

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

BLUE CHEESE + COGNAC

*Find more cheese and
spirit pairings inside!*



LETTER FROM THE EDITOR



Winter brings a unique beauty to Wisconsin. Fluffy, white snow covers the rolling hills, and lakes freeze over creating stunning, glass surfaces. The cold temps don't stop us from enjoying our incredible state. From ice skating, sledding and snowshoeing to the occasional snowball fight, winter in Wisconsin is nothing short of magical.

When we finally do come inside, we want to be cozy and warm. So, in this issue, we're featuring a collection of cold-weather comfort foods.

Short rib-gouda ragu on a Tuesday? Yes, please! Enjoy long-simmered flavors in minutes with meals prepared in the Instant Pot®.

Gather friends and family to warm up around a piping hot, pizza pie. We've included a trio of favorite restaurant-style recipes, along with fun tips for turning pizza night into a party.

Celebrate one of Wisconsin's best indoor pastimes—watching the big game. This year, we cheered on our Badgers in the Rose Bowl with the Bacon Cheeseburger Football Dip and Spicy Game Day Cheeseboard.

And when you're really ready to warm up, in true Wisconsin fashion, try one of our unique pairing experiences—artisan cheese matched with the warm flavors of brown liquors.

Let's raise a wedge (or a glass)
to toast the new year!

Suzanne Fanning

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Suzanne Fanning

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Throw a Pizza Party

Turn pizza night into a party for family and friends with restaurant-style recipes, tips and more.



Spicy Game Day Cheeseboard

Cheer on your favorite football team while snacking on this salty-spicy spread.



Cooking with Pressure

Simplify weeknight cooking with our collection of Instant Pot® recipes.



Sheet-Pan Sides

Add a burst of bold, rich cheese flavor to easy oven-roasted vegetables.

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**Wisconsin Cheese
Company Directory**



Grate it. Rate it.

We love receiving reviews and helpful advice from passionate cooks and bakers who have tried our recipes. The reviews are valuable to us and much appreciated. Please keep the feedback coming! If you've tried a recipe, leave your opinions and any recipe tips at [WisconsinCheese.com/Recipes](https://www.wisconsincheese.com/Recipes).

Check out the reviews and great recipe tips below!

Apple-Cheddar Pork Chops



Best Ever Cheddar Pork Chops

I had company stop by and they were oohing and aahing over the smell in my kitchen. I gave them a taste test. [We] all agreed the recipe is perfect just the way it is. Love getting a new dish to impress.

— *Anonymous*

Mushroom and Swiss-Stuffed Chicken with Wine Sauce



Impressive

This is the kind of dish ordered in a fine restaurant...it's elegant but easy to make.

— *Maria W*

Air Fryer Cheese Curds



Crispy and Delicious

I made these cheese curds in my air fryer, and they turned out crispy and delicious. Everyone said they really liked them a lot.

— *aprice6*

Salsa Verde Chicken Soup



One Of My Favorites Made Even Better

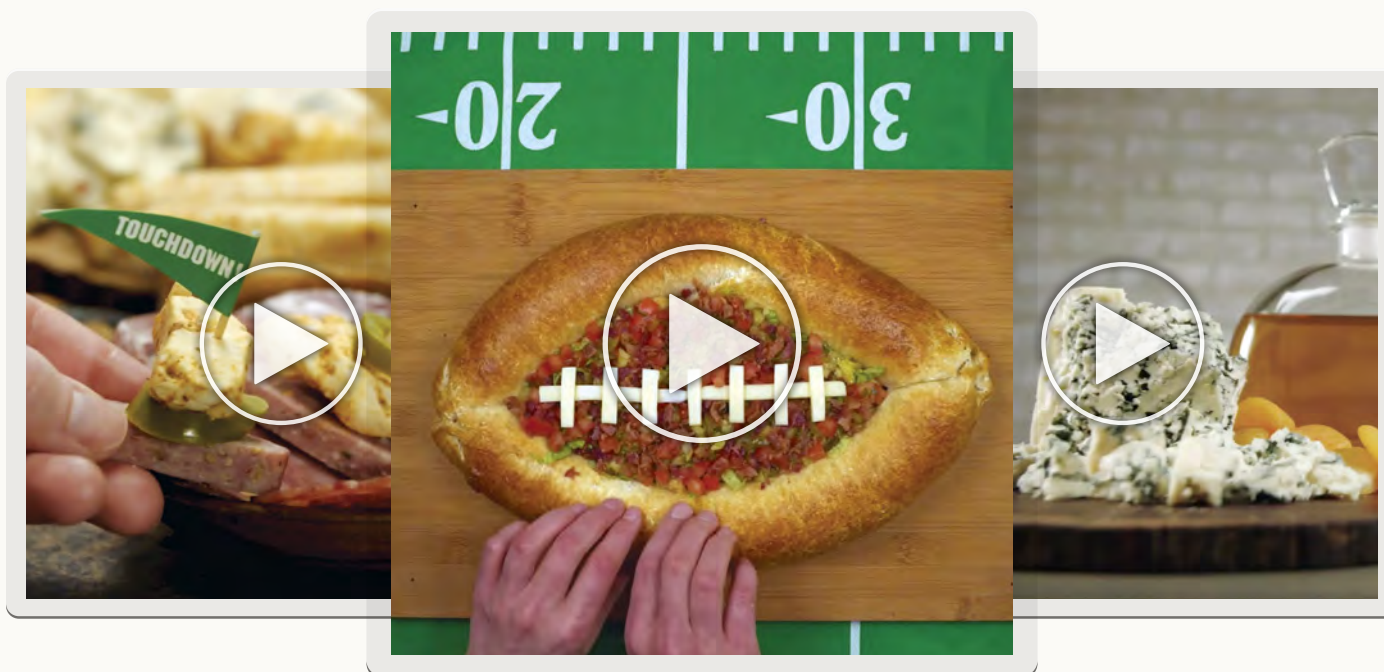
[It's] perfect for the winter. I love my soups, and this one definitely provides the flavor. With the cheese—awesome!

— *Olivermindy*



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



Bacon Cheeseburger Football Dip

SERVINGS 18

INGREDIENTS

- 3 tubes (11 ounces each) refrigerated French bread dough
- 1 large egg
- 1 tablespoon milk
- 1 package (8 ounces) thick-cut bacon, chopped
- 1/2 pound lean ground beef
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, cut into small cubes
- 1/4 cup mayonnaise
- 2 tablespoons Worcestershire sauce
- 1 tablespoon prepared mustard
- 1/2 teaspoon garlic powder
- 8 ounces **Henning's Aged Cheddar cheese**, shredded (2 cups)
- Optional Toppings:* shredded lettuce, chopped tomatoes and pickles
- Thinly sliced **Henning's Mozzarella cheese**

INSTRUCTIONS

Heat oven to 350°F. Line a 15 x 10-inch baking pan with parchment paper.

Unroll 1 tube bread dough into a rectangle on prepared pan. Place the remaining tubes of dough on top of the rectangle in a football shape. Cut ends at an angle if desired; secure ends with toothpicks. Trim excess dough from bottom rectangle with a paring knife. Pinch dough at seams for bread bowl. Whisk egg and milk; brush over dough. Bake for 18-22 minutes or until bread is light golden brown.

Meanwhile, fry bacon in a large skillet over medium heat until crisp. Remove bacon with a slotted spoon to paper towel to drain, reserving 1 tablespoon drippings.

Cook ground beef in bacon drippings in the same pan over medium heat until meat is no longer pink; drain. Reduce heat to low. Add the cream cheese, mayonnaise, Worcestershire sauce, mustard and garlic powder; stir until cheese is smooth.

Remove from the heat. Stir in cheddar and half of the bacon. Spoon dip into bread bowl.

Bake for 15-20 minutes or until dip is bubbly. Cool slightly.

Layer with the toppings as desired and remaining bacon. Cut mozzarella for laces; place on football.







This amazing display from party host Ayesha is what cheese dreams are made of! There's a delightful mix of sweet, salty and crunchy accompaniments paired with the cheese. Fresh figs, pears and grapes add refreshing sweetness. Pickles, assorted nuts and charcuterie add a balance of salt. The crackers, breadsticks and pretzels round out the board with crunch. If you'd like to create this spread but don't have an extra-large board, cover your countertop with parchment paper to get the look.



Cheeselandia party host Krystal aced the pairing game by matching up each Wisconsin cheese with a unique beverage. One must-try pairing from the spread is the decadent five-crème blue, **Carr Valley Glacier Penta Crème™** cheese served with a rich, malty stout beer.



Beautiful simplicity—great food is meant to be shared. Party host Danielle covered all the bases for a tasty cheeseboard, featuring artisan Wisconsin cheese, fresh fruit, charcuterie, nuts and chocolate.



Cheeselandia party host Shannon inspired guests with creative cheese pairings written on craft paper next to each cheese. The creamy **Saxon Snowfields™ Butterkäse Style cheese** and salty prosciutto pairing sounds divine!

Cheeselandia is a consumer movement celebrating the Wisconsin cheese industry through home parties, hosted by passionate cheese lovers, to spread the word about Wisconsin's famous cheeses far beyond our borders. Apply to host a Cheeselandia home cheese party at: www.cheeseapplication.com/apply.



ANY WAY YOU SLICE PIZZA, IT'S A PARTY!

Pizza has magical powers. It brings people together. It makes people smile. And, it's perfect for feeding a crowd. Essentially, pizza is the ultimate party food. Warm up this winter by gathering friends and family around a piping hot, cheesy pizza pie. Read on for party tips, pizza cheese know-how and recipes to pull off the most delicious pizza party.







With a little advanced prep, hosting a pizza party can be easy. Check out these tips for pulling it all together.

PREP YOUR INGREDIENTS IN ADVANCE. Slice, chop and divide the pizza toppings into small bowls before the party begins.

SHRED YOUR CHEESE. A food processor simplifies this task. The fresher, creamier cheese taste and maximum melt is worth the effort.

TAP FRIENDS AND FAMILY FOR TOPPING. When it's time to make the pizzas, let your guests help. They'll have fun and it ensures everyone gets a slice with their favorite flavors.

KEEP THE SIDES SIMPLE. There's no need to go overboard on pizza night. Add a simple salad and beverages, and you're ready to party!





LET'S CHAT ABOUT PIZZA CHEESE.

If you are hoping to impress guests with the ultimate cheese pull, you'll need an excellent melting cheese such as whole milk or part-skim mozzarella, monterey jack or fontina. For more robust flavor, we suggest blending a couple varieties of cheese. Try adding a second cheese such as provolone, asiago or parmesan.



STRING CHEESE-STUFFED CRUST PIZZA

SERVINGS 8

INGREDIENTS

- 1 pound (16 ounces) fresh or frozen pizza dough, thawed
- 10 pieces **Burnett Dairy™ Natural Mozzarella String Cheese**
- 1/2 cup pizza sauce
- 6 ounces part-skim **Burnett Dairy™ Mozzarella cheese**, shredded (1 1/2 cups)
- 2 ounces **Weyauwega Star Dairy Provolone cheese**, shredded (1/2 cup)
- 1/3 cup sliced pepperoni
- 1/3 cup sliced ripe olives
- 6 ounces **Crave Brothers Farmstead Classics Fresh Mozzarella cheese-Ball**, sliced
- Fresh basil leaves, cut into thin strips

INSTRUCTIONS

Heat oven to 450°F.

Roll out and stretch pizza dough on a lightly floured surface to a 17 x 12-inch rectangle. Transfer dough to a greased 15 x 10-inch baking pan; let excess dough hang over edges of pan. Place string cheese around edges of pan. Fold dough over cheese; press to seal.

Spread pizza sauce on dough. Sprinkle with mozzarella and provolone. Top with pepperoni, olives and fresh mozzarella. Bake for 15-17 minutes or until crust is golden brown and cheese is bubbly. Top with basil. Cool slightly before serving.

RECIPE TIP:

The string cheese pieces measured about 4 1/2-inches long.

HOT SAUSAGE DEEP-DISH PIZZA

SERVINGS 6-8

INGREDIENTS

- 3 tablespoons butter, cubed
- 2 medium onions, thinly sliced
- 1/2 pound bulk hot Italian sausage
- 1 pound (16 ounces) fresh or frozen pizza dough, thawed
- 1/3 cup pizza sauce
- 5 ounces **Sartori Classic Fontina cheese**, shredded (1 1/4 cups)
- 1/3 cup julienned roasted red peppers, drained
- 6 ounces part-skim **Cedar Valley Mozzarella cheese**, shredded (1 1/2 cups)
- 1 1/2 ounces **Sartori Classic Parmesan cheese**, finely shredded (about 1/2 cup)

INSTRUCTIONS

Heat oven to 450°F.

Melt butter in a heavy, large skillet or Dutch oven over medium-high heat. Add onions; cook for 10 minutes, stirring frequently. Reduce heat to medium-low. Cook for 20-25 minutes longer or until onions are golden brown, stirring occasionally. Remove onions from the skillet; cool completely. Brown sausage in the same pan over medium heat; drain. Set aside.

Roll out and stretch pizza dough on a lightly floured surface to a 12-inch circle. Press dough onto the bottom and about 1 inch up sides of a greased 10-inch springform pan. Spread pizza sauce on dough bottom. Sprinkle with fontina. Top with the onions, reserved sausage, red peppers, mozzarella and parmesan. Bake for 25-30 minutes or until crust is golden brown and cheese is bubbly. Cool slightly before serving.







CHEESY CAULIFLOWER PIZZA CRUST

SERVINGS 4-6

INGREDIENTS

CAULIFLOWER PIZZA CRUST:

- 2 packages (10 ounces each) frozen riced cauliflower, thawed
- 2 ounces **Weyauwega Star Dairy Mozzarella cheese**, shredded (1/2 cup)
- 1 ounce **Weyauwega Star Dairy Parmesan cheese**, grated (1/3 cup)
- 1 egg, lightly beaten
- 1/2 teaspoon each garlic powder, dried oregano and salt

PIZZA:

- 1/3 cup pizza sauce
- 6 ounces **Weyauwega Star Dairy Mozzarella cheese**, shredded (1 1/2 cups)
- 1/3 cup thinly sliced sweet mini bell peppers
- 1/3 cup sliced fresh mushrooms
- 1/2 cup **Weyauwega Star Dairy Traditional Crumbled Feta cheese** (3 ounces)
- Fresh baby spinach
- Crushed red pepper flakes

INSTRUCTIONS

CAULIFLOWER PIZZA CRUST:

Heat oven to 400°F.

Place cauliflower in a cheesecloth or clean kitchen towel; twist to squeeze dry. Combine the cauliflower, mozzarella, parmesan, egg, garlic powder, oregano and salt in a large bowl.

Turn dough onto a parchment-lined 17 x 12-inch baking pan. Pat dough into a 10-inch circle, about 1/4-inch thick. Bake for 40-45 minutes or until crust is golden brown.

PIZZA:

Spread pizza sauce on crust to within 1/2 inch of edges. Sprinkle with mozzarella. Top with bell peppers and mushrooms. Bake for 10-12 minutes or until cheese is bubbly. Top with feta, spinach and red pepper flakes.

SPICY GAME DAY CHEESEBOARD

Kick off your next party with these salty-spicy munchies, inspired by some of Wisconsin's finest cheese flavored with a spicy-heat kick. Serve with a bucket of cold drinks. Can't beat the winning flavors!

Henning's Hatch Pepper
Cheddar cheese

Roth Jalapeno Havarti
cheese



Delta Dream WisCajun™
Gouda cheese

Carr Valley Glacier
Wildfire Blue™ Cheese

Eau Galle Cajun Cheese Curds
served on toothpicks with
pickled jalapeno pepper slices
and sliced summer sausage

Garnish the cheeseboard with Landjaegers or meat snack sticks, smoked almonds, spicy pub snack mix, pickle relish, bread and butter pickles, pretzels and stone-ground mustard.

Cooking with Pressure

Want dinners that taste like they took all day to prepare but don't have the time? Just add pressure! These cozy weeknight entrees take minutes in the Instant Pot® or electric pressure cooker. Turn beef short ribs into a tender, cheesy ragu. Enjoy homemade soup with plenty of parmesan and long-simmered flavors. And, serve a Mexican meal with melted, creamy queso quesadilla cheese.









Instant Pot® Italian Wedding Soup

SERVINGS 6

INGREDIENTS

MEATBALLS:

- 3 ounces **Cello® Parmesan cheese**, grated (1 cup)
- 1/2 cup dry bread crumbs
- 1 large egg
- 1 teaspoon each garlic powder, Italian seasoning and pepper
- 1 pound lean ground turkey

SOUP:

- 1 tablespoon olive oil
- 1 1/2 cups chopped carrots
- 1 1/2 cups chopped celery
- Salt and pepper to taste
- 9 cups chicken broth
- 1 1/2 cups ditalini pasta or small pasta of choice
- 4 ounces **Cello® Parmesan cheese**, grated (1 1/3 cups)
- 6 cups fresh baby spinach
- Additional shaved **Cello® Parmesan cheese**
- Crushed red pepper flakes

INSTRUCTIONS

MEATBALLS:

Line a baking sheet with waxed paper. Combine the parmesan, bread crumbs, egg, garlic powder, Italian seasoning and pepper in a large bowl. Crumble turkey over parmesan mixture; mix just until combined. Shape turkey mixture into 1-inch balls. Place on prepared pan. Set aside.

SOUP:

Select sauté setting on Instant Pot®, and set to high heat. Warm olive oil. Cook and stir carrots and celery in oil for 5-7 minutes or until tender. Season with salt and pepper to taste.

Select cancel setting. Add chicken broth and reserved meatballs. Cover and lock lid; ensure vent is closed per manufacturer's directions. Select soup setting; set time for 3 minutes.

Select cancel setting. Quick release pressure carefully, as directed by manufacturer. Stir in pasta. Cover and lock lid; ensure vent is closed per manufacturer's directions. Select soup setting; set time for 3 minutes.

Select cancel setting. Quick release pressure carefully, as directed by manufacturer. Insert a thermometer into meatballs to read at least 165°F. Gradually stir in parmesan and spinach. Let stand until spinach is wilted. Serve with shaved parmesan and crushed red pepper flakes.

Instant Pot® Short Rib-Gouda Ragu

SERVINGS 6

INGREDIENTS

- 1 tablespoon olive oil
- 1 1/2 pounds boneless beef short ribs, trimmed
- Salt and pepper
- 2 medium shallots, finely chopped
- 1/2 cup dry red wine
- 5 sprigs fresh thyme
- 1/2 teaspoon crushed red pepper flakes
- 1 jar (24 ounces) marinara sauce
- 1 package (8.8 ounces) uncooked pappardelle pasta or pasta of choice
- 10 ounces **Caves of Faribault®**
Jeffs' Select Gouda cheese, shredded
(2 1/2 cups)
- Additional shaved **Caves of Faribault®**
Jeffs' Select Gouda cheese

INSTRUCTIONS

Select sauté setting on Instant Pot®, and set to high heat. Warm olive oil. Pat short ribs dry with a paper towel; season with salt and pepper. Brown short ribs in oil, in batches, on both sides. Set aside.

Cook and stir shallots in oil for 2-3 minutes or until tender. Add wine, stirring to loosen any browned bits from bottom of pan. Cook and stir for 3 minutes longer.

Select cancel setting. Add the reserved short ribs, thyme and red pepper flakes. Pour in marinara sauce. Cover and lock lid; ensure vent is closed per manufacturer's directions. Select manual setting. Increase pressure to high; set time for 30 minutes.

Meanwhile, cook pasta according to package directions until al dente; drain. Keep warm.

Select cancel setting. Allow pressure to naturally release for 10 minutes when cooking is complete. Quick release any remaining pressure, as directed by manufacturer.

Skim fat from sauce. Remove and discard thyme sprigs. Transfer tender beef to a cutting board; shred meat. Return beef to sauce. Gradually stir in gouda until melted. Season with salt and pepper.

Serve ragu over pasta.
Garnish with
shaved gouda.









Instant Pot® Mexican Chicken and Rice

SERVINGS 8

INGREDIENTS

- 2 pounds boneless skinless chicken breast halves
- 1 1/2 teaspoons each ground cumin and chipotle chili pepper
- 1 1/2 cups uncooked long grain rice
- 2 cans (15 ounces each) black beans, rinsed and drained
- 1 can (14 1/2 ounces) diced tomatoes, undrained
- 1 can (4 ounces) chopped green chilies, undrained
- 3 cups chicken broth
- 16 ounces **La Morenita™ Queso Quesadilla cheese**, shredded and divided (4 cups)

Toppings: cubed avocado, fresh cilantro, chopped green onions and sour cream

INSTRUCTIONS

Layer the chicken, cumin, chipotle chili pepper, rice, black beans, tomatoes, green chilies and chicken broth in the Instant Pot®. Cover and lock lid; ensure vent is closed per manufacturer's directions. Select manual setting. Increase pressure to high; set time for 10 minutes.

Select cancel setting. Allow pressure to naturally release for 5 minutes when cooking is complete. Quick release any remaining pressure, as directed by manufacturer.

Insert a thermometer into chicken to read at least 165°F. Transfer chicken to a cutting board; shred meat. Return chicken to rice mixture. Gradually stir in 3 cups queso quesadilla until melted. Serve with toppings and remaining queso quesadilla.

Cheese Prep:

CHEESE AND SPIRIT PAIRINGS

It's common to taste or serve cheese with wine and beer. But cheese and brown liquors, while less traditional, make for a delicious and unique experience. Spirits can be trickier to pair with cheese because of their big, bold flavors. But don't worry—we have four foolproof pairings to have you tasting like a pro.





Cheese Prep:

BLUE CHEESE + COGNAC

BLUE CHEESE
features bold, rich and
earthy flavors, which
are balanced by the
smoothness of cognac.

PAIR WITH
Dried Apricots



CHEESE AND SPIRIT PAIRINGS

ALPINE-STYLE CHEESE + SCOTCH

ALPINE-STYLE CHEESE
is known for its nutty and
fruity notes, which pair
well with the warm and
smoky flavors in scotch.

PAIR WITH
Dates



Cheese Prep:

BANDAGED CHEDDAR + RYE WHISKEY

BANDAGED CHEDDAR
has caramel and earthy flavors
that are complemented by
the gentle warmth and
spiciness of rye whiskey.

PAIR WITH
Candied Orange Peel



CHEESE AND SPIRIT PAIRINGS

GOUDA + BOURBON

GOUDA

has buttery and slightly sweet to caramel flavors which are perfectly matched by the sweet notes in bourbon.

PAIR WITH

Candied Pecans





SENSATIONAL SHEET-PAN SIDES

High heat roasts veggies to fork tender with crispy, caramelized outsides. When veggies caramelize their juices release, creating a natural sweetness. We matched delicious, roasted veggies with bold, rich cheese and bright flavor combinations, creating new favorite side dishes for every occasion.





SWEET AND SPICY ROASTED CAULIFLOWER

SERVINGS 4-6

INGREDIENTS

- 1 large head cauliflower, cut into florets
- 1 1/2 tablespoons olive oil
- Salt and pepper
- 1/4 cup honey
- 2 tablespoons brown sugar
- 2 tablespoons chili garlic sauce
- 1 tablespoon soy sauce
- 6 ounces **Hook's Pepper Jack cheese**, shredded (1 1/2 cups)
- 3 green onions, chopped

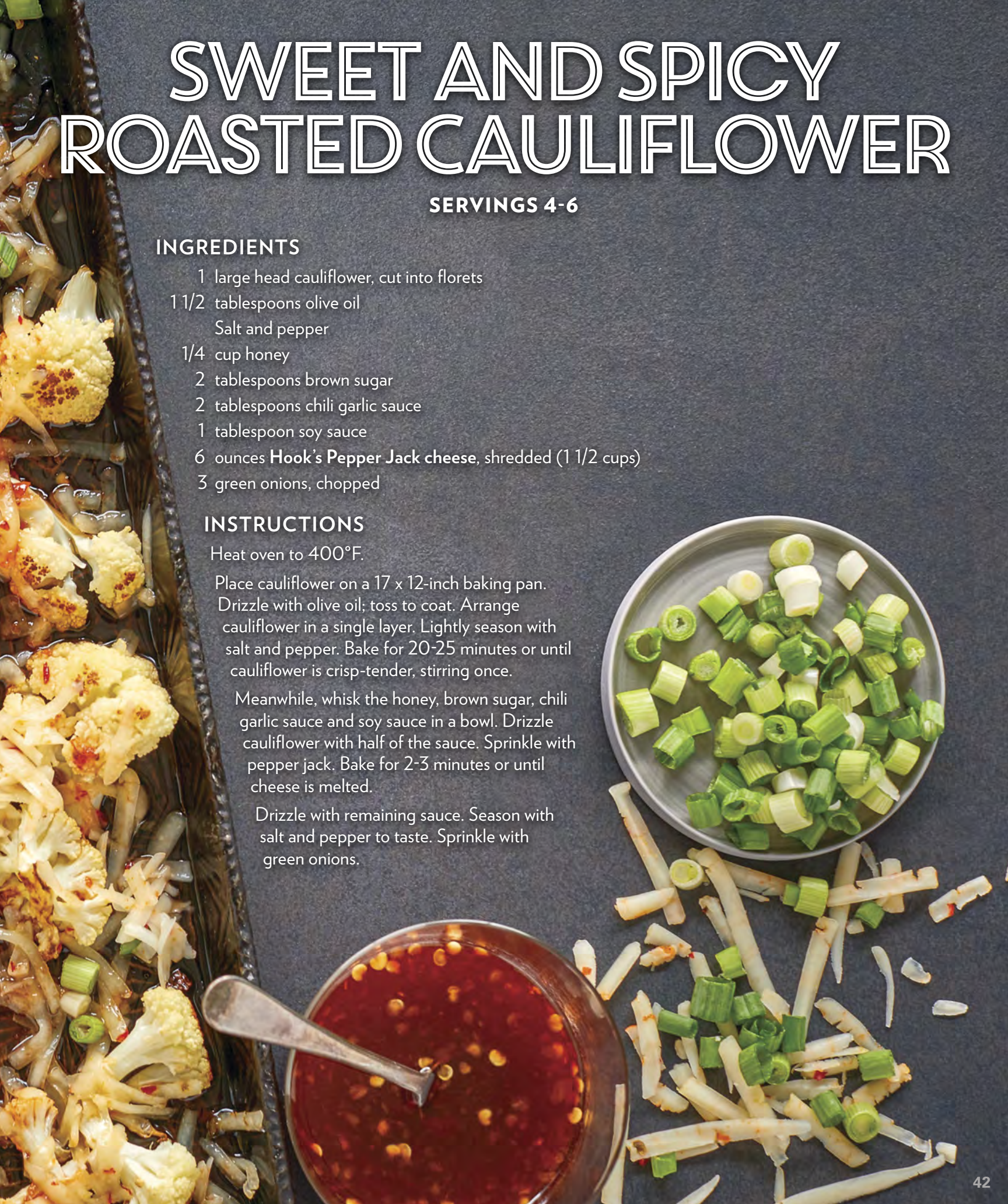
INSTRUCTIONS

Heat oven to 400°F.

Place cauliflower on a 17 x 12-inch baking pan. Drizzle with olive oil; toss to coat. Arrange cauliflower in a single layer. Lightly season with salt and pepper. Bake for 20-25 minutes or until cauliflower is crisp-tender, stirring once.

Meanwhile, whisk the honey, brown sugar, chili garlic sauce and soy sauce in a bowl. Drizzle cauliflower with half of the sauce. Sprinkle with pepper jack. Bake for 2-3 minutes or until cheese is melted.

Drizzle with remaining sauce. Season with salt and pepper to taste. Sprinkle with green onions.



ROASTED GRAPES AND BROCCOLI WITH FETA

SERVINGS 4

INGREDIENTS

- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 6 cups fresh broccoli florets
- 3 cups seedless red grapes
- Salt and pepper
- 6 ounces **Café Olympia™ Feta Cheese Crumbles** (1 cup)

INSTRUCTIONS

Heat oven to 425°F.

Combine olive oil and balsamic vinegar in a small bowl. Place broccoli and grapes on a 17 x 12-inch baking pan. Drizzle with balsamic mixture; toss to coat. Arrange broccoli and grapes in a single layer. Season with salt and pepper. Bake for 18-22 minutes or until broccoli is lightly browned, stirring once.

Sprinkle with feta. Bake for 5-10 minutes longer or until feta is softened.









ROASTED VEGGIES WITH WHIPPED RICOTTA

SERVINGS 4

INGREDIENTS

- 3 medium zucchini, cut into 2-inch strips
- 2 large sweet red bell peppers, cut into 2-inch strips
- 2 tablespoons olive oil
- Salt and pepper
- 1 container (8 ounces) **Clock Shadow Creamery Ricotta** cheese
- 1 1/2 ounces **Nordic Creamery Parmesan** cheese, grated (1/2 cup)
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon lemon zest

INSTRUCTIONS

Heat oven to 400°F.

Place zucchini and bell peppers on a 17 x 12-inch baking pan. Drizzle with olive oil; toss to coat. Arrange vegetables in a single layer. Season with salt and pepper. Bake for 15-17 minutes or until vegetables are tender, stirring once.

Meanwhile, beat ricotta in a bowl until smooth. Stir in the parmesan, red pepper flakes and lemon zest.

Dollop vegetables with ricotta mixture. Season with salt and pepper to taste.





SWEET ENDINGS





Mini Chocolate-Covered Strawberry Cheesecakes

Servings 12

Ingredients

Chocolate-Covered Strawberries:

- 6 ounces semisweet chocolate, chopped
- 2 ounces white baking chocolate, chopped
- 12 small fresh strawberries

Chocolate Cheesecakes:

- 20 chocolate sandwich cookies
- 5 tablespoons butter, melted
- 6 ounces semisweet chocolate, chopped
- 1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 3/4 cup confectioners' sugar
- 1 cup heavy whipping cream

Instructions

Chocolate-Covered Strawberries:

Line a baking sheet with waxed paper. Melt semisweet chocolate in a microwave-safe bowl on 50% power in 30-second intervals, stirring until smooth. Repeat step to melt white baking chocolate in another bowl.

Pat strawberries dry with a paper towel. Dip each strawberry into semisweet chocolate; let any excess chocolate drip off. Place on prepared pan. Drizzle strawberries with white baking chocolate. Let stand until chocolate is set.

Chocolate Cheesecakes:

Place cookies in a food processor; cover and pulse until fine crumbs. Add butter; pulse until combined. Divide and press crumbs into the bottoms of paper-lined muffin cups. Freeze for 10 minutes.

Meanwhile, melt semisweet chocolate in a microwave-safe bowl on 50% power in 30-second intervals, stirring until smooth. Cool chocolate completely, stirring occasionally. Beat cream cheese in a large bowl until fluffy. Add the mascarpone, confectioners' sugar and chocolate; beat until mixture is blended.

Beat cream in another large bowl until stiff peaks form. Gently fold whipped cream into the mascarpone mixture. Spoon or pipe over crusts. Top each with a strawberry. Refrigerate for at least 1 hour or until serving.



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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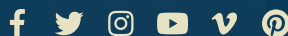
Zimmerman Cheese, Inc.



Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

EXPLORE NOW!



WisconsinCheese.com