

SUMMER 2020

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE



## Backyard Grilling

*Feta-Brined Grilled  
Chicken Kabobs*

SUMMER MEAL IDEAS: GRILLED ENTRÉES AND SIDES | PASTA SALADS | DESSERTS



## LETTER FROM THE EDITOR



Our lives have changed dramatically since we started working on this issue of *Grate. Pair. Share.* We've become experts at social distancing. We are cooking more at home. And, even though our outlook on summer seems a little uncertain, the warm sunshine and brighter days give us hope.

There's been a reemergence of family meals and a home-cooking revival. We are happy to help with tasty recipes for inspiration. While gatherings and meals

may continue to look different in the months ahead, this issue is packed with delectable bites guaranteed to make these times special.

Entrées, sides and appetizers—there are new summer meal ideas. The Feta-Brined Grilled Chicken Kabobs recipe, on the cover, offers a fresh feta salad and the brine gives the chicken juicy flavor.

Backyard cookouts just wouldn't be the same without a refreshing side to go with meats. From spicy Buffalo Chicken Pasta Salad to our Italian Pasta Salad with creamy chunks of fontina and provolone, these salads might just up your grilling game.

We've also included Star-Spangled Salsa and Chips, Grilled Bacon Jalapeno Poppers, and fun, cool summer cocktail pairings with specialty cheese to sip and snack on during happy hour.

Lastly, join us on Facebook, where I've been live with my family from our home sharing favorite recipes, cooking tips and signature cocktails.

From our cheese family to yours, we wish you a safe, healthy and delicious summer!

*Suzanne Fanning*

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## Celebrate Summer

Salute the arrival of summer with festive recipes that you can serve all season long.



## Savor the Sounds and Snacks of Summer

Experience Madison's iconic Concerts on the Square® with delectable, specialty cheese snacks.



## Farmers Market Cheeseboard

Relish the tastes of summer with garden-inspired cheeses and fresh produce.



## The Future of Farm-Fresh Cheese

Learn how the Crave Brothers family creates award-winning cheeses, while caring for the environment.





## Fresh Takes on Pasta Salad

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Dig into cool, summery sides that are a breeze to make and add a ray of sunshine to any menu.



## Let's Fire Up the Grill

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Taste how cheese can turn a main dish from ordinary to extraordinary.

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# IN EVERY ISSUE

## First Bite

Grilled Bacon Jalapeno Poppers

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## Cheeselandia

Entertaining Inspiration

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## Cheese Prep

Cheese + Cocktail Pairings

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## Sweet Endings

Summer Stone Fruit Crisp

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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).

Check out the reviews and great recipe tips below!

### Triple-Cheese Tart with Heirloom Tomatoes



#### ***Perfection***

I made this for Mother's Day, and it was a hit with the whole family. Simple and tasty!

— **Kelly**

### Steak and Blue Cheese Slaw Wraps



#### ***Don't Heat Up the Kitchen***

Fun and easy. We like to eat light through the summer months. Every meal involves the grill. This recipe is perfect.

— **foodloverkathy**

### The Ultimate Bacon Cheeseburger



#### ***A Great Tasting Wisconsin Cheeseburger***

The combination of the cheeses, pepper jelly and arugula were on point! We also made them with a less spicy red pepper raspberry jelly, and they were still just as good.

— **Celsey**

### Frozen Patriotic Torte



#### ***Great Presentation and Easy***

A good and easy recipe for anyone who enjoys cake and fresh berries. It is creamy and rich.

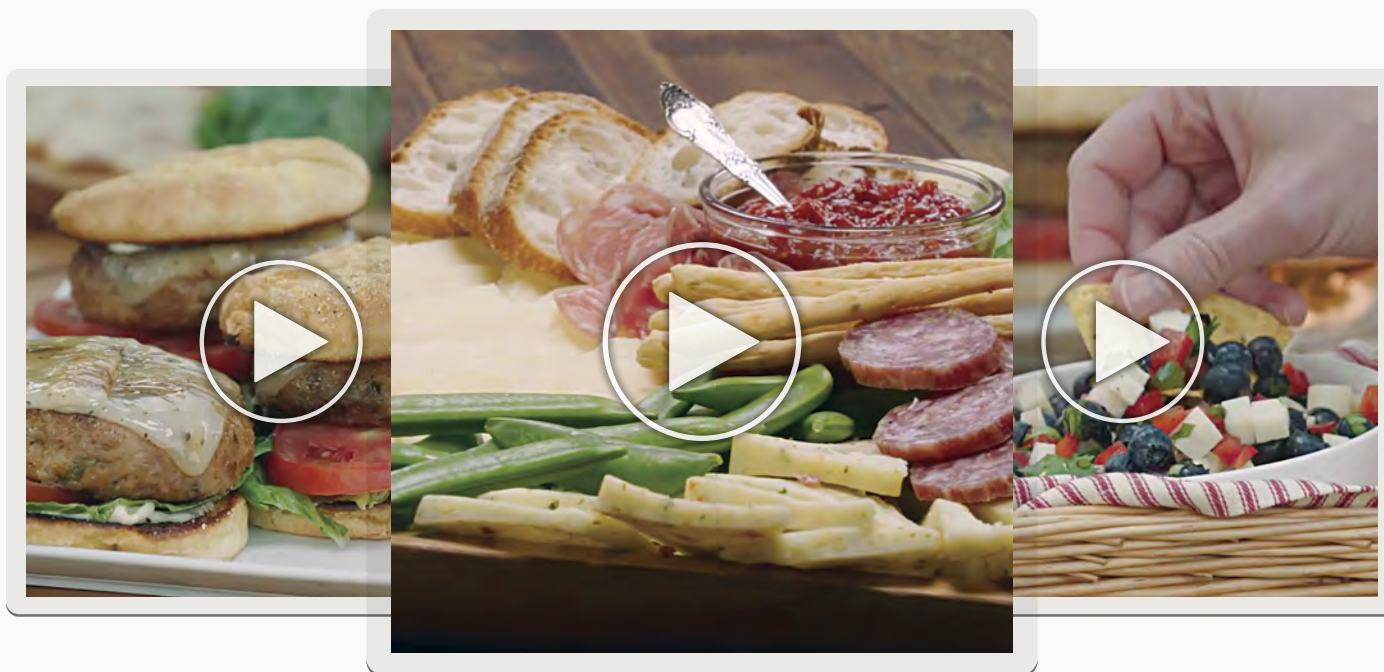
— **ykm1961**





# 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***





# Grilled Bacon Jalapeno Poppers

Makes 16 Poppers

## Ingredients

- 8 medium jalapeno peppers
- 6 ounces **Cedar Grove Butterkase cheese**, shredded (1 1/2 cups)
- 1/2 package (4 ounces) **Crystal Farms Original Cream Cheese**, softened
- 8 thick-cut bacon strips, cooked and diced
- 1/2 cup diced fresh pineapple
- 1/2 cup warm raspberry jam
- Crushed red pepper flakes, optional

## Instructions

Grease grill grate. Heat grill to medium.

Cut jalapeno peppers in half lengthwise; remove seeds and membranes.

Beat butterkase and cream cheese in a large bowl until blended. Fold in bacon and pineapple. Spoon a tablespoonful of cheese mixture into each pepper half. Transfer jalapenos to a greased grill grid or basket.

Place on grill grate. Grill, covered, over medium heat for 8-10 minutes or until filling is heated through.

Combine raspberry jam and red pepper flakes if desired in a small bowl. Serve with poppers.











Cheeselandia party host Casey set the table for cheese pairing success. She utilized smaller boards and plates for her spread, guiding guests towards the cheese pairings. Nutty, aged cheddar was displayed with thinly sliced salami, pretzels and mustard. Dried apricots and marmalade were grouped with blue cheese for a hint of sweetness.





The classics are what inspired party host Alexa to create these gorgeous cheese pairings. She matched **Yellow Door Creamery™ Altu™ cheese** with traditional alpine-style cheese accompaniments, like charcuterie and cornichons. Crisp, tart Granny Smith apples added refreshing crunch paired with **Carr Valley Glacier Wildfire Blue™ cheese**.



**Henning's 10 Year Extra Sharp Cheddar cheese** was the favorite at host Madison's gathering. She paired the decadent, extra aged cheddar with Chianti-soaked salami and a bold red wine.



This snack-worthy board from host Cassidy was beautiful. We think you'd agree, **Sartori Tennessee Whiskey BellaVitano® cheese** paired with prosciutto or sweet red grapes are absolutely delicious bites.



An impressive cheeseboard made host Nicole's party memorable. Beautiful shapes and different size cheese wedges were arranged on the board. With a few cheese knives, serving guests was a breeze, because they could simply help themselves to the tasty display.

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

*Join the Cheeselandia community at: [www.cheeseapplication.com/apply](http://www.cheeseapplication.com/apply).*



# *Cheeselandia*

WISCONSIN





# Cheeselandia Takes House Parties VIRTUAL

There's a new way for Wisconsin Cheese lovers to mix and mingle. We've kicked off a series of virtual events for our Cheeselandia community, where members are treated to a tasty spread of Wisconsin cheese (delivered straight to their doors!), live conversations with cheese experts, and an opportunity to make connections with fellow Cheeselandians.









# CELEBRATE SUMMER

Brighten up backyard spreads with super-easy treats that have a spot at the table all season long. Add color to picnics with festive red, white and blue. These yummy snacks mean summer's here at last!









# STAR-SPANGLED SALSA AND CHIPS

MAKES ABOUT 3 CUPS

## INGREDIENTS

### Star-Spangled Salsa:

- 1 pint fresh blueberries
- 4 ounces **Burnett Dairy®** Mozzarella cheese, diced (about 1 cup)
- 1 cup chopped sweet red bell pepper
- 1 medium jalapeno pepper, seeded and finely chopped
- 1/4 cup minced fresh basil
- 1/4 cup minced fresh cilantro
- Juice of 1 medium lime
- Salt and pepper to taste

### Tortilla Chips:

- 2 packages (10 ounces each) yellow and red corn tortillas (6 inches)
- 1/4 cup olive oil
- Salt to taste
- Paprika, optional

## INSTRUCTIONS

### Star-Spangled Salsa:

Coarsely chop 1 cup blueberries. Combine chopped and whole blueberries with the next six ingredients in a medium bowl. Season with salt and pepper to taste. Cover and refrigerate for at least 1 hour or until serving.

### Tortilla Chips:

Heat oven to 350°F.

Cut tortillas with star cookie cutters, about 2 inches. Place on parchment-lined baking sheets. Brush stars on both sides with olive oil; season with salt to taste and paprika if desired.

Bake for 10-12 minutes or until light golden brown. Cool on wire racks.

Serve chips with salsa.





# RED, WHITE AND BLUE MILKSHAKES

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SERVINGS 2

## INGREDIENTS

- 3 cups vanilla ice cream
- 1/4 cup milk
- 1/4 cup vanilla-flavored vodka
- 2 tablespoons red raspberry syrup
- 2 tablespoons blueberry syrup

## INSTRUCTIONS

Place the ice cream, milk and vodka in a blender; cover and process until smooth. Divide ice cream mixture evenly into three bowls. Stir raspberry syrup into one bowl, adding syrup until desired color. Stir blueberry syrup into another bowl.

Spoon blue mixture into two glasses. Freeze all of the ice cream mixtures for 5 minutes.

Layer with white mixture. Freeze for 5 minutes.

Top with red mixture. Freeze for 5 minutes longer before serving.











# MINI FLAG FRUIT PIZZAS

MAKES ABOUT 2 DOZEN

## INGREDIENTS

- 1 tube (16.5 ounces) refrigerated sugar cookie dough, softened
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 1 cup confectioners' sugar
- 1 pint blueberries
- 1 pint raspberries

## INSTRUCTIONS

Heat oven to 350°F.

Roll out dough on a lightly floured surface to 1/4-inch thick. Cut with floured 3-inch round and star cookie cutters. Place 1 inch apart on parchment-lined baking sheets.

Bake for 10-12 minutes or until light golden brown. Let cool on pan for 2 minutes before removing to wire racks to cool completely.

Beat the cream cheese, mascarpone and confectioners' sugar in a large bowl until combined. Spread half of the frosting on cookies. Decorate with berries and pipe remaining frosting on cookies as desired.

Refrigerate cookies until serving.











# SAVOR THE SOUNDS AND SNACKS OF SUMMER

When walking the square that surrounds the Wisconsin State Capitol building on a Wednesday afternoon in summer, you'll notice blankets spread out on the the lawn. They're place holders for one of Madison's most popular traditions.

The Wisconsin Chamber Orchestra's Concerts on the Square® series brings people in from near and far, and a place on the lawn is a highly coveted commodity—one that's staked out hours in advance.

Lawn seats provide concertgoers a place to sit and enjoy a picnic, all the while listening to live performances of everything from the classics, such as Beethoven's Fifth Symphony, to inventive twists, like last year's Rockin' Rachmaninov.

While the music and atmosphere are the main draws, the food is just as important. Concertgoers take pride in their spreads. In the upcoming pages, we're sharing delicious, specialty cheese snack ideas that are easy to pack and take along to this or any outdoor event.



# PICNIC ESSENTIALS

Simple finger foods are fun, elegant and ideal for dining alfresco. Pair your favorite white or red wine with the Wine-Inspired Cheeseboard (on pages 25-26), which features delicious and unique cheeses made with wine.

Round out the spread with a bit of charcuterie, upscale cheese and fresh fruit picks, and beautiful berry bruschetta. The bites are easy to pack and serve, and their delectable flavors match the sophistication of the music played throughout the evening.











**BASS LAKE MERLOT  
CHEDDAR CHEESE**

**DOOR ARTISAN  
ROSEATE CHEESE**

**PINE RIVER PORT WINE  
COLD PACK CHEESE**





## SARTORI CHARDONNAY BELLAVITANO® CHEESE

# WINE-INSPIRED CHEESEBOARD

Each cheese on this special board is flavored with wine.

**Door Artisan Roseate cheese** is a cave-aged, creamy and dreamy, Italian-style asiago brined in red wine. The marbling within **Bass Lake Merlot Cheddar cheese** not only gives it a striking appearance but adds beautiful wine flavor, too. Sunshiny bright and buttery **Sartori Chardonnay BellaVitano® cheese** is wine-soaked in Chardonnay and has a dynamic texture, which is uniquely creamy and rich but yet a bit crunchy and granular. Sweet, fruity port wine adds vibrant color and flavor that's balanced with the creamy aged cheddar in **Pine River Port Wine Cold Pack cheese**.

Create simple cheese pairings by filling in the board with accompaniments that naturally pair well with wine and cheese, such as olives, radishes, crackers, prosciutto-wrapped cantaloupe, cornichons and sweet mini bell peppers.



# FRESH BERRY BRUSCHETTA

Makes 2 Dozen

## Ingredients

- 1 cup halved blackberries
- 1 cup sliced strawberries
- 1/2 cup chopped fresh mint
- 1 tablespoon balsamic glaze
- 1 cup **Prairie Farms Gorgonzola Cheese Crumbles, Mindoro Collection** (6 ounces)
- 24 slices toasted French bread baguette or prepared crostini

## Instructions

Toss the berries, mint and balsamic glaze in a medium bowl. Gently fold in gorgonzola.

Top each toast with about 1 tablespoon berry mixture.















# CARAMELIZED PINEAPPLE PICKS

Makes 3 Dozen

## Ingredients

- 1 small fresh pineapple, peeled, cored and cut into 1-inch pieces
- 2 tablespoons butter, cubed
- 2 tablespoons brown sugar
- 16 ounces **Marieke® Gouda Plain Mature cheese**, cut into 1-inch pieces
- Picks or toothpicks

## Instructions

Warm a large, nonstick skillet over medium-high heat. Toast pineapple, in batches, for 2-3 minutes per side or until brown. Set aside.

Warm butter and brown sugar in the same pan over medium heat. Cook and stir for 2-3 minutes or until brown sugar is dissolved and mixture is slightly thickened. Add pineapple in batches; toss to coat.

Remove from the heat. Cool pineapple and sauce slightly. Thread gouda and pineapple on picks; drizzle with remaining sauce.



# HAVARTI- HONEYDEW STACKS

Makes 2 Dozen

## Ingredients

Fresh basil leaves

1 small honeydew melon, peeled, seeded and cut into 3/4-inch cubes

14 ounces **Carr Valley Havarti cheese**, cut into 1-inch cubes

Toothpicks

Honey

## Instructions

Thread basil, honeydew and havarti on toothpicks as desired. Drizzle with honey.













# CHEERS!

To Concerts on the Square®—  
here's to one of the many reasons  
why summer in Madison is so  
magical! If you find yourself in  
the area this summer, remember  
to stop on by...just don't forget  
your blanket!







SUMMERY CHEESE CURD MACARONI SALAD

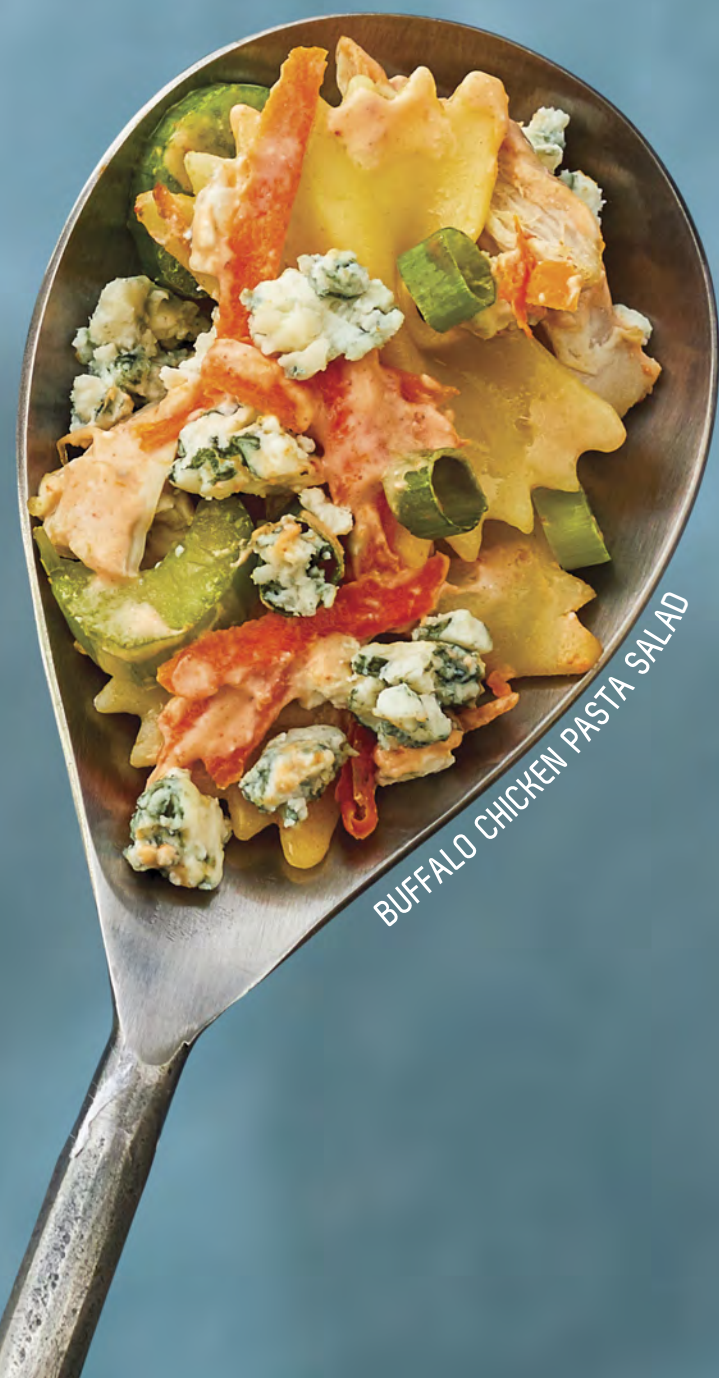


PICNIC TOMATO-FETA PASTA SALAD



# FRESH TAKES ON PASTA SALAD

When it's hot and sticky outside, refreshing pasta salads—cold, creamy and loaded with flavors—can hit the spot at mealtime. Quality cheese and ingredients take everything you love about these make-ahead dishes and turns them up a notch. Whether you try our savory Wisconsin-style macaroni recipe studded with bratwursts and cheese curds or the light and bright tomato, fresh feta and spinach dish, one spoonful and you'll be hooked.



BUFFALO CHICKEN PASTA SALAD



ITALIAN PASTA SALAD



# SUMMERY CHEESE CURD MACARONI SALAD

SERVINGS 8

## INGREDIENTS

- 2 cups uncooked elbow macaroni
- 2 packages (5 ounces each) Ellsworth Hickory Bacon Cheddar Cheese Curds, coarsely chopped (about 2 1/2 cups)
- 4 fully cooked bratwurst links, halved lengthwise and sliced
- 1 cup diced sweet pickles
- 1 cup diced red onion

## Dressing:

- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon sweet pickle juice
- 2 teaspoons sugar
- 1 teaspoon hot pepper sauce
- Salt and pepper to taste
- Minced fresh chives, optional

## INSTRUCTIONS

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

Combine the macaroni, cheese curds, bratwursts, pickles and red onion in a large bowl.

Whisk the dressing ingredients in a medium bowl. Season with salt and pepper to taste. Pour the dressing over macaroni mixture; gently toss to coat.

Cover and refrigerate for at least 1 hour or until serving.

Garnish with chives if desired.















# PICNIC TOMATO-FETA PASTA SALAD

SERVINGS 8-10

## INGREDIENTS

- 1 package (16 ounces) uncooked gemelli pasta
- 1 bag (5 ounces) fresh baby spinach, coarsely chopped (about 6 cups)
- 4 cups halved multi-colored cherry tomatoes
- 1 cup buttermilk
- 3 tablespoons mayonnaise
- 2 tablespoons fresh lemon juice
- 2 tablespoons minced fresh chives
- 2 cups Café Olympia™ Feta Cheese Traditional Crumbles, divided (12 ounces)
- Salt and pepper to taste

## INSTRUCTIONS

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

Combine the pasta, spinach and tomatoes in a large bowl. Whisk the buttermilk, mayonnaise, lemon juice and chives in a medium bowl. Stir in 1/2 cup feta. Season with salt and pepper to taste. Pour the dressing over pasta mixture; gently toss to coat.

Cover and refrigerate for at least 1 hour or until serving. Gently fold in remaining feta just before serving.



# BUFFALO CHICKEN PASTA SALAD

SERVINGS 8-10

## INGREDIENTS

- 1 package (12 ounces) uncooked bow tie pasta
- 3 cups shredded cooked chicken
- 3 cups chopped celery
- 2 cups shredded carrots
- 1/2 cup chopped green onions
- 2 cups plain Greek yogurt
- 1/2 cup Buffalo wing sauce
- 1 teaspoon garlic powder
- 1 1/2 cups Roth Original Buttermilk Blue® Cheese Crumbles, divided (9 ounces)
- Pepper to taste

## INSTRUCTIONS

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

Combine the pasta, chicken, celery, carrots and green onions in a large bowl.

Whisk the yogurt, wing sauce and garlic powder in a large bowl. Stir in 1/2 cup blue cheese. Season with pepper to taste. Pour over pasta mixture; gently toss to coat.

Cover and refrigerate for at least 1 hour or until serving.

Gently fold in remaining blue cheese just before serving.















# ITALIAN PASTA SALAD

SERVINGS 8

## INGREDIENTS

- 3 cups uncooked rotini pasta
- 1 medium English cucumber, quartered and sliced
- 8 ounces thinly sliced hard salami, julienned
- 6 ounces Weyauwega Star Dairy Fontina cheese, diced (1 1/2 cups)
- 6 ounces Weyauwega Star Dairy Provolone cheese, diced (1 1/2 cups)
- 1 cup pitted Kalamata olives, halved
- 1 cup chopped fresh parsley
- 1 cup diced pickled pepperoncini peppers

## Dressing:

- 1/2 cup red wine vinegar
- 1 1/2 ounces Weyauwega Star Dairy Parmesan cheese, grated (1/2 cup)
- 1 1/2 teaspoons sugar
- 1 cup olive oil
- Salt and pepper to taste
- Minced fresh parsley

## INSTRUCTIONS

Cook pasta according to package directions; drain and rinse in cold water. Combine the pasta, cucumber, salami, fontina, provolone, olives, parsley and pepperoncini peppers in a large bowl.

Whisk the red wine vinegar, parmesan and sugar in a medium bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Pour 1 cup dressing over pasta mixture; gently toss to coat.

Cover and refrigerate salad and remaining dressing for at least 1 hour or until serving.

Stir reserved dressing. Pour over pasta salad; gently toss to coat. Garnish with parsley.



## A large, detailed image of a charcuterie board. The board is filled with various items: sliced white cheese, a jar of red jam with a silver spoon, sliced salami, bread slices, cucumber sticks, cherry tomatoes, and other meats. There are three white boxes with letters: 'A' is on the top left, 'B' is on the top right, and 'C' is on the bottom right.

A large, detailed image of a charcuterie board. The board is filled with various items: sliced white cheese, a jar of red jam with a silver spoon, sliced salami, bread slices, cucumber sticks, cherry tomatoes, and other meats. A small white box with the letter 'A' is in the upper left, and a small white box with the letter 'C' is in the lower right.





**A** Indulge in the perfect summer bite, featuring **Decatur Dairy Basil Farmers cheese** on baguette slices with thinly sliced salami, a dollop of tomato jam and fresh basil leaf.

**B** Enjoy sweet and savory pairings with **Springside Vegetable Monterey Jack cheese**. Taste it with sugar snap peas, thinly sliced Finocchio (fennel) salami, grilled peach slices and Italian breadsticks.

**C** Pair the nuttiness of **Deer Creek® The Fawn cheese** with crisp, fresh cucumbers and sugar snap peas.

**D** Savor the sweet side of the season by serving **Renard's Cherry Cheddar cheese** with fresh fruits, like cherries and grilled peach slices.





# THE FUTURE OF FARM-FRESH CHEESE

George Crave and his wife Debbie have been crafting farm-fresh cheeses at their creamery since 2001. Crave Brothers Farmstead Cheese, in Waterloo, Wisconsin, has a reputation for quality craftsmanship and award-winning cheeses.

Their specialty cheeses include rich, velvety mascarpone, fresh mozzarella and farmer's rope, a handmade deli string cheese. They use the freshest milk from the family's own dairy, coupled with the highest care and old-world techniques to distinguish their cheeses from the crowd.

Innovation and hard work characterize their farm. George, his brothers, and now the next generation are passionate about doing whatever they can to protect the environment for the future.

The Crave Brothers family dairy and cheese operations produce their own power with a biodigester. They are sustainable businesses that use 100% green power.

"We generate enough electricity every day to power the farm, the cheese factory, and about 300 homes in our community," said George. The family's business is classified as a carbon-negative company.

"For me, sustainable means repeatable," said George. "What we're doing today—how we farm, how we take care of the cows, and how we make the cheese—we can do next year. We can do it in five years from now and ten years from now."

Customers across the country experience the delightful flavors of Crave Brothers Farmstead Classics cheeses.

Whether you top grilled veggies and a margarita pizza with their fresh mozzarella or add their mascarpone cheese to your favorite side dishes and desserts—you're in for a tasty treat.







Cheesemaker George Crave stretches fresh mozzarella cheese.



George and Debbie Crave won a Best of Class award for fresh mozzarella at the World Championship Cheese Contest.











# GRILLED STUFFED TOMATOES

MAKES 8 TOMATOES

## Ingredients

- 8 medium tomatoes
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 1 cup panko bread crumbs, divided
- 1/2 cup chopped fresh basil
- 2 garlic cloves, minced
- 2 teaspoons fresh lemon zest
- Salt and pepper to taste
- 6 ounces **Crave Brothers Farmstead Classics Fresh Mozzarella cheese—Ball**, torn
- 2 tablespoons butter, melted

## Instructions

Grease grill grate. Heat grill to medium.

Cut a thin slice off the top of each tomato. Scoop out and discard pulp, leaving a 1/2-inch shell. Invert tomatoes on paper towels to drain.

Combine the mascarpone, 1/2 cup bread crumbs, basil, garlic and lemon zest in a large bowl. Season with salt and pepper to taste. Gently fold in mozzarella.

Season tomatoes with salt and pepper to taste. Spoon mascarpone mixture into tomatoes. Combine butter and remaining bread crumbs in a small bowl; sprinkle over tops. Transfer tomatoes to a lightly greased grill grid.

Place on grill grate. Grill tomatoes, covered, over medium heat for 14-16 minutes or until heated through. Cool slightly before serving.



# GRILLED VEGETABLE ANTIPASTO SALAD

SERVINGS 6

## Ingredients

- 1 container (8 ounces) **Crave Brothers Farmstead Classics Fresh Mozzarella cheese—Marinated Ciliegine** (cherry-sized balls)
- 1 large sweet red bell pepper, cut into strips
- 1 medium red onion, halved lengthwise and sliced
- 1 medium yellow squash, cut into 1/4-inch lengthwise strips and 1-inch pieces
- 1 medium zucchini, cut into 1/4-inch lengthwise strips and 1-inch pieces
- Salt and pepper
- 1 tablespoon balsamic vinegar
- Toasted French bread baguette slices or prepared crostini

## Instructions

Grease grill grate. Heat grill to medium.

Drain mozzarella balls, reserving the marinade in a medium bowl. Set mozzarella aside.

Pour 1/4 cup marinade in a sealable plastic bag. Add vegetables; seal bag and toss to coat. Transfer vegetables to a lightly greased grill grid. Season with salt and pepper.

Place on grill grate. Grill vegetables, covered, over medium heat for 8-12 minutes or until crisp-tender, turning occasionally.

Meanwhile, whisk balsamic vinegar into remaining marinade. Season with salt and pepper.

Arrange vegetables on a serving platter; top with reserved mozzarella. Drizzle with marinade. Serve with toasts.









## CHEESE + COCKTAILS

Turn on the music. Throw open the windows, and chill out with one of six cool and refreshing beverages. Each drink is expertly paired with a specialty cheese for a unique, tasting experience. Sultry, lazy summer evenings are meant for cold, slow-sipping cocktails and a treasured burst of decadent cheese flavor.

A well-made cocktail often tastes just as complex as the cheese. When pairing cheese with a cocktail, keep these tips in mind:

### **MATCH SIMILAR FLAVOR PROFILES OR LEVELS OF INTENSITY.**

A fruity raspberry or wine-soaked Merlot BellaVitano® cheese is simply divine paired with a fruit-forward sangria.

### **CHOOSE COMPLEMENTARY FLAVORS FOR THE CHEESE PAIRING.**

Mint and pineapple taste delicious together. Try a minty mojito with a cheese that has pineapple or fruity notes.





## PARMESAN CHEESE + PALOMA

The sweet, nutty notes of **Weyauwega Star Dairy Parmesan cheese** match the sweet, citrusy flavors in this tequila-based cocktail.



## GRANQUESO® CHEESE + MOJITO

Hints of brown butter and candied pineapple notes from **Roth Original GranQueso® cheese** complement the minty flavors of the mojito.



# Cheese Prep:



## FETA CHEESE + MARGARITA

Pair tart, salty **Lynn Dairy Feta cheese** with a refreshing margarita. Skip the salt on the rim of the glass, and enjoy this cheese pairing instead.



## MERLOT BELLAVITANO® CHEESE + SANGRIA

Hints of plum and berry notes in wine-soaked **Sartori Merlot BellaVitano® cheese** match the wine and fruity flavors in sangria.



# CHEESE + COCKTAILS



## BLUE CHEESE + TOM COLLINS

Rich and creamy, bold-flavored **Hook's Blue Cheese** balances the pine notes of the gin in this refreshing cocktail.



## BRICK CHEESE + APEROL SPRITZ

Mild with just a hint of nuttiness, creamy **Country Castle® Brick cheese** complements the sparkling cocktail's bubbles and bittersweet flavors.





# Let's Fire Up The Grill

Kick back and staycation with food on the barbecue that's so tasty, it nearly outshines the season. The Feta-Brined Chicken Kabobs are tender and juicy. Flavorful monterey jack cheese turns turkey burgers from ho-hum to oh, yum! There's no doubt about, it is the cheese in the entrées that add scrumptious flavor to every bite.







# Feta-Brined Grilled Chicken Kabobs

**SERVINGS 4**

## Ingredients

- 4 cups water
- 2 cups **Odyssey® Traditional Crumbled Feta cheese**, divided (12 ounces)
- 2 teaspoons each salt and pepper
- 1 1/2 pounds boneless skinless chicken breast halves, cut into 2-inch cubes
- 4 metal or water-soaked wooden skewers
- Juice of 2 medium lemons
- 3 tablespoons olive oil
- 10 ounces fresh baby arugula or baby spinach (about 12 cups)
- 1 pint multi-colored or red cherry tomatoes, halved
- 1 cup pitted Kalamata olives, halved
- Lemon wedges

## Instructions

Place the water, 1 cup feta, salt and pepper in a blender; cover and process until smooth. Pour brine in a sealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate for at least 8 hours or overnight, turning occasionally.

Grease grill grate. Heat grill to medium.

Remove chicken from brine; pat dry with paper towel. Discard brine.

Thread chicken on skewers.

Grill chicken, covered, over medium heat for 4-5 minutes per side or until a thermometer inserted in meat reads 165°F. Transfer chicken to a platter; keep warm.

Meanwhile, whisk lemon juice and olive oil in a small bowl. Season with salt and pepper. Place the arugula, tomatoes and olives in large bowl; drizzle with dressing. Toss to coat. Add remaining feta; gently toss. Transfer salad to serving plates; top with chicken. Serve with lemon wedges.













# Tomato Basil Turkey Burgers

SERVINGS 6

## Ingredients

- 12 ounces **Brunkow Monterey Jack Tomato Basil cheese**, shredded (3 cups)
- 3/4 cup minced fresh basil
- 3/4 cup mayonnaise, divided
- 1/2 cup dry bread crumbs
- 1 teaspoon garlic powder
- 2 pounds lean ground turkey
- Salt and pepper
- 6 ounces **Brunkow Monterey Jack Tomato Basil cheese**, cut into six slices (1 ounce each)
- 6 whole wheat buns, split
- 6 lettuce leaves
- 1 large tomato, sliced

## Instructions

Grease grill grate. Heat grill to medium.

Combine the shredded monterey jack, basil, 1/4 cup mayonnaise, bread crumbs and garlic powder in a large bowl. Crumble turkey over mixture; mix just until combined. Form into six patties, about 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 165°F. Top with monterey jack slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun bottoms with remaining mayonnaise; top with the lettuce, tomato and burgers. Replace bun tops.





## Summer Stone Fruit Crisp

Servings 8

### Ingredients

- 2 pounds assorted peaches, plums and nectarines, pitted and cut into 1/2-inch slices
- 1/2 cup sugar
- 1/2 cup plus 1 tablespoon all-purpose flour, divided
- 3 teaspoons ground cinnamon, divided
- 1 cup old-fashioned oats
- 1/2 cup packed brown sugar
- 1/2 teaspoon salt
- 1/2 cup (1 stick) cold butter, cut into small cubes
- 4 ounces **Arena Spring Green Gouda cheese**, shredded (1 cup)
- Vanilla ice cream

### Instructions

Heat oven to 350°F.

Place fruit in a large bowl. Combine the sugar, 1 tablespoon flour and 1 teaspoon cinnamon in a small bowl; sprinkle on fruit and toss lightly. Set aside.

Whisk the remaining flour and cinnamon, oats, brown sugar and salt in a medium bowl. Cut in cold butter until small crumbs.

Spoon half of the reserved fruit mixture into an ungreased 10-inch cast-iron skillet; sprinkle with gouda. Spoon remaining fruit mixture over top. Sprinkle with crumb topping.

Bake for 45-50 minutes or until fruit is bubbly and topping is golden brown. Let stand for 15 minutes before serving. Serve with ice cream.











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