COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Hooray for Game Day!

Serve delectable dips made with specialty cheeses

SKILLET DINNERS | WISCONSIN SUPPER CLUBS | SOUL-WARMING MEALS

LETTER FROM THE EDITOR



Wisconsinites know how to do winter. Our secret? We take comfort in food made with love, family time and the amazing opportunities—from skiing to supper clubs—our state provides when temperatures drop and snowflakes fly.

Speaking of supper clubs, my husband

Bob and I have visited almost every supper club in Wisconsin. Like most supper club connoisseurs around the state, we love the throwback décor, table garnishes and fancy cocktails. But it's the family recipes passed down from generations that really give us that warm and fuzzy feeling. We know it might have been a challenge for you to visit your favorite spots this year, so we're sharing tasty recipes on pages 31-34 to bring the experience home.

Winter is also a good time to relax and savor Wisconsin's culinary gifts, like local cheese. Our cheesemakers are some of the most innovative in the world. Spicy, salty, herby, boozy, sweet and savory—they're pushing the boundaries of cheesemaking, flavoring your favorites in amazing ways (turn to pages 35-40 to see how). The best part? Cheesemakers here are a tight-knit community brimming with support, collaboration and admiration for one another. It's truly inspiring.

Local cheesemakers aren't the only ones expressing their creativity. We're featuring Cheeselandia members on pages 9-10 who flexed their foodie prowess during a fun, virtual progressive dinner. Members experienced a unique time to enjoy delicious cheese and *Grate. Pair. Share.* recipes together while physically apart. Perhaps this idea will inspire you to host your own!

Suzanne Janning

EDITOR IN CHIEF

Suzanne Fanning

Senior Vice President, Dairy Farmers of Wisconsin

Chief Marketing Officer, Wisconsin Cheese

EDITORIAL TEAM

Amy Thieding Managing Editor

DIGITAL TEAM

LuAnn Lodl Director, Interactive Communications

Lizzy Schultz Social Media Specialist

PUBLIC RELATIONS TEAM

Rachel Kerr Director of Public Relations

Lizzie Duffey Public Relations Manager

EDITORIAL PARTNERS

Stephan & Brady, Inc.

Troy Giesegh Senior Art Director

Megan Bykowski-Giesegh Public Relations & Social Media Director

Sarah Curry Associate Social Media Director

Radlund Photography Mark Ambrose Photographer

Johanna Lowe Food Stylist



Grate. Pair. Share. is published by Dairy Farmers of Wisconsin.

For more information about Wisconsin Cheese, visit: WisconsinCheese.com









One Dish and Done

Feast on these weeknight wonders! Simply prepared dinners with that cooking-all-day taste.

Easy Two-Bite Treats

Satisfy your sweet tooth with two tasty, mini desserts—one chocolatey, one cheese-stuffed.



Game Day Grub

Score big points with this triple threat of delectable dips made with all-star cheeses.

Cold-Weather Comforts

Warm up to tasty Mexican and Italian cuisines served with a side of kitchen convenience.



Savoring the Supper Club

Discover why we love 'em and how you can bring this time-honored tradition home.

IN EVERY ISSUE

First Bite Caramel Cheddar French Toast Bake

Cheeselandia Entertaining Inspiration

Cheese Prep Flavor Creators

Sweet Endings Butterscotch-Mascarpone Pots de Crème

Wisconsin Cheese Company Directory



RECIPE REVIEWS

**** 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*.

Hot Crab and Asiago Dip



Easy and Tastes Great

Super simple to make and great for a party. It's easy to reheat the leftovers. I made a double batch so I could keep one in the fridge at home.

Philly Cheesesteak Sheet-Pan Nachos



This is the Real Deal

I live in Philly and had to try this recipe. It is simple to make and delicious. My husband and I devoured the entire sheet pan. [I] can't wait to make it again!

- Carolee

- Cowboy

Cheesy Lasagna Soup



Unique Soup, Great Flavor

I made this soup for supper and my family loved it! My kids love noodles. The only thing that I would do differently next time is break the noodles into smaller pieces.

- sfossum

Cookies and Cream Skillet Brownies



Light but Rich

[I was] surprised how easy and tasty this turned out. I made it for our guests who came over to watch the big game, and it was a huge hit!

- New England Housewife



WISCONSIN TO TABLE WE ALWAYS BRING THE CHEESE



See our latest recipes in action! Check out our step-by-step recipe videos *new recipes added seasonally.*

WisconsinCheese.com

FIRST BITE

A M A S

Caramel Cheddar French Toast Bake

Servings 8-10

Ingredients

- 1 jar (11.5 ounces) caramel sauce
- 1 loaf (1 pound) day-old French bread, cut into 1-inch slices
- 6 ounces Henning's Creamy Caramel Cheddar cheese or Henning's Maple Bourbon Cheddar cheese, cubed (1 1/2 cups)
- 1 cup glazed or candied chopped pecans, divided
- 8 large eggs
- 2 1/2 cups milk
 - 3/4 cup packed brown sugar
 - 1 tablespoon vanilla extract
- 1 1/2 teaspoons ground cinnamon Warm maple syrup

Instructions

Drizzle half of the caramel sauce on the bottom of a greased 13 x 9-inch baking dish; top with half of the bread. Layer with the cheddar, 1/2 cup pecans, remaining caramel sauce and bread.

Whisk the eggs, milk, brown sugar, vanilla and cinnamon in a large bowl; pour over bread. Cover and refrigerate overnight.

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

Sprinkle with remaining pecans. Bake, covered, for 20 minutes. Uncover; bake for 18-22 minutes longer or until a knife inserted near the center comes out clean and a thermometer inserted in bread mixture reads 160°F. Serve with maple syrup.



How do you spend time together enjoying delicious Wisconsin Cheese when you're physically apart? Host a virtual progressive dinner. These Cheeselandians got creative and welcomed 300 fellow community members into their homes, where they made favorite recipes from *Grate. Pair. Share.* Go ahead, be their guest...



Honey-Glazed Root Vegetables and Spinach-Gorgonzola Salad

"The final step is most important...top everything with cheese!"

— Devon McCall and Nia West, TX



Beef Tenderloin with Parmesan Cream Sauce

"The parmesan sauce really takes the tenderloin to the next level. Just add roasted veggies and warm, crusty bread, and you'll have the perfect elegant night in!" — Suzanne Fanning, *Editor in Chief*, WI



Pesto and Asiago-Stuffed Mushrooms "I added fresh sage as a garnish. It smells incredible and looks pretty." — Tori Tippin, NC

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

ONE DISH AND DONE

Need to get dinner on the table now? These quick-fix skillet suppers are the solution. Both meals feature chicken, which can be bought in bulk, and cook in one pot so cleanup is a cinch. What you decide to do with all that extra time you've saved is up to you!

SKILLET CHICKEN POTPIE

Servings 4 INGREDIENTS

- 4 tablespoons butter, cubed
- 1 package (16 ounces) sliced fresh mushrooms
- 3 large carrots, halved and sliced
- 1/3 cup all-purpose flour
 - 4 cups milk
- 14 ounces **Roelli Little Mountain cheese**, shredded and divided (3 1/2 cups)
- 3 cups shredded cooked chicken
- 3 cups fresh baby spinach Salt and pepper to taste
- 1 sheet frozen puff pastry, thawed
- 1 large egg, lightly beaten

INSTRUCTIONS

Heat oven to 400°F.

Melt butter in a 12-inch ovenproof or cast-iron skillet over medium heat. Add mushrooms and carrots; cook and stir for 6-8 minutes or until crisp-tender.

Reduce heat to medium-low. Stir in flour until light brown. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to low; gradually stir in 3 cups Little Mountain until melted. Remove from the heat. Stir in chicken and spinach. Season with salt and pepper to taste. Cool for 15 minutes.

Unfold puff pastry on a lightly floured surface; roll out pastry to an 11-inch square. (Pan will be hot!) Carefully place pastry in the center of skillet. Lightly brush pastry with egg wash. Sprinkle with remaining Little Mountain.

Bake for 40-45 minutes or until pastry is puffed and golden brown. Cool for 5 minutes before serving.

SMOTHERED FONTINA-CHICKEN AND BRUSSELS SPROUTS

Servings 2 INGREDIENTS

- 2 boneless skinless chicken breast halves (6 ounces each)
- 4 tablespoons olive oil, divided
- 1 pound Brussels sprouts, trimmed and halved
- 1/4 cup balsamic vinegar
 - 2 tablespoons brown sugar
 - 1 tablespoon soy sauce
 - 2 garlic cloves, minced
 - 4 ounces Maple Leaf Nordic[™] Fontina cheese, shredded (1 cup)

INSTRUCTIONS

Flatten chicken to 1/2-inch thickness.

Warm 2 tablespoons olive oil in a 12-inch cast-iron or large skillet over medium-high heat. Add Brussels sprouts cut sides down; cook for 3-5 minutes or until browned. Cook and stir for 5-7 minutes longer or until tender. Transfer to a bowl. Keep warm.

Warm remaining olive oil in the same pan over medium-high heat. Add chicken; cook for 5-6 minutes on each side or until a thermometer inserted in meat reads 165°F. Transfer chicken to a plate. Keep warm.

Bring the balsamic vinegar, brown sugar, soy sauce and garlic to a boil in the same pan, stirring constantly. Cook and stir for 2-3 minutes or until sauce is reduced by half.

Reduce heat to low. Return chicken and Brussels sprouts to the pan; coat with sauce. Top chicken with fontina. Cover and cook for 1-2 minutes longer or until cheese is melted.



EASY TWO-BITE TREATS

Dinner's done and you're craving a little somethin' somethin' to satisfy that sweet tooth. We feel you. These mini, cheese-filled creations are fuss free enough for a casual Friday night but plenty fancy to serve on a special-occasion Saturday. Go ahead, indulge in a little bite-or two-today.

CHOCOLATE MASCARPONE CUPS

Stir Cello[®] Rich and Creamy Mascarpone cheese with coffee liqueur to taste. Pipe into mini chocolate dessert cups. Garnish with chocolate curls.

GOUDA-STUFFED DATES

Long S

Stuff sliced, pitted dates with shredded **Wakker Creamy** Aged Gouda cheese. Bake at 350°F for 10-12 minutes or until cheese is melted. Top with candied pecans; drizzle with honey.

savoring the **Supper Plub**

From lazy Susans topped with crocks of cheese spread to muddled brandy old-fashioneds made sweet or sour to your liking, Wisconsinites love this time-honored culinary tradition—the supper club. Dimly lit and lovingly kitschy, walk into any of the Badger state's over 200 establishments and feel comfortable, as if you're visiting an old friend. Here's why we treasure them. We're also sharing a few trendy spots, featuring delectable dishes with local cheeses, and recipes so you can bring the iconic experience home.

THE AMBIANCE

Expect to do some time traveling. Dark and moody, the plush furniture, twinkling string lights and wood paneling are throwbacks to the pinnacle of supper club popularity in the 1960s. And while velvet booths may be on site to cozy up in, rest assured there's no red carpet—all are welcome here.

THE DRINKS

Order a Tom Collins or ask your friendly bartender for an ice-cold vodka martini with two olives. But your best bet may be a brandy old-fashioned, Wisconsin's "unofficial" state drink. Making one is considered classic supper club theatre. A maraschino cherry or two muddled with an orange slice, sugar cube and bitters, then topped with ice, brandy and soda. Cheers!

THE RELISH TRAY

Every supper club worth its salt starts with a respectable relish tray. Think of it as an appetizer to your appetizer. Best enjoyed with lively conversation and a cocktail in hand, no two relish trays are alike. The classics include a creamy, Wisconsin cheese spread accompanied by assorted crackers and fresh or pickled vegetables.



THE MENU

French onion soup, prime rib, fish fry and baked Alaska—the traditional supper club menu promises variety and generous portions to satisfy your comfort food cravings. Tasty bites such as cheese curds and steak specialties are often family recipes passed down from generations and made with local ingredients, like grass-fed beef and Wisconsin cheese. Here are a few supper club picks and a yummy spread of cheese-happy dishes from the iconic Ishnala Supper Club in Lake Delton, WI.

SWINGIN' WISCONSIN SUPPER CLUBS

Elias Inn, Watertown — Try the cheese spread Five O'Clock Steakhouse, Milwaukee — Try the crab mac-n-cheese HOBNOB, Racine — Try the French onion soup House of Embers, Wisconsin Dells — Try the wedge salad Ishnala, Lake Delton — Try the prime spears Rocky's, Stoddard — Try the batter-fried cheese curds Smoky's Club, Madison — Try the cheese-topped beef tenderloin The Hilltop, Cross Plains — Try the cheese ball



WISCONSIN CHEESE CURDS

A must-try at any supper club, enjoy an order that's fresh, salty and hot from the fryer. Don't forget a side of ranch!

BLUE CHEESE WEDGE

Say "hello, beautiful" to crisp iceberg lettuce smothered in blue cheese crumbles and dressing and crunchy bacon pieces.

•

• •

.

•

BAKED FRENCH ONION SOUP

Topped with a gooey layer of melted mozzarella and parmesan cheeses (or often swiss and provolone, too), it's heaven in a bowl.

. CHEESE-TOPPED BEEF TENDERLOIN

Topped with melted blue cheese crumbles and brandy, it's a steak lover's dream come true. Ask for sautéed mushrooms if you please.

PRIME SPEARS

/.

The name says it all! Asparagus spears are topped with a four-cheese filling, wrapped in prime rib and served with Béarnaise sauce.

AU GRATIN POTATOES

.

Creamy potatoes covered in local cheddar cheese and served bubbling hot are a familiar crowd favorite.

• •

FOR DESSERT

True Wisconsinites can't finish the evening without a classic ice cream drink, such as a chocolaty brandy Alexander or minty grasshopper.

Craving a taste of the supper club tradition? Recreate these tried-and-true entrees at home; try our Steak with Port Wine Sauce and Gorgonzola and Parmesan-Crusted Walleye recipes on pages 31-34.

Steaks with Port Uline Sauce and Gorgonzola

SERVINGS 4

INGREDIENTS

- 1/4 cup chopped dried cherries
- 1/4 cup port wine
 - 1 tablespoon brown sugar
 - 1 tablespoon coarsely ground pepper
 - 1 teaspoon each garlic powder and ground cumin
 - 1 teaspoon salt
 - 4 beef tenderloin steaks (6 ounces each)
 - 1 tablespoon olive oil
- 1 1/2 cups reduced-sodium beef broth
 - 3/4 cup heavy whipping cream
 - 6 ounces Hook's Gorgonzola cheese, crumbled (1 cup)

INSTRUCTIONS

Heat oven to 400°F.

Combine cherries and port wine in a small saucepan over medium-high heat. Bring to a boil, stirring constantly. Remove from the heat. Set aside.

Combine the brown sugar, pepper, garlic powder, cumin and salt in a small bowl; rub over steaks. Let stand for 30 minutes.

Warm olive oil in a large ovenproof or cast-iron skillet over medium-high heat. Add steaks to pan; cook for 2-3 minutes on each side or until browned.

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

Meanwhile, add broth to the same pan. Bring to a boil, stirring to loosen any browned bits from bottom of skillet. Cook for 4-5 minutes or until broth is reduced to 3/4 cup. Reduce heat to low. Gradually whisk in cream. Bring sauce just to a boil, stirring constantly. Cook and whisk for 3-4 minutes or until sauce is thickened.

Remove from the heat. Stir in reserved cherry mixture. Serve sauce over steaks. Sprinkle with gorgonzola.





Parmesan-Crusted Walleye

SERVINGS 4

INGREDIENTS

- 1/2 cup all-purpose flour
 - 1 tablespoon seafood seasoning
 - 2 large eggs
 - 1 cup panko bread crumbs
- 3 ounces Nordic Creamery Parmesan cheese, finely shredded (1 cup)
- 1/4 teaspoon each salt and pepper
 - 4 walleye or whitefish fillets (6 ounces each)
- 1/2 cup canola oil

Lemon wedges and tartar sauce

INSTRUCTIONS

Combine flour and seafood seasoning in a shallow, large bowl. Lightly beat eggs in separate shallow, large bowl. Combine the bread crumbs, parmesan, salt and pepper in another shallow, large bowl.

Pat fillets dry with paper towels. Coat fish in flour mixture. Dip fillets in eggs; then coat with parmesan mixture, shaking off any extra coating between steps. Place on a baking sheet.

Warm canola oil in a heavy, large skillet over medium-high heat. Add two fillets; cook for 4-5 minutes on each side or until fish flakes easily. Repeat with remaining fillets.

Serve with lemon wedges and tartar sauce.



FLAVOR CREATORS

Cheese is their canvas and flavor their muse. From espresso-rubbed to whisky-spiked, Wisconsin cheesemakers are creating beautiful art of the culinary kind. We're talking about sweet and nutty parmesans, savory asiagos, toothsome aged cheddars and smoky blues. Across the state, they're hard at work painting and crafting a new picture of what cheese can taste like by pushing the boundaries of flavor. Want to feel inspired? Here's how they're reinventing your favorite masterpieces.




heese Prep:

NATURAL KNOCKOUTS

These beauties are blended with fresh herbs, bold spices and other exciting natural ingredients during the cheesemaking process to impart a variety of signature flavors. Give Henning's Peppercorn Aged Cheddar cheese, Renard's Colby Bacon cheese, Renard's Maple Syrup Cheddar cheese, and Springside Chipotle Jack cheese a try.

FLAVOR CREATORS

FINE AND BRINED

Skillfully crafted "washed rind" cheeses. This describes cheese that's washed with a brine, and often turned daily, during the aging process. Usually made of a saltwater (but also wine or beer!), the brine helps the cheese develop a natural rind and unmatched, complex flavors. Explore **Roth Surchoix Grand Cru® cheese**, **Uplands Pleasant Ridge Reserve cheese** and **Widmer's Aged Brick cheese**.



heese Prep:

SAVORY SMOKED

Like the great pit masters, cheesemakers are smoking cheese using cherry, apple, oak or hickory wood chips to name a few. The process imparts a striking orange or light brown rind and subtle flavor nuances, including toasty, meaty, and even, earthy notes. Enjoy Nordic Creamery Smoked Cheddar cheese, Maple Leaf Smoked Pepper Jack cheese, Carr Valley Apple Smoked Fontina cheese, Carr Valley Smoked Glacier Point Blue[™] Cheese and Renard's Smoked Provolone cheese.

FLAVOR CREATORS

RIND WINNERS

Flavored rinds are artfully produced by rubbing or soaking the outside of the cheese with a delectable ingredient, such as beer, wine, herbs and espresso. They're unique and taste just as good as they look. Sample Sartori Merlot BellaVitano® cheese, Sartori Espresso BellaVitano® cheese, Carr Valley Apple Smoked Cheddar™ cheese with a paprika-rubbed rind, and Hill Valley Dairy Whiskey Gouda cheese.

Game Day Grub

Throw on your fan colors, grab your favorite spot on the couch, because you're about to score points with this trio of dips made with warm, melty specialty cheeses. Featuring fun takes on gotta-have flavors—Buffalo, queso and jalapeno popper it's a snack spread that'll bring home the big win.

TEAM





Creamy Buffalo Chicken Dip

Makes 4 cups Ingredients

- 1 package (8 ounces) Crystal Farms Original Cream Cheese, softened
- 2/3 cup Buffalo wing sauce
 - 3 cups shredded cooked chicken
- 1 1/3 cups **Roth Original Buttermilk Blue® Cheese Crumbles**, divided (8 ounces)
 - 1 cup chopped celery
- 1/2 cup ranch salad dressing
 - 1 teaspoon Worcestershire sauce Carrots, celery and crackers

Instructions

Heat oven to 350°F.

Warm cream cheese and wing sauce in a microwave-safe, large bowl on high in 30-second intervals until soft, stirring until smooth. Fold in the chicken, 1 cup blue cheese, celery, ranch dressing and Worcestershire sauce.

Spoon into a greased 1 1/2-quart or 2-quart baking dish. Bake for 20-25 minutes or until bubbly. Remove from the oven. (Pan will be hot!) Stir. Cool for 5 minutes. Sprinkle with remaining blue cheese. Serve with carrots, celery and crackers.

The Ultimate Queso Dip

Makes 2 1/2 cups Ingredients

- 2 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 1 1/2 cups milk
 - 1 teaspoon each garlic powder, onion powder and ground cumin
 - 10 ounces Roth Original Havarti cheese, shredded (2 1/2 cups)
- 1 1/2 cups prepared pico de gallo, drained
 - Tortilla chips

Instructions

Melt butter in a large saucepan over medium-low heat. Whisk in flour until light brown. Gradually whisk in the milk, garlic powder, onion powder and cumin. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low; gradually whisk in havarti until melted. Remove from the heat. Stir in pico de gallo. Serve with tortilla chips.





Warm Jalapeno Popper Dip

Makes 4 cups Ingredients

- 1 pound bacon, chopped
- 1 package (8 ounces) Crystal Farms Original Cream Cheese, softened
- 1 cup (8 ounces) sour cream
- 1 teaspoon each garlic powder and onion powder
- 8 ounces Sartori Classic Fontina cheese, shredded (2 cups)
- 4 ounces Sartori Classic Asiago cheese, finely shredded and divided (1 cup)
- 3 medium jalapeno peppers, seeded and chopped
- 1 bag (13 ounces) wavy potato chips, divided

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, reserving 1 tablespoon drippings.

Meanwhile, beat the cream cheese, sour cream, garlic powder and onion powder in a large bowl until blended. Stir in the fontina, 1/2 cup asiago, jalapeno peppers and half of the bacon. Spoon into a greased 1 1/2-quart or 2-quart baking dish.

Measure 1/2 cup crushed potato chips. Add the chips, remaining asiago and bacon to bacon drippings in the skillet; toss to combine. Sprinkle chips mixture over top. Bake for 25-30 minutes or until bubbly. Serve with remaining potato chips.

Football Game Cheese Board

With an all-pro mix of sweet and salty, creamy and crunchy, this hearty cheese board offers a tasty-snacking session worthy of its own touchdown dance.

REA. SET EA

Cheese Board

Servings 6-8

Ingredients

Sartori Raspberry BellaVitano® cheese Marieke® Gouda Plain Young cheese Carr Valley 1 Year Aged Cheddar cheese Pistachios Candied Bacon-Cheddar Straws Caramel chocolate popcorn

Dill pickle slices

Dijon mustard

Sourdough pretzel nuggets

Instructions

Arrange the Raspberry BellaVitano[®], gouda and cheddar on a serving board. Place footballs. Fill in board with pistachios, bacon-cheddar straws, popcorn, pickles, Dijon mustard and pretzels.

Pumpernickel Bread Footballs

Ingredients

Pumpernickel bread, cut into 1/2-inch slices

1 to 2 tablespoons butter, melted Marieke® Gouda Plain Young cheese, cut into thin strips Dijon mustard

Instructions

Heat oven to 350°F.

Cut bread with a football-shaped cookie cutter; brush bread on both sides with butter. Place on an ungreased baking sheet. Bake for 8-10 minutes or until toasted. Remove to a wire rack to cool.

Top toasts with gouda; pipe Dijon mustard for laces.

Candied Bacon-Cheddar Straws

Makes 15 Straws

Ingredients

- 1 cup packed brown sugar
- 2 teaspoons chili powder
- 2 teaspoons pepper
- 1 pound bacon
- 6 ounces Carr Valley 1 Year Aged Cheddar cheese, finely shredded (1 1/2 cups)

Wooden skewers

Instructions

Heat oven to 400°F. Place greased wire racks on two aluminum foil-lined rimmed baking sheets.

Combine the brown sugar, chili powder and pepper in a bowl.

Arrange bacon strips in a single layer on waxed paper. Rub each strip with 1 tablespoon sugar mixture; top each with 1 tablespoon cheddar. Wrap each bacon strip around a skewer. Place on wire racks. Sprinkle with remaining cheddar.

Bake for 20-25 minutes or until crisp. Cool completely. Remove skewers before serving.

50

TOUCHDOWN

GOLD-WEATHER GOMFORTS

Dropping temperatures call for soul-warming flavors. Cozy around the table with those found in Italian and Mexican cuisines. Add a side of kitchen convenience, and these set-it-and-forget-it recipes will easily become new dinner favorites.





INSTANT POT® MEAT LOAF W PARMESAN POTATOES

Servings 6-8 INGREDIENTS

- 1 pound baby yellow potatoes, halved
- 1 cup water
- 4 1/2 ounces Weyauwega Star Dairy Parmesan cheese, grated and divided (1 1/2 cups)
 - 3/4 cup dry Italian-style or seasoned bread crumbs
 - 3/4 cup chopped fresh parsley
 - 3 large eggs
 - 3 tablespoons Worcestershire sauce
 - 2 pounds lean ground beef (90/10)
 - 1/2 cup marinara sauce
 - 4 tablespoons butter, cubed Additional grated Weyauwega Star Dairy Parmesan cheese
 - Chopped fresh parsley

INSTRUCTIONS

Grease the bottom of Instant Pot[®]. Add potatoes and water. Place a wire rack on top of the potatoes.

Combine the 1 cup parmesan, bread crumbs, parsley, eggs and Worcestershire sauce in a large bowl. Crumble ground beef over parmesan mixture; mix just until combined. Shape beef mixture into a 6 x 5-inch loaf. Place on a greased 12-inch square piece of double thickness aluminum foil.

Spread marinara sauce on top of meat loaf; fold foil sides up around edges. (Center of meat loaf will be uncovered.) Place on wire rack.

Cover and lock lid; ensure vent is closed per manufacturer's directions. Select manual setting. Increase pressure to high; set time for 30 minutes.

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

Insert a thermometer into meat loaf to read at least 160°F. Transfer meat loaf to a cutting board. Let stand for 10 minutes before slicing.

Meanwhile, remove wire rack from the pot. Add butter and remaining parmesan to the potatoes; toss to coat. Transfer potatoes and meat loaf to a serving platter. Garnish servings with additional parmesan and parsley.

SLOW-GOOKER CHICKEN TORTILLA STACK

Servings 6 INGREDIENTS

- 1 can (15 ounces) enchilada sauce (about 2 cups)
- 1 teaspoon each onion powder, chili powder and ground cumin
- 2 cans (16 ounces each) pinto beans, rinsed and drained
- 1 medium green pepper, chopped
- 2 cups shredded cooked chicken
- 1 cup frozen corn
- 6 flour tortillas (8 inches)
- 12 ounces **Renard's Pepper Jack cheese**, shredded and divided (3 cups) Chopped fresh cilantro, salsa and sour cream

INSTRUCTIONS

Fold two 24 x 12-inch pieces of aluminum foil in half lengthwise. Place pieces crosswise, overlapping to resemble a "X", in the bottom and up sides of a 5-quart slow cooker; allow excess foil to hang over the edges. Coat pieces with cooking spray.

Whisk the enchilada sauce, onion powder, chili powder and cumin in a large bowl. Stir in the beans, green pepper, chicken and corn.

Place a tortilla on the bottom of slow cooker. Layer with 1 1/2 cups chicken mixture and 1/2 cup pepper jack. Repeat layers four times, starting with a tortilla. Top with remaining tortilla and pepper jack.

Fold excess foil into slow cooker. Cover and cook on low for 5-6 hours (or on high for 2 1/2-3 hours) or until heated through. Turn slow cooker off. Let stand for 10 minutes.

Using excess foil as handles, carefully lift tortilla stack to a serving platter. Sprinkle with cilantro. Serve with salsa and sour cream.





CONTRACTOR OF THE OWNER OWNER

57

- SWEET ENDINGS

00000000000000

Butterscotch-Mascarpone Pots de Crème

Servings 6

Ingredients

- 4 tablespoons unsalted butter, cubed
- 1/2 cup packed brown sugar
- 1 1/2 cups heavy whipping cream
 - 1 teaspoon vanilla extract
- 1/2 teaspoon salt
 - 1 container (8 ounces) Crave Brothers Farmstead Classics Mascarpone cheese
 - 3 large egg yolks Sweetened whipped cream Shaved white chocolate

Instructions

Place a middle rack in oven. Heat oven to 300°F.

Melt butter in a saucepan over medium heat. Add brown sugar; cook and stir for 4-6 minutes or until butter mixture begins to bubble and is deep brown.

Reduce heat to low. Gradually whisk in cream. Cook and stir over medium heat for 3-5 minutes or until thickened. Remove from the heat. Whisk in vanilla and salt.

Whisk mascarpone and egg yolks in a large bowl. Gradually whisk in 1/2 cup cream mixture until blended. Whisk in remaining cream mixture until smooth. Strain through a fine-mesh sieve into a large glass pitcher or measuring cup.

Place four 6-ounce ramekins or small jars in a 13 x 9-inch baking dish. Pour custard equally into ramekins. Carefully pour hot water in baking dish halfway up sides of ramekins. Cover baking dish with aluminum foil; poke holes on top.

Bake for 30-35 minutes or until custard is set around edges and jiggles slightly in the center. Immediately remove ramekins from water bath. (Ramekins will be hot!) Cool completely on a wire rack. Refrigerate for at least 3 hours or overnight.

Garnish with whipped cream and chocolate.



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**.

Agropur, Inc. All Star, LTD Arena Cheese, Inc. Arla Foods, Inc. Associated Milk Producers, Inc.-Corporate Babcock Hall Dairy Plant Baker Cheese, Inc. Bass Lake Cheese Factory **Bel Brands USA** BelGioioso Cheese, Inc.–Corporate Bleu Mont Dairy Company Brunkow Cheese of Wisconsin **Burnett Dairy Cooperative** Caprine Supreme, LLC Carr Valley Cheese Company, Inc. Cascade Cheese Company Castle Rock Organic Farms Cedar Grove Cheese Cedar Valley Cheese, Inc. Cesar's Cheese Chalet Cheese Company Clock Shadow Creamery **Cosmic Wheel Creamery** Crave Brothers Farmstead Cheese, LLC **Crystal Farms Cheese** Decatur Dairy, Inc. Deer Creek Cheese Delta Dream, LLC

Door Artisan Cheese Company Dupont Cheese, Inc. Eau Galle Cheese Factory, Inc. Edelweiss Creamery Ellsworth Cooperative Creamery F&A Dairy Products, Inc. Foremost Farms USA Cooperative Gibbsville Cheese Company, Inc. Gile Cheese, LLC / Carr Cheese Factory Gilman Cheese Corporation Harmony Specialty Dairy Foods, LLC Henning's Wisconsin Cheese Hidden Springs Creamery Hill Valley Dairy, LLC Hoard's Dairyman Farm Creamery Hook's Cheese Company, Inc. Keystone Farms Cheese Klondike Cheese Company Koepke Family Farms Laack Brothers Cheese Company, Inc. LaClare Farms–Mosaic Meadows Lactalis Deli, Inc. LaGrander's Hillside Dairy, Inc. Land O'Lakes, Inc. Landmark Creamery LoveTree Farmstead Cheese Lynn Dairy, Inc. Malcore Foods, Inc.

DIRECTORY

Maple Grove Cheese, Inc. Maple Leaf Cheese Marieke Gouda McCluskey Brothers Organic Farms Meister Cheese Company Mexican Cheese Producers. Inc. Mill Creek Cheese Factory Mullins Cheese, Inc. Nasonville Dairy, Inc. Noble View Cheese Nordic Creamery Oak Grove Dairy, Inc. Omega Naturals Pasture Pride Cheese, LLC Pine River Pre-Pack Ponderosa Dairy Products, LLC Prairie Farms Cheese Division Red Barn Family Farms Red Apple Cheese **Renard's** Cheese **Boelli Cheese Haus** Roth Cheese Saputo Cheese USA, Inc. Sartori Company Saxon Homestead Farm, LLC Schreiber Foods, Inc.-Corporate Schroeder Kase Schuman Cheese

Scott's of Wisconsin Scray Cheese Company Shullsburg Creamery Silver-Lewis Cheese Factory Cooperative Specialty Cheese Company, Inc. Springside Cheese Corporation Thuli Family Creamery Union Star Corporation Uplands Cheese Company V & V Supremo Foods, Inc. Valley View Cheese Cooperative W&W Dairy, Inc. Wakker Cheese Westby Cooperative Creamery Weyauwega Cheese Weyauwega Star Dairy, Inc. White Jasmine Widmer's Cheese Cellars, Inc. Willow Creek Cheese Wisconsin Aging & Grading Cheese, Inc. Wisconsin Cheese Group Wisconsin Dairy State Cheese Company Wiskerchen Cheese, Inc. Wohlt Cheese Yellowstone Cheese, Inc. Zimmerman Cheese, Inc.



Chy Visconsin? 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.



WisconsinCheese.com