

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

All-American Recipes



Frozen Patriotic Torte

SUMMER GRILLING, EASY APPETIZERS & WISCONSIN'S WINE COUNTRY

LETTER FROM THE EDITOR



Summer's here—we're going outside! We cherish our sunny days, and start dreaming of celebrating them while there's still snow on the ground. That's why, in Wisconsin, nearly every warm-weather gathering happens outdoors. Designed for celebrating from Memorial Day to Labor Day, this issue is packed with seasonal, easy-to-make recipes that travel well and are big on flavor, thanks to Wisconsin cheese.

Explore our collection of Easy and Elegant Appetizers for the ultimate in stress-free entertaining. These bites are so simple—they don't even require recipes. We've also included plenty of inspiration for perfect picnics or backyard barbecues. Indulge in our collection of cheeseburger ideas on pages 40-47, which guarantees to up your burger game this grilling season.

You'll find a festive trio of recipes to meet your star-spangled party needs. The Frozen Patriotic Torte on the cover is stunning and delicious. We've also reinvented the classic taco dip with American flag toppings, and to round things out, you'll find a fresh and easy Red, White and Blue Fruit Salad.

It's a beautiful season to get out and enjoy Wisconsin's wine country. (Yes, you read that correctly!) The lovely southwestern region of our state, also known as the Driftless Area, is dotted with wineries providing samples of their estate-grown specialties. Since every wine tasting is delightful with cheese, we've paired up a few of our favorite wineries with specialty cheese stops along the way.

Cheers to road tripping and adventures.
Let the summer celebrations begin!

Suzanne Fanning

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Entertain with bite-sized starters featuring the season's best ingredients.



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Have a blast this summer with outdoor fun and a star-spangled picnic spread.



Build the Best Cheeseburger

Elevate your cheeseburger with creative topping inspirations.



Summer Grilling

Taste beyond the cheeseburger by grilling our lighter fare.



Summertime Cheeseboard

Enjoy a beautiful cheeseboard bursting with fresh flavors and colors.



Wisconsin's Wine Country

Plan a visit to Wisconsin's Driftless Area; experience the region's wineries and artisan cheese.

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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](https://www.wisconsincheese.com/Recipes).

Check out the reviews and great recipe tips below!

Cheddar Blueberry Buckle



Delightful Homestyle Dessert

I made this Sunday to enjoy over the next couple of days. As for any additions, I would suggest 1 teaspoon vanilla extract and 1/4 teaspoon almond extract. And for the adventurous, perhaps some crumbled Wisconsin feta cheese added to the batter!

— **Kathleen**

Three-Cheese Popcorn



The Perfect Popcorn!

This popcorn recipe is not only incredibly simple to prepare but absolutely delicious. My favorite "spin" was to combine a few drops of hot sauce, garlic powder and dried rosemary with a few tablespoons of olive oil, and drizzle it over the top.

— **Brier**

Raspberry-Fontina Grilled Cheese



A Nearly Perfect Sandwich!

This is a combo I go back to again and again, it's so yummy. I do recommend two small changes: I added thinly sliced Granny Smith apple for crunch and crispy bacon for a savory component. With those additions, I consider it perfect.

— **Lexie66**

Strawberry-Gouda Flowers



Wonderfully & Very Versatile Recipe

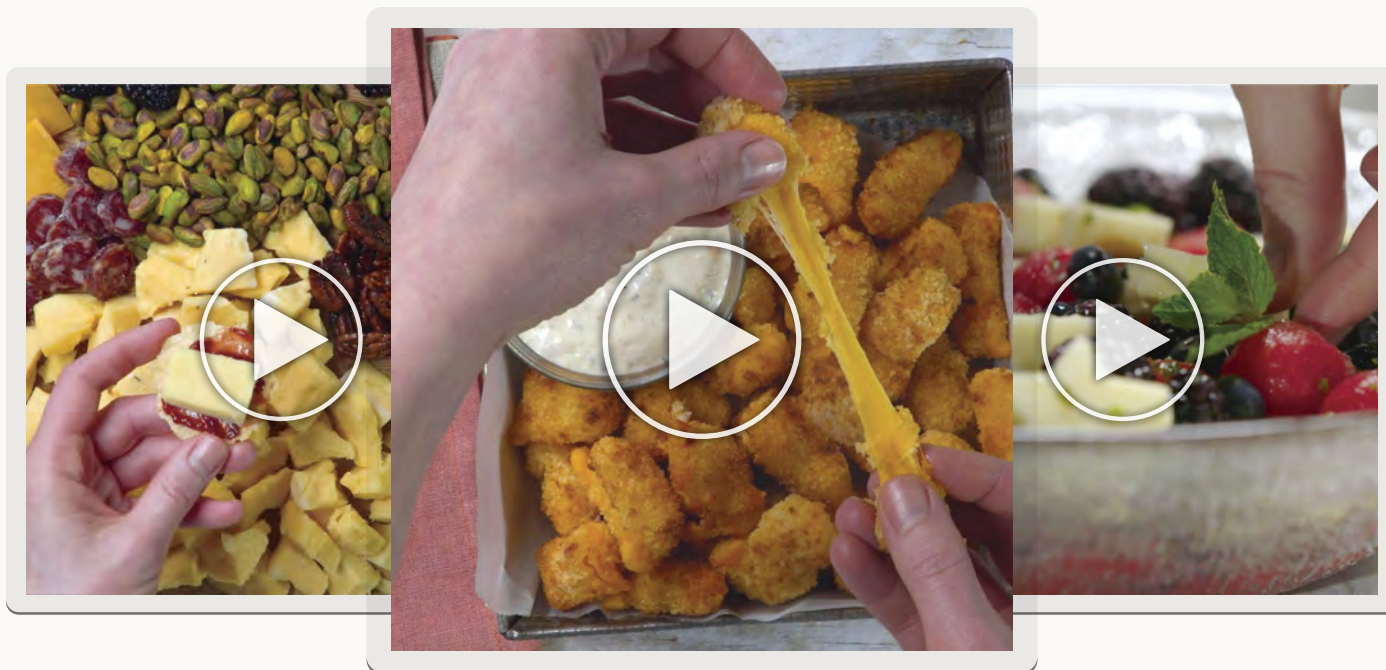
I made this absolutely stunning appetizer for a party and experimented with different fillings. Some I made exactly as the recipe stated with strawberries and strawberry preserves. I also tried raspberries and raspberry jelly and raspberry jelly with oranges. They were a HUGE hit!!!

— **Bakingmom**



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



FIRST BITE





Air Fryer Cheese Curds

SERVES: 4

INGREDIENTS:

1 cup all-purpose flour
3 eggs
2 cups panko bread crumbs
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper

8 ounces **Renard's Original
Cheese Curds**

Cooking spray

Dipping Sauces: marinara sauce
and ranch salad dressing

INSTRUCTIONS:

Heat air fryer to 350°F. Line a rimmed baking sheet with waxed paper.

Place flour in a medium, shallow bowl. Lightly beat eggs in separate medium, shallow bowl. Combine the bread crumbs, garlic powder and cayenne pepper in another medium, shallow bowl.

Dredge cheese curds, a few at a time, in flour. Then dip in eggs; coat with crumb mixture, shaking off any excess coating between steps. Place coated curds on prepared pan.

Lightly spritz curds with cooking spray just before placing into air fryer basket. Arrange curds in a single layer in the basket. Refrigerate remaining curds until frying.

Set timer for 5-7 minutes. Fry curds, removing basket at 3 minutes; flip curds. Cook 2-4 minutes longer or until light brown, crispy and the curds begin to melt. Repeat with remaining curds, starting with a light spritz of cooking spray.

Serve with dipping sauces.







This is proof that fresh summer veggies do make great cheese pairings! Cheeselandia party host Cherryl added bright color and crunch to her cheese plate with purple cauliflower and sliced cucumber.



Sweet and salty. The ultimate in cheese pairing tips are exemplified by party host Natalia's display. She added sweetness with fresh fruit and fig preserves and salty with cured meats and olives.



This colorful display from party host Libby is full of fresh summer produce. She achieved a rainbow of colors with a variety of fruits and vegetables such as grapes, strawberries, blueberries, raspberries, sweet mini peppers, watermelon radishes and mini cucumbers.

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.

EASY AND ELEGANT APPETIZERS

Ready for warm-weather gatherings? These bite-sized starters feature the season's best ingredients paired with artisan cheese. They're perfect for any menu and simple to prepare. Pick your bites (or try them all), and let the summer celebrations begin!





MEDITERRANEAN PICKS

Spread thinly sliced cucumber strips with hummus; wrap strips around 1/2-inch cubed

Odyssey® Traditional Feta cheese.

Secure with picks.



SPICY MUENSTER BITES

Top oat crackers with 1/4-inch sliced
Edelweiss Muenster cheese and
hot pepper jelly.



EVERYTHING BAGEL PARMESAN CRISPS

Place heaping tablespoonfuls of shredded **Nordic Creamery Parmesan cheese** on a parchment-lined baking sheet; sprinkle with everything bagel seasoning. Bake at 400°F for 5-7 minutes or until crisp. Remove to a wire rack to cool.





HASSELBACK TOMATO CAPRESE BITES

Stuff sliced cocktail or small roma tomatoes with 1/4-inch sliced **Crave Brothers Farmstead Classics Fresh Mozzarella** cheese and fresh basil leaves. Drizzle each with balsamic glaze.

ALL-AMERICAN PICNICS

SANDWICHES, SALADS AND SIDES FOR OUTDOOR DINING

Celebrate Memorial Day to Labor Day by embracing the warm temperatures and packing your meals for dining alfresco this summer. From picnics in the park to festive backyard barbecues, these tasty recipes add sparkle to menus starring bright flavors from Wisconsin cheese. They're easy to make, travel well and are best enjoyed with loved ones outdoors.







CREAMY VEGGIE CHOPPED SALAD

SERVES: 8-10

INGREDIENTS:

SALAD:

- 2 large sweet orange bell peppers, chopped (2 cups)
- 2 cups chopped seedless cucumber (1 to 2 medium cucumbers each)
- 2 celery ribs, chopped (1 cup)
- 1 large red onion, chopped (1 cup)
- 1 cup quartered grape tomatoes
- 1 can (16 ounces) garbanzo beans, rinsed and drained
- 12 ounces **Wakker Creamy Gouda (aged 2-3 months) cheese**, diced (3 cups)

DRESSING:

- 1 cup mayonnaise
- 1/2 cup sour cream
- 3 tablespoons lemon juice
- 2 teaspoons Worcestershire sauce
- 3 ounces **Hook's Parmesan cheese**, grated (1 cup)
- 1/2 cup snipped fresh dill
- Salt and pepper to taste

INSTRUCTIONS:

SALAD:

Combine the salad ingredients in a large serving bowl.

DRESSING:

Whisk the mayonnaise, sour cream, lemon juice and Worcestershire sauce in a medium bowl. Stir in parmesan and dill. Season with salt and pepper to taste. Pour dressing over salad; toss to coat. Cover and refrigerate for at least 1 hour or until flavors are blended.



TRIPLE-CHEESE TART WITH HEIRLOOM TOMATOES

SERVES: 8

INGREDIENTS:

- 1 sheet refrigerated pie pastry
- 1 1/2 pounds firm heirloom tomatoes, cut in 1/4-inch slices and seeded
- Salt and pepper
- 1 container (16 ounces) whole milk **BelGioioso Ricotta con Latte®** cheese
- 4 ounces **BelGioioso Fontina** cheese, shredded (1 cup)
- 3 ounces **BelGioioso Asiago** cheese, finely shredded (about 1 cup)
- 1 cup loosely packed fresh basil leaves
- 1 egg
- Fresh basil

INSTRUCTIONS:

Heat oven to 425°F.

Roll out pie pastry on a lightly floured surface. Transfer to a 9-inch tart pan with removable bottom, trim edges. Line pastry with parchment or double thickness aluminum foil; fill with pie weights or dried beans. Bake for 20 minutes. Carefully remove parchment and pie weights. Prick pastry bottom with a fork. Bake for 5 minutes longer. Cool on a wire rack.

Meanwhile, line a baking sheet with three sheets paper towel. Arrange tomato slices in a single layer on towels; season with salt. Let stand for 30 minutes, flipping tomatoes halfway through. Pat tomatoes dry with towels. Set aside.

Place the ricotta, fontina, asiago and basil in a food processor; cover and process until mixture is smooth. Add egg; cover and pulse until blended. Lightly season with salt and pepper. Spread ricotta mixture over crust. Top with reserved tomatoes. Lightly season with salt and pepper.

Bake for 20-25 minutes or until filling is set and thermometer inserted in filling reads 160°F, covering edges with aluminum foil if necessary. Let stand for 5 minutes before removing sides of pan for serving.

Garnish with basil.





AMERICAN FLAG TACO DIP

SERVINGS: 18-20

INGREDIENTS:

- 2 packages (8 ounces each) **Crystal Farms Original Cream Cheese**, softened
- 1 jar (16 ounces) chunky salsa
- 1 cup (8 ounces) sour cream
- 8 ounces **Hook's Colby cheese**, shredded (2 cups)
- 1/2 cup chopped green onions
- 3 bags (9 ounces each) blue corn tortilla chips, divided
- 2 blocks (8 ounces each) **Cedar Grove Organic Monterey Jack cheese**
- 1 cup quartered grape tomatoes
- 1 large sweet red bell pepper, chopped (1 cup)

INSTRUCTIONS:

Beat the cream cheese, salsa, sour cream, colby and green onions in a large bowl until blended. Spread colby mixture into the bottom of a 13 x 9-inch baking dish.

Measure 1 cup crushed tortilla chips; set aside the remaining chips for serving. Arrange the crushed tortilla chips in a rectangle on top of colby mixture, about 5 x 4-inches.

Cut 1 block (8 ounces) monterey jack in half into two blocks, each about 1/2-inch thick. Cut slices with a 1 1/2-inch star cookie cutter, using the handle of a small spoon to press and release cheese from cutter at star points. Place stars on chips. Shred 2 cups (8 ounces) from the remaining monterey jack.

Combine tomatoes and red bell pepper in a medium bowl. For stripes, arrange tomato mixture and shredded monterey jack in alternating rows, each about 1-inch.

Cover and refrigerate for at least 1 hour or until serving. Serve with the reserved tortilla chips.

RED, WHITE AND BLUE FRUIT SALAD

SERVES: 6

INGREDIENTS:

HONEY-LIME DRESSING:

- 1/4 cup honey
- 2 tablespoons lime juice
- 1 teaspoon lime zest
- 1/4 cup minced fresh mint

FRUIT SALAD:

- 15 ounces **Sartori Classic Fontina cheese** (3 wedges)
- 3 cups watermelon balls
- 3 cups blueberries
- 1 cup blackberries
- Fresh mint, optional

INSTRUCTIONS:

HONEY-LIME DRESSING:

Whisk the honey, lime juice and lime zest in a small bowl. Stir in mint; set aside.

FRUIT SALAD:

Cut fontina into 1/2-inch thick slices, each about 2-inches wide. Cut fontina slices with a 1 1/2-inch star cookie cutter, using the handle of a small spoon to press and release cheese from cutter at star points.

Combine watermelon and berries in a large serving bowl. Top with fontina. Drizzle with reserved dressing just before serving; gently toss salad to coat. Garnish with mint if desired.







SPICY PEACH SUPER SANDWICH

SERVES: 8

INGREDIENTS:

- 1 round loaf (1 pound) unsliced Italian or sourdough bread
- 1/4 cup plus 2 tablespoons peach preserves
- 1/4 cup Sriracha mayonnaise or mayonnaise
- 12 slices **Arla Fontina cheese** (about 8 ounces)
- 1 pound thinly sliced deli chicken breast
- 3 cups fresh baby arugula or spinach
- 12 slices **Arla Havarti cheese** (about 8 ounces)

INSTRUCTIONS:

Cut 1 inch off top of bread; hollow out the top and bottom of loaf, leaving a 1/2-inch shell. (Save removed bread for a different recipe.)

Combine preserves and mayonnaise in a small bowl. Spread 2 tablespoons mayonnaise mixture into the bread bottom. Layer with 4 slices fontina, 6 slices chicken, 1 cup arugula and 4 slices havarti. Repeat the layers twice, starting with the mayonnaise mixture. Spread bread top with remaining mayonnaise mixture; replace top.

Wrap tightly with plastic wrap. Refrigerate for at least 1 hour or until serving.



RECIPE TIP:

Make your own Sriracha mayonnaise by combining 1/4 cup mayonnaise with 1 1/2 to 3 teaspoons Sriracha hot chili sauce, depending on desired spice level.

STEAK AND BLUE CHEESE SLAW WRAPS

SERVES: 6

INGREDIENTS:

- 1 1/2 pounds strip steak
- 2 tablespoons olive oil
- Salt and pepper
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons red wine vinegar
- 1/2 teaspoon celery salt
- 4 cups prepared coleslaw mix
- 1 1/2 cups **Montforte™ Blue Cheese crumbles** (9 ounces)
- 6 spinach-flavored wraps or tortillas (12 inches), at room temperature

INSTRUCTIONS:

Heat grill to medium-high.

Pat steak dry with paper towels. Brush with olive oil; season with salt and pepper. Grill steak, covered, over medium-high heat for 4-5 minutes per side or until a thermometer inserted in steak reads 145°F. Transfer steak to cutting board; tent with aluminum foil. Let stand for 10 minutes.

Meanwhile, combine the mayonnaise, sour cream, red wine vinegar and celery salt in a large bowl. Fold in coleslaw mix. Gently fold in blue cheese.

Thinly slice steak against the grain. Top wraps with steak and coleslaw. Roll up tightly.





Cheese Prep:

**GRATE CHEESE
LIKE A PRO**



When cooking with cheese, professional cooks know the box grater is a top contender for kitchen MVP. This handy kitchen tool offers simple options for shredding, finely shredding, grating and slicing cheese. But, are you using your box grater to its fullest potential? Most cooks are well acquainted with the shredding plane, but box graters can do so much more! Read on for tips and uses for all four sides.



Cheese Prep:

SIDE 1: SHREDDING

BEST FOR: Semi-hard and semi-soft cheeses (try fontina, gouda and monterey jack)

RESULT: Larger, thicker shreds

USES: Sprinkle in casseroles, lasagna, macaroni and cheese and on top of pizza

PRO TIP: Place semi-soft cheeses in the freezer for 10-15 minutes before shredding



GRATE CHEESE LIKE A PRO

SIDE 2: SLICING

BEST FOR: Hard aged cheeses (try parmesan, asiago and aged gouda)

RESULT: Thin, irregular strips or slices

USES: Top crostini, salads, pastas and soups

PRO TIP: The amount of pressure used when slicing will affect the thickness of the strip; try firm pressure for a thicker slice



Cheese Prep:

SIDE 3: GRATING

BEST FOR: Hard cheeses
(try parmesan, romano
and asiago)

RESULT: Light, powdery
grated cheese

USES: Stir into sauces and
soups, and sprinkle on pizza,
pastas and steamed veggies

PRO TIP: Don't press too
hard when grating cheese;
use light pressure to brush
the cheese against the sharp
points on the plane



GRATE CHEESE LIKE A PRO

SIDE 4: FINELY SHREDDING

BEST FOR: Hard and semi-hard cheeses
(try parmesan, cheddar and swiss)

RESULT: Delicate, thin shreds

USES: Sprinkle to melt over warm
potatoes, pastas and soups

PRO TIP: Empty your box grater
frequently, fine shreds are
delicate and may clump
together under pressure



SUMMERTIME CHEESEBOARD



[1] Blaser's Antonella™ Garden Vegetable & Sweet Basil cheese

[2] Door Artisan Top Hat Bandaged Cheddar cheese

[3] Harmony Specialty Dairy Abergele Cheese with Onion and Chive

[4] Saxon Asiago Fresca™ cheese

[5] Deer Creek® The Robin cheese

Fresh flavors are the focus of this colorful summer spread. Start by selecting cheeses with a nod to the season such as hints of sweet basil and chives. Round out the board with an assortment of summer fruits—the natural sweetness of fruit pairs perfectly with the buttery notes in cheese.



Garnish the board with sliced plums, breadsticks, strawberries, Finocchio salami, pistachios, blackberries, candied pecans, sliced kiwifruit, capicola, raspberry jam and wafer crackers.



Build **THE BEST** *Cheeseburger*

THE BEST CHEESEBURGERS
START WITH MELTING ARTISAN
WISCONSIN CHEESE ON BURGERS,
AND THEN SELECTING A BREAD,
A SPREAD, A LITTLE SOMETHING
FOR CRUNCH AND TOPPING WITH
EXTRAS. HERE ARE OUR FIVE
FAVORITES. TRY ONE, ALL OR
MIX AND MATCH THESE IDEAS
TO CREATE YOUR OWN!



Ultimate Bacon Cheeseburger

THE CHEESE: Decatur Dairy Butterkaase cheese + Ron's Wisconsin Mild Cheddar cheese

THE BREAD: toasted, split brioche buns

THE SPREAD: tomato jam

THE CRUNCH: crisp bacon

THE EXTRAS: fresh arugula



ULTIMATE BACON CHEESEBURGER

Serves: 6

INGREDIENTS:

- 1 pound thick-cut bacon
- 2 pounds ground beef (80% lean)
- Salt and pepper
- 6 ounces **Decatur Dairy Butterkaase** cheese, cut into six slices (1 ounce each)
- 6 ounces **Ron's Wisconsin Mild Cheddar** cheese, cut into six slices (1 ounce each)
- 1 cup fresh arugula or baby spinach
- 6 brioche buns, split and toasted
- 1/2 cup tomato jam or hot pepper jelly

INSTRUCTIONS:

Heat oven to 400°F. Place a lightly greased baking rack on an aluminum foil-lined rimmed baking sheet. Place bacon strips in a single layer on rack, taking care not to overlap strips. Bake for 15-20 minutes or until bacon is crisp.

Meanwhile, grease grill grate. Heat grill to medium.

Form beef into six patties, 1/3 pound each. Season patties 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 160°F. Top with butterkaase and cheddar. Cover and cook for 1-3 minutes longer or until cheeses are melted.

Place arugula on bun bottoms; top with burgers and bacon. Spread tomato jam on bun tops; replace tops.

Isabella Cheeseburger

THE CHEESE: Meister Monterey Jack cheese +
Widmer's One Year Old or Mild Cheddar cheese

THE BREAD: toasted, split Mexican rolls

THE SPREAD: refried beans

THE CRUNCH: pickled jalapeno slices + sliced red onion

THE EXTRAS: sliced avocado + sliced tomatoes + lettuce leaves



Southern Belle Cheeseburger

THE CHEESE: Roth Original Grand Cru® cheese

THE BREAD: toasted, sliced sourdough

THE SPREAD: barbecue sauce

THE CRUNCH: sliced onion + coleslaw

THE EXTRAS: dill pickle spears



Waldorf Cheeseburger

THE CHEESE: Castle Rock Organic Artisan Blue cheese

THE BREAD: toasted, split Italian rolls

THE SPREAD: Dijon mustard

THE CRUNCH: toasted walnuts + sliced red onion

THE EXTRAS: dried tart cherries + curly endive



Bohemian Cheeseburger

THE CHEESE: Marieke® Gouda Plain Young Gouda cheese

THE BREAD: toasted, sliced oat bread

THE SPREAD: pesto + mayonnaise

THE CRUNCH: fried, thinly sliced prosciutto

THE EXTRAS: wilted, torn fresh spinach + thinly sliced deli turkey





SUMMER GRILLING: *Beyond the Cheeseburger*

Round out your summer grill menu with a couple of lighter options featuring plenty of fresh flavor. We've updated the classic grilled chicken salad with a sweet blackberry vinaigrette that doubles as a marinade for the chicken. Taco fans will love the spicy, salty cotija pico de gallo topping for the grilled steak tacos. Let's fire up the grill and get cooking!





GRILLED CHICKEN SALAD WITH BLACKBERRY VINAIGRETTE

Serves: 4

INGREDIENTS:

- 1 1/2 cups fresh blackberries, divided
- 1/3 cup loosely packed fresh basil leaves
- 1/3 cup balsamic vinegar
- 1/4 cup honey
- 3/4 cup olive oil
- Salt and pepper to taste
- 4 boneless skinless chicken breast halves (6 ounces each)
- 12 ounces (about 14 cups) fresh baby spinach and kale salad mix
- 4 ounces **Sartori Merlot BellaVitano®** cheese, crumbled

INSTRUCTIONS:

Place the 1/2 cup blackberries, basil, balsamic vinegar and honey in a food processor. Cover and process until mixture is smooth; slowly stream in olive oil until blended. Season with salt and pepper to taste.

Pour 3/4 cup vinaigrette in a sealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate for at least 30 minutes. Cover and refrigerate remaining vinaigrette until serving.

Grease grill grate. Heat grill to medium. Grill chicken, covered, over medium heat for 5-7 minutes per side or until a thermometer inserted in chicken reads 165°F. Transfer chicken to a cutting board; keep warm.

Divide salad mix onto four serving plates. Cut chicken into slices. Top salads with chicken and remaining blackberries. Drizzle with reserved vinaigrette. Sprinkle with Merlot BellaVitano®.

GRILLED STEAK AND GOTIJA SALSA TACOS

Makes: 8 tacos

INGREDIENTS:

Fresh Pico de Gallo:

- 3 cups diced tomatoes
(about 4 medium tomatoes)
- 1 cup chopped seedless cucumber
- 1 cup roughly chopped cilantro
- 1/2 cup finely chopped red onion
- 1 to 2 small jalapenos, finely chopped
- 2 tablespoons lime juice
- Salt and pepper to taste

Grilled Steak:

- 1 1/2 pounds flank steak
- 2 tablespoons chile lime seasoning
blend or taco seasoning

Tacos:

- 8 ounces grated **Reynaldo's Queso Cotija** cheese, divided
- 16 corn tortillas, warmed (6 inches)
- Minced fresh cilantro, optional
- Lime wedges

INSTRUCTIONS:

Fresh Pico de Gallo:

Combine the tomatoes, cucumber, cilantro, red onion, jalapenos and lime juice in a large bowl. Season with salt and pepper to taste. Cover and refrigerate until serving.

Grilled Steak:

Grease grill grate. Heat grill to medium-high.

Rub steak with seasoning blend. Let stand for 10 minutes.

Grill steak, covered, over medium-high heat for 4-5 minutes per side or until a thermometer inserted in steak reads 145°F. Transfer steak to a cutting board; tent with aluminum foil. Let stand for 10 minutes. Thinly slice steak against the grain.

Tacos:

Stir 1 1/2 cups cotija into pico de gallo. Divide tortillas by twos, top each tortilla stack with steak, pico de gallo, cilantro, if desired and remaining cotija. Serve with lime wedges.





A VISIT TO WISCONSIN'S WINE COUNTRY

WISCONSIN'S DRIFTLESS REGION

Wisconsin and wine aren't usually synonyms, but a growing industry is changing the perception of the state's wine scene. Today, Wisconsin is home to more than 100 wineries. The variety offers something to please every palate, ranging from full-bodied reds made with estate-grown grapes to sweeter options crafted with Wisconsin's abundant fruit crops.

Much of the industry's new growth is concentrated in southwestern Wisconsin, also known as the Driftless Area. This gorgeous corner of the state is recognized for its beautifully sculpted topography that remained untouched by passing glaciers thousands of years ago.

The result is an area filled with deep river valleys, limestone bluffs and stunning vistas. The unique topography and terroir of the region makes it ideal for producing wine as well as Wisconsin cheese. The rolling hills and rivers keep the air moving, protecting grapes from Wisconsin's cold winters. The hills also make growing row crops difficult, leaving the land open for grazing. Cheesemakers in the Driftless region credit the terroir as being crucial to the quality and flavor of cheese made with area milk.

Ready to taste for yourself? Plan a summer day trip to the region for breathtaking views, lush wines and delectable cheese.



WOLLERSHEIM WINERY

PRAIRIE DU SAC



WOLLERSHEIM.COM



Wollersheim Winery has been a leader in the Wisconsin wine industry since Robert and JoAnn Wollersheim purchased the land in 1972 and restored it to a working winery. The property was first home to grapevines in the 1840s but was converted to a conventional farm in 1899. Once restored, the Wollersheim family has continued to push Wisconsin's winemaking boundaries, adding fermentation and bottling rooms, a tasting facility and wine shop, and most recently, a distillery.

Four winter-hardy hybrid grape varieties are grown on 27 acres of vineyards; Wollersheim produces wines that range from light-bodied favorites such as Prairie Blush to rich, full-bodied wines like Domaine Reserve. Tasting and tours are offered daily through the vineyards, winemaking and bottling facilities and in the underground, limestone aging cellars.

After a tasting, Wollersheim's scenic hillside location beckons visitors to stay and savor a glass of wine. If you go, be sure to pack your own cheeseboard, featuring a few local cheeses. The Carr Valley Cheese retail shop, home to Wisconsin's most awarded cheesemaker Sid Cook, is just a few miles from Wollersheim and the ideal stop for supplies.



BYOC (BRING YOUR OWN CHEESEBOARD)

Wollersheim has a delightful outdoor patio perfect for enjoying a bottle of wine and your own cheeseboard.

Keep the cheeses local with **Carr Valley Smoked Pepper Jack**, **Bleu Mont Dairy Cave Aged Bandaged Cheddar** and **Cedar Grove Butterkase**. Pair them with fresh cherries, dried apricots, fig jam, crackers, candied pecans and thinly sliced prosciutto.



Botham Vineyards' roots date back to a nearly 115-year-old dairy farm that Peter Botham began transforming into a vineyard in 1989. He produced his first wines in 1993 and opened a tasting room, in the renovated dairy barn on the property, in 1994.

Botham's charm is twofold—amazing scenery and award-winning wine. Field 3 and Uplands Reserve, both named Best Wine in Wisconsin, are crafted with estate-grown Léon Millot and Maréchal Foch grapes. For visitors seeking a little sweetness, Botham's Big Stuff Red fits the bill.

Pair up your tasting with one of Botham's custom cheeseboards. They offer a classic and deluxe version of their Wisconsin specialty cheeseboard, featuring a rotating supply of three local cheeses and a variety of accompaniments including nearby Bavarian sausage, nuts and dried fruit.

With wine and cheese in hand, retire outside to the patio or gently sloping hillside to take in the beautiful views.



CHEESEBOARD: This classic version of Botham's cheeseboard features **Carr Valley Cheese Cave Aged Cheddar cheese**, **Babcock Romano cheese** and **Babcock Holland-Style Gouda cheese** paired with fresh grapes, mixed olives, nuts and crackers.



BOTHAM VINEYARDS {

BARNEVELD



SAMPLE: Make sure to get a taste of Driftless, Botham's semi-dry white wine, named after the Driftless Area and where the winery calls home. The wine is nutty and floral with a hint of fruit; pair it with a creamy, mild cheese like a gouda.



BOTHAMVINEYARDS.COM

{ AROUND THE REGION }

Extend your day trip to check out these wineries and cheesemakers in the Driftless region.

1 TENBA RIDGE WINERY :: BLAIR, WI

Known for producing Alsatian-style wines in small batches, Tenba's outdoor terrace offers incredible scenic views.

TENBARIDGEWINE.COM

2 ELMARO VINEYARD :: TREMPLEAU, WI

Nestled in the Mississippi River Valley, Elmaro offers a taste of wines made with traditional Midwest grape varieties such as Marquette, St. Pepin and La Crescent.

ELMAROVINEYARD.COM

3 BRANCHES WINERY :: WESTBY, WI

Estate-grown grape and fruit wines are specialties at Branches Winery.

BRANCHESWINERY.COM

4 BARABOO BLUFF WINERY :: BARABOO, WI

Situated high on the hills just outside of Wisconsin Dells, Baraboo Bluff Winery offers panoramic views from their indoor tasting room and outside seating areas.

BARABOOBLUFFWINERY.COM

5 WOLLERSHEIM WINERY :: PRAIRIE DU SAC, WI

WOLLERSHEIM.COM

6 BOTHAM VINEYARDS :: BARNEVELD, WI

BOTHAMVINEYARDS.COM

7 WESTBY COOPERATIVE CREAMERY :: WESTBY, WI

Discover Wisconsin cheese, butter and other products at this century-old creamery.

WESTBYCREAMERY.COM

8 CARR VALLEY CHEESE :: LA VALLE, WI

Watch cheese being made, sample fresh cheese curds and purchase cheese crafted by North America's most awarded Cheesemaker, Certified Master Cheesemaker Sid Cook.

CARRVALLEYCHEESE.COM



9 BRUNKOW CHEESE

DARLINGTON, WI

Sample artisan English-style cheddars and flavored jacks to specialty cheeses and spreads from a fourth generation cheesemaker.

BRUNKOWCHEESE.COM

10 CEDAR GROVE CHEESE FACTORY

PLAIN, WI

Catch a glimpse of cheesemaking and conservation at this 100-year-old cheese factory. View the “Living Machine” water treatment greenhouse, and shop award-winning cheeses.

CEDARGROVECHEESE.COM

11 HOOK’S CHEESE COMPANY

MINERAL POINT, WI

Explore amazing aged cheddars [up to 15 years old], World Champion Colby and a wide variety of blues crafted by a husband and wife team, Tony and Julie Hook.

HOOKSCHEESE.COM



SWEET ENDINGS

Frozen Patriotic Torte

Serves: 8-10

Ingredients:

- 2 containers (8 ounces each) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 1 cup superfine sugar
- Zest and juice of 2 medium lemons
- 1 3/4 cups heavy whipping cream
- 1 loaf (10.75 ounces) frozen pound cake, thawed and cut into 1/2-inch cubes (3 cups)
- 4 cups fresh raspberries, divided
- 4 cups fresh blueberries, divided

Instructions:

Line a 9-inch springform pan with waxed paper.

Beat mascarpone and sugar in a large bowl until blended. Beat in lemon zest and juice.

Beat cream in a separate large bowl until stiff peaks form. Gently fold whipped cream into mascarpone mixture. Transfer 2 1/2 cups mascarpone mixture to a bowl; cover and refrigerate.

Fold pound cake into the remaining mascarpone mixture. Spread half of the cake mixture into the prepared pan. Line the edge of filling, near pan, with raspberries; top filling with 2 cups raspberries.

Spread the remaining cake mixture into pan. Line the edge of filling, near pan, with blueberries; top filling with 1 3/4 cups blueberries.

Spread the reserved mascarpone mixture over the top. Arrange the remaining blueberries in a star shape. Line the edge of filling, near pan, with the remaining raspberries.

Cover and freeze for at least 4 hours or overnight. Remove torte from freezer 10 minutes before serving. Carefully run a knife around edge of pan to loosen; remove sides of pan.







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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Burnett Dairy Cooperative

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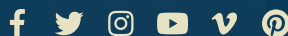
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