONEY-BALSAMIC VINAIGRETTE:

2 1/2 tablespoons balsamic vinegar

1 1/2 tablespoons honey

1/4 cup olive oil

Salt and pepper to taste

SALAD:

2 bags (5 ounces each) fresh baby spinach
(about 12 cups)

1 cup fresh basil leaves, coarsely chopped

1 pound fresh strawberries, hulled and
quartered (3 cups)

1 pint cherry tomatoes, quartered

2 containers (8 ounces each)

**Crave Brothers Farmstead Classics
Fresh Mozzarella cheese— Ciliegine**
(cherry-sized balls), drained and
each ball cut in half

1 package (16 ounces) **Crave Brothers
Farmstead Classics Fresh Mozzarella
cheese—Log**

Fresh basil leaves

INSTRUCTIONS

HONEY-BALSAMIC VINAIGRETTE:

Whisk balsamic vinegar and honey in a small bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

SALAD:

Combine spinach and basil in a large bowl; toss with half of the vinaigrette.

Place half of the spinach mixture in a serving bowl. Top with half of the strawberries, tomatoes and fresh mozzarella ciliegine. Drizzle with half of the remaining vinaigrette. Repeat layers, starting with the spinach mixture.

Cut fresh mozzarella log lengthwise into 1/4-inch slices. Cut slices with a bunny-shaped cookie cutter, about 2 inches. Garnish salad with bunnies and basil.



BUILDING COMMUNITY THROUGH CHEESE

Ron Henningfeld of Hill Valley Dairy crafts cheeses that make people happy. From squeaky cheese curds to unique cheddars, he creates fun flavors meant to be enjoyed daily.



What's the secret to amazing cheese? For Wisconsin cheesemaker and Hill Valley Dairy owner Ron Henningfeld, it's community. From buying milk from his brother's dairy in East Troy to making small-batch cheeses at Clock Shadow Creamery in Milwaukee to aging and distributing his specialty cheeses through Hill Valley Dairy in Lake Geneva, Ron is passionate about his milk-to-market approach that focuses on connecting local people to local products.

Ron's family have been part of the state's dairy industry for many years. Grandparents Roman and Marion Henningfeld established the Romari farmstead near East Troy, Wisconsin, in 1942. Today, Romari Farms is a third-generation business run by brother Frank and sister-in-law Colleen. It supplies the milk Ron and his wife Josie use to create their cheeses—flavored cheddars, goudas, alpine styles and squeaky, fresh cheese curds. These handcrafted cheeses are sold to cheese lovers at local farmers markets, specialty shops, restaurants and grocers in southeastern Wisconsin. We sat down with Ron to learn more about what makes Hill Valley Dairy cheese so special.



What inspired you to pursue a career in cheesemaking?

I'm a first-generation cheesemaker, though my family has been dairy farming for generations. Growing up on a dairy farm attracted me to cheesemaking—I enjoyed working with family and watching my parents run their own business. It wasn't until college, however, that I considered cheesemaking as a career. I experimented with home cheesemaking, which fueled my curiosity to learn how to make good cheese.

What do you love about your job?

Cheesemaking has allowed me to reconnect with my family farm and partner with my brother and his family. It also provides me the opportunity to work alongside my wife, my young daughters and several of our friends. We also enjoy Wisconsin's cheesemaking community. The people we meet are wonderful and helpful. It would be tough to be a first-generation cheesemaker without their support.



How does community contribute to your success?

While working as an apprentice, a mutual connection introduced me to Bob Wills at Clock Shadow Creamery. I soon became a full-time cheesemaker and have been making my cheese at the creamery ever since. The dairy industry has its challenges, but we were able to start small by using milk from Romari Farms and developing a strong customer base.

How did you choose the cheese varieties you make?

I craft cheeses that I personally enjoy and have the tools to make. I started with cheese curds and cheddar because they're made at Clock Shadow Creamery. I've since moved into goudas and alpine styles, and I am expanding into cave-aged cheeses.



Where do you find inspiration for your flavored cheeses?

Our cheeses are influenced both by local cheesemakers and the cheeses I've sampled. There are so many good Wisconsin cheeses and a lot of natural collaboration with folks in the industry. I also find inspiration through my family and customers, who are always asking me about different styles of cheese. For example, a local retailer asked if we could make a whiskey cheese for an upcoming event. Today, our **Hill Valley Dairy Whiskey Gouda cheese** is a style our customers really like! It's also a cheese I'm passionate about. We soak it in a rye whiskey made by Great Northern Distilling in Plover, Wisconsin. My brother-in-law Tyler is the head distiller. For me, it's as much about family as it is about creating a fun product.





Where can consumers find Hill Valley Dairy cheese?

Distribution is within about a 30-mile radius of the family farm in southeast Wisconsin. We mainly focus on local retailers and farmers markets. Our current varieties include cheddars, alpine styles, goudas, cheese curds and small batches of unique, flavored cheeses.

Follow Hill Valley Dairy on Facebook and Instagram for updates on where to find and purchase our cheese.

hillvalleydairy.com
facebook.com/hillvalleydairy/
instagram.com/hillvalleydairy/

A TUROPHILE'S GUIDE TO MILWAUKEE

FROM CHEESEMAKERS TO CRAFT BREWERS,
WELCOME TO THE CITY OF GOOD TASTE.

Wisconsin's beer and cheese traditions date back to the 19th century, when local agriculture focused on crops like wheat, barley and hops and cheesemaking was a farmstead enterprise. As these industries matured so did the city of Milwaukee, it became a magnet for European settlers and New Englanders who were steadily migrating west.

Today's master cheesemakers and craft beer barons continue to do their part to make Milwaukee even more synonymous with these two culinary treasures—they're elevating both cheese and beer with an artistry and passion unrivaled anywhere else in America.

Cheese lovers, next time you're in Brew City, take a day to explore the city's unique beer and cheese scenes. Talk to the craftspeople behind the bounty, sip the suds, sample *all* the cheesy goodness and discover for yourself why Milwaukee is the epicenter of good taste.

TUROPHILE (tu-ro·phile), *noun*: a connoisseur of cheese



CLOCK SHADOW CREAMERY



CLOCKSHADOWCREAMERY.COM



Nestled in Milwaukee's Walker's Point neighborhood, just a few blocks north of the Allen-Bradley Clock Tower, resides Clock Shadow Creamery—Wisconsin's first urban cheese factory. It was established in 2012 by hometown Master Cheesemaker Bob Wills, who also owns and operates Cedar Grove Cheese in Plain, Wisconsin. Clock Shadow Creamery is a must-stop destination for anyone looking for an up-close-and-personal cheesemaking experience. Take a tour (check the website for current information), watch the cheesemaking process through a gallery window and peruse the shop for their double-cream colby, cheddars, queso menonita and fresh cheeses like quark, ricotta and cheese curds.

Bob's passions for community, quality and environmental sustainability are a prominent focus at both of his cheese factories. Clock Shadow Creamery takes special pride in its "super green" philosophy—the whey from the cheesemaking process is routed through a biodigester and converted into clean, renewable electricity (enough to power the creamery and an average American home for one year). But the earth-friendly love doesn't stop there. A rooftop

garden, food composting program and rainwater reuse system can also be found on site. Not to mention the building the creamery calls home is designed to be carbon neutral and net-zero energy!



You can sample and buy Clock Shadow Creamery, Cedar Grove Cheese and Hill Valley Dairy cheeses, as well as other handmade Wisconsin cheeses, at Milwaukee's only urban cheese factory.



Soak in the ambiance of Old World Third Street in Milwaukee with a visit to Wisconsin Cheese Mart, an expansive cheese shop that's been in business since 1938. Today, the store carries over 150 Wisconsin cheese varieties. Find rare cheese treasures such as **Cheddar 23 Year Old Vintage 1997**, extra-aged cheddars, unique-flavored cheeses and cheese-themed gifts. Sample to your heart's content before ordering a local craft beer with a gourmet grilled cheese or cheese board at adjoining Brüdd Café. Or skip the suds and enjoy a beer-infused cheese like **Lakefront Brewery Coffee Stout Beer Cheese**.



WISCONSINCHEESEMART.COM



WISCONSIN CHEESE MART BRÜDD CAFÉ



Shop online for award-winning Wisconsin cheeses—the Wisconsin Cheese Mart ships to all 50 states! Get favorites delivered to your door at:
wisconsincheesemart.com/pages/shipping-information

BRUDD-CAFE.BUSINESS.SITE

} LAKEFRONT BREWERY



LAKEFRONTBREWERY.COM



A pioneer in the brewing industry, Lakefront Brewery was the first certified organic brewery in America. The brewery also created the first beer in the U.S. made from 100% Wisconsin-grown ingredients and the first government-certified, gluten-free beer called New Grist. That's a lot of firsts! Today, Lakefront Brewery crafts year-round, seasonal and limited-release beers annually. The brewery tour is like no other—boisterous guides ensure you have a full beer in hand before you set off to gather facts, lore, jokes and even more samples. Afterwards, take a seat in the beer hall to enjoy polka music and some of the best fried cheese curds in town. Don't forget about the Bavarian soft pretzel with brat and beer cheese sauce, too.



Beer-battered cheese curds, Bavarian soft pretzels with brat and beer cheese sauce and the buffalo chicken mac are a few of Lakefront Brewery's menu items that'll satisfy your cheese tooth.



Born from the Milwaukee Ale House, a popular brewpub overlooking the river, the Milwaukee Brewing Company is a destination brewery, taproom and beer hall located just outside the Deer District, MKE 9th St. It features the latest technology for energy-efficient beer making and boasts beautiful spaces both indoors and out for patrons to enjoy pours from over 30 draft lines. They consistently offer a rotation of Milwaukee Brewing's award-winning craft beers.

The “potatchos,” house-made potato chips topped with melted, Wisconsin two-year cheddar, bacon and jalapeno relish, are a must. The double brat patty melt is, too, with yummy swiss cheese, caramelized onion, apple butter and whole grain mustard—it’s a Wisconsinites dream come true.



MKEBREWING.COM

MILWAUKEE BREWING COMPANY

GLASS + GRIDDLE



Louie's Demise amber ale, Outboard cream ale, Hop Happy IPA, Snake Oil Nitro Stout and O-Gii tea-infused wheat beer are just a few of the offerings you'll find at the MKE 9th St. Brewery.



GLASSGRIDDLE.COM

Cheese Prep:

PAIRING CHEESE AND BEER



If there's a thing or two Wisconsites know about, it's beer and cheese. A scrumptious duo, pairing them together to achieve that ultimate balance of body and taste is easy with a little know-how.

Beer has carbonation and crispness that makes it a great match for the richness of most cheeses. When pairing the two, keep this principle in mind: Match the flavor intensity of your suds to your cheese. For example, light beers complement mild cheeses. Pair a pilsner with havarti or gouda cheese with a lager. Likewise, a hoppy IPA beer stands up to bold cheese like an aged cheddar, or try a full-bodied stout with blue cheese. Wisconsin cheesemakers are also getting in on the action. Check out how they're flavoring cheese with craft brews, plus ideas for creating tasty cheese pairings.



Cheese Prep:

PINE RIVER SPICY BEER COLD PACK CHEESE + LAGER

This pairing tickles the taste buds. Pickled asparagus balances the decadent cheese spread and the cracker adds crunch. Crisp and malty flavor notes in the lager round out this combo.



PAIRING CHEESE AND BEER



DOOR ARTISAN VALMY CHEESE + BELGIAN- STYLE ALE

Valmy is a beer-washed rind, gouda-style cheese with hints of yeast and malt flavors that complement a slightly sweet Belgian-style ale. Add candied pecans to intensify the sweet notes in the pairing.

Cheese Prep:



SPRINGSIDE BEER CHEDDAR CHEESE + IPA

Hop-forward IPA beers have just a touch of bitterness, which cuts through the creamy taste of this cheddar. Pair them with spicy salami for a dynamic bite.

PAIRING CHEESE AND BEER

LAKEFRONT BREWERY COFFEE STOUT BEER CHEESE + STOUT

The roasted coffee bean notes of stout beer are infused into this malty, creamy cheddar. A chocolate-covered pretzel heightens the flavors and adds a pleasant bit of salt.





SWEET ENDINGS



Chocolate Stout Cake

Servings 12

Ingredients

Chocolate Cake:

- 1 box chocolate cake mix (regular size mix)
- 1 box (3.9 ounces) instant chocolate pudding mix
- 4 large eggs
- 1 cup (8 ounces) sour cream
- 1 cup stout beer
- 1/4 cup butter, melted

Irish Cream Frosting:

- 1 1/2 cups (3 sticks) butter, softened
- 1 container (8 ounces) **Cello® Rich and Creamy Mascarpone cheese**
- 4 1/2 cups confectioners' sugar, divided
- 1/3 cup Irish cream liqueur
- Chocolate curls

Instructions

Chocolate Cake:

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

Beat the cake mix, pudding mix, eggs, sour cream, beer and butter in a large bowl until smooth.

Pour batter into prepared pans. Bake for 34-38 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.

Irish Cream Frosting:

Cream the butter, mascarpone and 1 cup confectioners' sugar in a large bowl until light and fluffy. Gradually add remaining confectioners' sugar, beating each addition until combined. Beat in Irish cream.

Place one cake layer on a serving platter. Spread top with heaping 1 1/2 cups frosting. Top with remaining cake layer; frost with 1/2 cup frosting. Using a bench scraper or thin spatula, spread frosting in a thin layer over sides of cake. Pipe remaining frosting on top of cake. Garnish cake with chocolate curls.





WISCONSIN CHEESE COMPANY

CHEESEMAKERS IN AMERICA'S DAIRYLAND PRODUCE MORE THAN 600 VARIETIES, TYPES AND STYLES OF WISCONSIN CHEESE. LOOK FOR WISCONSIN CHEESE AND OTHER DAIRY PRODUCTS MADE BY THESE COMPANIES. **COMPANIES IN BOLD ARE FEATURED IN THIS ISSUE.**

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All Star, LTD

Arena Cheese, Inc.

Arla Foods, Inc.

Associated Milk Producers, Inc.—Corporate

Babcock Hall Dairy Plant

Baker Cheese, Inc.

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Bel Brands USA

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Brunkow Cheese of Wisconsin

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Yellowstone Cheese, Inc.

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The **WONDERS OF WISCONSIN** are waiting for you - don't delay, seating is limited!

May 1

HARMONIOUS PAIRINGS

**A Night of Music
and Cheese**

May 6

THE ART OF

AFFINAGE

May 12 & 13

Cheese
CHEERS & BEERS

May 20

FIND YOUR

Inner Chef

May 26

THE GREAT WISCONSIN

Cheese Raffle

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