

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

SOUPS ON!

Warm up with Slow-Cooker
Potato Chowder,
Wisconsin-Style French
Onion Soup and more.

WINE & CHEESE PAIRING TIPS | GAME DAY RECIPES FOR A CROWD

LETTER FROM THE EDITOR



In Wisconsin, we welcomed New Year 2019 with our state covered in a beautiful, glistening blanket of snow. Yes, winters are just as cold (and long) as you'd think here, but we believe in making the most of our chilly, snowy days—skiing, ice fishing, sledding followed by cozy nights by the fire with friends.

How do we make it through our long winter and maintain our warm Wisconsin smiles? It's all about comfort food, and in this issue, we're sharing our feel-good recipes to nurture the soul and take the chill out of cold days. Throughout the pages, you'll find soups and chili recipes. Gather friends and family for a hearty bowl of Slow-Cooker Potato Chowder, or serve them a uniquely Wisconsin spin on French onion soup. When it comes to dessert, think ooey, gooey and warm like our Cookies and Cream Skillet Brownies.

In this issue, we're also excited to introduce you to our new community, Cheeselandia. Cheese fans all over the country are hosting home parties to share their love for Wisconsin and our award-winning cheeses. Learn more and join the cheese conversation. See pages 7 and 8 for details.

Wishing you a warm and delicious winter!

Suzanne Fanning

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Suzanne Fanning

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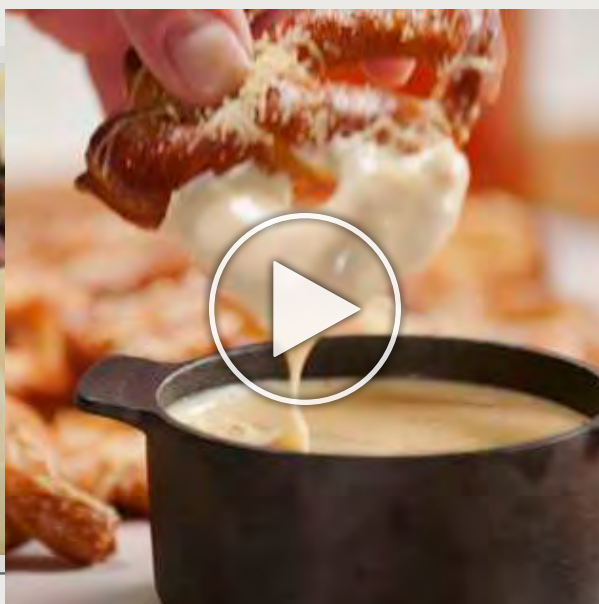
Cookies and Cream Skillet Brownies

Wisconsin Cheese Company Directory



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



Soft Parmesan Pretzels

SERVINGS: 12 PRETZELS

INGREDIENTS:

- 1 tube (13.8 ounces) refrigerated pizza crust
- 2 1/2 quarts water
- 2/3 cup baking soda
- 1 egg, lightly beaten
- 3 ounces **Stella® Parmesan cheese**, grated (1 cup)
- 1/2 teaspoon garlic powder
- Warm Beer-Cheese Dip Recipe or prepared mustard

DIRECTIONS:

Heat oven to 425°F. Line two 15 x 10-inch baking pans with parchment paper.

Unroll pizza crust on a lightly floured surface. Cut dough widthwise into 12 strips, each about 1-inch wide. Carefully stretch each strip into a 24-inch rope. Form each rope into a U shape. Overlap ends, twisting once. Fold ends down; press ends tightly onto the bottom of U to secure pretzel shape.

Bring water and baking soda to boil in a Dutch oven over high heat, stirring occasionally. Drop pretzels, two at a time, into the boiling water. Boil for 30 seconds, submerging pretzels in the boiling water. Remove with a slotted spatula; drain on paper towels.

Transfer to prepared pans; brush tops with egg wash. Bake for 10 minutes. Meanwhile, combine parmesan and garlic powder in a small bowl. Sprinkle each pretzel with about 1 tablespoon parmesan mixture. Bake for 2-3 minutes longer or until pretzels are golden brown. Serve warm with Warm Beer-Cheese Dip or mustard.

Warm Beer-Cheese Dip

SERVINGS: 2 CUPS

INGREDIENTS:

- 6 ounces lager or amber-style beer
- 1 package (8 ounces) **Crystal Farms Cream Cheese**, cut into small cubes
- 1/4 teaspoon cayenne pepper
- 12 ounces **Laack Brothers Roasted Red Pepper Jack cheese**, shredded (3 cups)
- Soft or hard pretzels

DIRECTIONS:

Bring beer just to a boil in a saucepan over medium heat. Reduce heat to low; simmer for 2 minutes. Whisk in cream cheese and cayenne pepper until smooth. Gradually stir in roasted red pepper jack until melted. Serve warm with pretzels.





WELCOME TO THE STATE OF CHEESE.

It's no secret that Wisconsin cheese is something to talk about. Our cheese wins more awards than any other state or country—and now cheese fans throughout the nation are joining forces to help spread that message. Supported by Dairy Farmers of Wisconsin, Cheeselandia is a new consumer movement that celebrates the ingenuity and creativity of the Wisconsin cheese industry. By hosting Cheeselandia home parties with friends and family, the most passionate cheese lovers in the land have become the ultimate "force for fromage," carrying the word about Wisconsin's most famous cheeses far beyond our borders and into minds, mouths and communities throughout the country. Think you're one of the most enthusiastic cheese lovers in all the land? Apply to host a Cheeselandia home cheese party at: www.cheeseapplication.com/apply.



Cheese and wine pairings are a Cheeselandia favorite. Try Sartori's wine-soaked Merlot BellaVitano® with a glass of red wine and crunchy hazelnuts.



Cheeselandia party co-hosts Kristina and Jennifer received everything they needed to share a little Wisconsin cheese love with family and friends. Look at this gouda spread!



Morgan rounded out her Cheeselandia tasting with a few classic cheese companions including charcuterie, preserves and fresh fruit.



A favorite Cheeselandia pairing combines the sweet, maple notes in Marieke® Gouda Foenegreek with dark chocolate and a classic, Wisconsin Old-Fashioned cocktail.

A woman with long, straight blonde hair is shown in profile, smiling warmly while looking down at a small white bowl she is holding with both hands. She is wearing a dark blue, long-sleeved top with white buttons at the cuffs and a delicate gold necklace with a small pendant. Her fingernails are painted a dark red color. The bowl contains a colorful salad or vegetable medley. In the foreground, the edge of a white plate with food and a dark bowl of red sauce are partially visible. The background is a plain, light-colored wall.

A festive table setting for a Christmas dinner. The centerpiece is a large white pot filled with meatballs in a rich tomato sauce. Surrounding it are several side dishes: a bowl of potato chips, a bowl of tater tots, a bowl of salsa, a bowl of radishes, and a bowl of green beans. There are also stacks of white bowls, a wooden spoon, and a wooden cutting board with a lime wedge. The table is decorated with red garlands and a wooden spoon. A person in a dark blue shirt is partially visible on the left side of the frame.





CHILI BAR TIPS:

- ★ GATHER ENOUGH BOWLS FOR BOTH THE CHILI AND TOPPINGS
- ★ GET CREATIVE WITH THE TOPPINGS; OFFER A VARIETY OF CHOICES RANGING IN FLAVORS AND TEXTURES
- ★ ENCOURAGE GUESTS TO SERVE THEMSELVES BY PLACING SILVERWARE, NAPKINS AND SERVING BOWLS ON THE TABLE
- ★ BEYOND THE TOPPINGS, STICK TO ONE SIMPLE SIDE SUCH AS CORN BREAD

THE ULTIMATE GAME DAY SPREAD

SET UP A CHILI BAR COMPLETE WITH ALL THE FIXINGS, AND YOUR GUESTS
CAN ENJOY THE PERFECT BOWL OF CHILI WHEN AND HOW THEY LIKE IT.
AND YOU'LL SCORE TIME TO ACTUALLY WATCH THE GAME!



CORN CHIPS

CILANTRO

GREEN ONION

RADISHES

SALSA

SOUR CREAM

CHEESE CRACKERS

LIME WEDGES

CHEDDAR CHEESE

PEPPER JACK CHEESE



CHEESY BEEF CHILI— SO GOUDA!

SERVINGS: 8; 3 QUARTS

INGREDIENTS:

- 2 pounds lean ground beef
- 1 large onion, chopped
- 3 tablespoons each chili powder and ground cumin
- 2 tablespoons tomato paste
- 1 can (28 ounces) crushed tomatoes, undrained
- 1 can (14.5 ounces) diced tomatoes, undrained
- 3 cans (16 ounces each) red kidney beans, rinsed and drained
- 12 ounces **Roth 3 Chile Pepper Gouda cheese**, shredded (3 cups)
- Salt and pepper to taste

DIRECTIONS:

Cook beef and onion in a Dutch oven over medium heat until meat is no longer pink; drain. Add the chili powder, cumin and tomato paste; cook and stir for 2 minutes.

Stir in tomatoes and beans. Bring to a boil, stirring frequently. Reduce heat; simmer for 40-45 minutes or until slightly thickened, stirring occasionally. Reduce heat to low; gradually stir in gouda until melted. Remove from the heat. Season with salt and pepper to taste.

ASIAGO WHITE TURKEY CHILI

SERVINGS: 8; 3 QUARTS

INGREDIENTS:

- 2 pounds ground turkey
- 1 medium onion, chopped
- 1 to 2 serrano peppers, seeded and finely chopped
- 3 cups chicken broth
- 6 ounces **Eau Galle Asiago cheese**,
grated and divided (2 cups) and rind reserved
- 3 cans (15.8 ounces each) great northern beans,
rinsed and drained
- 4 1/2 teaspoons ground cumin
- 5 cups fresh baby spinach, coarsely chopped
- Salt and pepper to taste

Optional Toppings: sliced green onions, hot pepper sauce, sour cream and crushed tortilla chips

DIRECTIONS:

Cook the turkey, onion and serrano peppers in a Dutch oven over medium heat until meat is no longer pink; drain.

Stir in chicken broth and reserved asiago rind. Bring just to a boil. Reduce heat to low; simmer for 10 minutes, stirring occasionally. Stir in beans and cumin; cook and stir for 10 minutes longer. Gradually stir in 1 cup grated asiago until melted. Stir in spinach; cook until wilted. Remove from the heat. Season with salt and pepper to taste.

Serve with remaining grated asiago and toppings as desired.







NEXT LEVEL NACHOS

WHEN IT COMES TO NACHOS—WHAT'S NOT TO LIKE? THE COMBINATION OF CRUNCHY CHIPS AND MELTED CHEESE PLEASES JUST ABOUT EVERY PALATE. BUT DID YOU KNOW A SIMPLE SHEET PAN CAN TAKE YOUR NACHOS TO THE NEXT LEVEL?

SHEET-PAN NACHOS ARE EASY TO PREPARE AND EVEN EASIER TO CLEAN UP, MAKING THEM PERFECT FOR TAILGATES AND PARTIES. LAYER CHIPS WITH FRESHLY SHREDDED WISCONSIN CHEESE AND YOUR FAVORITE TOPPINGS. ONCE BAKED, THESE FAMILY-STYLE NACHOS CAN BE SERVED STRAIGHT FROM THE PAN.





PHILLY CHEESESTEAK SHEET-PAN NACHOS

SERVINGS: 8-10

INGREDIENTS:

- 1 pound beef ribeye steak
- Salt and pepper
- 2 tablespoons olive oil, divided
- 1 medium onion, halved and thinly sliced
- 1 each medium green pepper and sweet red bell pepper, cut into strips
- 1 bag (9 ounces) tortilla chips
- 12 ounces part-skim **Burnett Dairy™ Fancy® Mozzarella cheese**, shredded and divided (3 cups)
- 12 ounces **Burnett Dairy™ Fancy® Provolone cheese**, shredded and divided (3 cups)
- Optional toppings: sliced green onions and sour cream

DIRECTIONS:

Freeze steak for 40 minutes. Thinly slice steak against the grain into strips; season with salt and pepper. Warm 1 tablespoon olive oil in a large, nonstick skillet over medium-high heat. Add steak; stir-fry until meat is no longer pink. Remove steak from skillet; keep warm.

Sauté onion and peppers in remaining oil in the same skillet over medium heat for 4-6 minutes or until crisp-tender. Season with salt and pepper. Remove from the heat. Add steak to skillet; toss to combine.

Heat oven to 400°F. Line a 15 x 10-inch baking pan with parchment paper.

Arrange tortilla chips in a single layer on prepared pan. Sprinkle with 1 cup mozzarella and 1 cup provolone. Layer with half of the steak-veggie mixture. Repeat layers, starting with 1 cup mozzarella. Sprinkle with the remaining mozzarella and provolone. Bake for 10-12 minutes or until the cheeses are melted.

Garnish with toppings as desired.
Serve immediately.









SUPER LOADED SHEET-PAN NACHOS

SERVINGS: 6-8

INGREDIENTS:

- 1 bag (13 ounces) tortilla chips
- 4 ounces **Cedar Grove Mild Cheddar cheese**, shredded (1 cup)
- 4 ounces **Cedar Grove Pepper Jack cheese**, shredded (1 cup)
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (2.25 ounces) sliced ripe olives, drained
- 1/2 cup diced sweet red bell pepper
- 4 ounces **Cedar Grove Havarti cheese**, shredded (1 cup)

Optional toppings: minced fresh cilantro, sliced green onions, pickled banana pepper rings, diced tomato, cubed avocado, sour cream and salsa

DIRECTIONS:

Heat oven to 400°F. Line a 15 x 10-inch baking pan with parchment paper. Arrange tortilla chips in a single layer on prepared pan. Sprinkle with cheddar and pepper jack. Layer with black beans, olives, red pepper and havarti. Bake for 10-12 minutes or until cheeses are melted.

Garnish with toppings as desired. Serve immediately.



Cheese Prep:

PAIRING WINE & CHEESE

Wine and cheese are each delicious on their own, but paired together, they create a truly memorable flavor experience. Pairing them together with confidence can be tricky. Keep these guidelines in mind for palate-pleasing pairings every time:

Match the intensity of the cheese and the wine.

When in doubt, let the flavor of the cheese shine and pick a wine that complements it.

Complement or contrast the textures.

For example, a buttery, oaky wine complements a creamy cheese, while crisp bubbles contrast a rich, soft-ripened cheese.

Add a food pairing to round out the flavors.

Fruit, nuts and charcuterie can help balance or bridge the flavors in a wine and cheese pairing.

CHARDONNAY & ROTH RESERVE GRAND CRU®

The light floral, vanilla and woody notes in Chardonnay are matched by the caramel and savory elements in Roth Reserve Grand Cru®. Pair with pistachios.



MALBEC & ROELLI DUNBARTON BLUE®

The ripe, fruity flavors in this big red wine are perfectly balanced by a savory, salty, full-flavored cheese. Pair with fresh figs.



Cheese Prep:

PINOT NOIR & WIDMER'S BRICK CHEESE

Pinot Noir is a light-bodied red wine with plenty of fruitiness to contrast the full, earthy flavors in a washed-rind cheese such as brick. Pair with candied walnuts.



SAUVIGNON BLANC & DEPPELER'S SWISS CHEESE

Swiss cheese has complex nutty notes that are balanced with a bright white wine with light, citrus flavors. Pair with green grapes.



PAIRING WINE & CHEESE

PROSECCO & LACLARE MARTONE

Bubbly Prosecco perfectly contrasts and complements the texture of this rich, creamy cheese. Pair with sliced kiwi.



CHAMPAGNE & HOOK'S BLUE CHEESE

Dry champagne has a crisp acidity that pairs well with a bold, creamy blue cheese. Pair with chocolate toffee.





A glass of white wine is in the top left corner. A plate with food, including mushrooms and chicken, is in the middle left. A silver spoon lies horizontally across the bottom left. The background is a dark, textured surface with a blue cloth draped over it.

MUSHROOM AND SWISS-STUFFED CHICKEN WITH WINE SAUCE

SERVINGS: 2

INGREDIENTS:

- 5 tablespoons cold butter, cubed and divided
- 1 package (8 ounces) sliced fresh mushrooms
- Salt and pepper
- 2 boneless skinless chicken breast halves (about 1 pound)
- 6 ounces **Deppeler's Swiss cheese**, shredded and divided (1 1/2 cups)
- 1 large shallot, finely chopped
- 1/2 cup dry white wine
- 3/4 cup chicken broth

DIRECTIONS:

Melt 1 tablespoon butter in a large skillet over medium heat. Add mushrooms; cook and stir for 4-6 minutes or until tender. Season with salt and pepper. Transfer to a bowl. Wipe skillet dry.

Meanwhile, slice each chicken breast half with a sharp knife horizontally from the long side to within 1/4 inch of edge. Open chicken breast halves; cover with waxed paper. Flatten to 1/4-inch thickness. Season with salt and pepper. Top half of each chicken breast with 1/2 cup swiss and 1/4 cup mushrooms. Fold chicken over filling; secure with toothpicks.

Melt 2 tablespoons butter in the same skillet over medium heat. Add chicken; cook, covered, for 8 minutes. Flip chicken; cook, covered, 7-8 minutes longer or until a thermometer reads 165°F. Top with remaining swiss. Transfer chicken to a plate; tent with foil to keep warm.

Return pan to medium heat. Add shallot; cook and stir for 1-2 minutes or until tender. Add wine, stirring to loosen any browned bits from bottom of pan. Cook and stir for 2 minutes longer. Stir in broth. Bring to a boil; reduce heat, simmer for 5-6 minutes or until sauce is reduced to about 1/3 cup. Remove from the heat. Slowly whisk in remaining butter, 1 tablespoon at a time, until melted. Season with salt and pepper. Stir in remaining mushrooms. Discard toothpicks; serve chicken with sauce.

Winter Warm-Up

Cozy Soups for Cold Wisconsin Winters

Outdoor activities don't stop when the snow flies in Wisconsin. Wisconsinites embrace everything the colder temperatures and snow-covered landscape have to offer—from sledding and snowball fights to skiing and snowshoeing. But, when the outdoor fun is over, we retreat to our homes and cabins to warm up around a cozy fire, sip hot cocoa or cocktails and enjoy a comforting bowl of soup.





A true Wisconsin warm-up starts with a relaxing cocktail hour by the fire. Serve an inviting artisan cheeseboard with three to four cheeses paired with a selection of dried fruits, charcuterie, nuts and sliced bread.








Winter Cheeseboard

This simple cheeseboard featuring Uplands Pleasant Ridge Reserve, Sartori Montamoré® Cheddar and Marieke® Gouda Truffle easily transitions from cocktail hour to the dinner table. Garnish the board with sliced baguette for the soup, along with assorted dried fruits, lemon cookies, rosemary sea salt almonds, grapes, sliced capicola and fresh sage.



A warm, inviting dining table set for a winter meal. In the foreground, a white bowl of soup is garnished with fresh herbs. To its left, a glass of red wine sits on the dark wooden table. Several lit candles in rustic, textured glass holders provide a soft, warm glow. A centerpiece of evergreen branches is decorated with small bowls of green peas, sliced radishes, and lime wedges. A large white slow cooker with a silver lid is on the right. In the background, a man in a grey shirt is smiling, and a woman is partially visible on the left. The overall atmosphere is cozy and celebratory.

The best winter soups are hearty, easy to prepare and flavorful. Cozy up your kitchen with our creamy Slow-Cooker Potato Chowder that simmers for hours, allowing plenty of time to entertain guests.

Curl up with comforting Salsa Verde Chicken Soup that soothes the soul. Or, try a twist on a classic with Wisconsin-Style French Onion Soup featuring brick cheese, a Wisconsin original.





Salsa Verde Chicken Soup

Servings: 4-6; 2 Quarts

Ingredients:

- 1 quart chicken broth
- 1 cup salsa verde
- 2 teaspoons each chili powder and ground cumin
- 2 cans (14.75 ounces each) whole kernel fire-roasted corn blend, drained
- 1 can (15 ounces) black beans, rinsed and drained
- 2 cups shredded cooked chicken
- 8 ounces **McCluskey Brothers Monterey Jack cheese**, shredded (2 cups)
- Additional shredded **McCluskey Brothers Monterey Jack cheese**

Optional toppings: tortilla chips, sour cream, fresh cilantro and lime wedges

Directions:

Bring the chicken broth, salsa verde, chili powder and cumin to a boil in a Dutch oven over medium heat, stirring occasionally. Reduce heat to low; simmer, uncovered, for 10 minutes. Stir in the corn, black beans and chicken. Cook for 10 minutes longer, stirring occasionally. Gradually stir in monterey jack until melted.

Garnish servings with additional monterey jack and toppings as desired.

Slow-Cooker Potato Chowder

Servings: 6-8; 2 Quarts

Ingredients:

- 3 cups cubed unpeeled small red potatoes (1/2-inch cubes)
- 1 small onion, chopped
- 3 teaspoons ground cumin
- 1 tablespoon minced chipotle peppers in adobo sauce
- 3 cups chicken broth
- 3 tablespoons all-purpose flour
- 1/2 cup cold heavy whipping cream
- 8 ounces **Ron's Wisconsin Monterey Pepper Jack cheese**, shredded (2 cups)
- 1 pound bacon, cooked and crumbled
- Additional shredded **Ron's Wisconsin Monterey Pepper Jack cheese**
- Sour cream and thinly sliced green onions

Directions:

Place the potatoes, onion, cumin and chipotle peppers in a greased 3-quart slow cooker. Pour in broth; stir to combine. Cook on low for 5 1/2-6 hours (or on high for 2 1/2-3 hours) or until potatoes are tender.

Combine flour and cream until smooth; stir into chowder. Cover and cook on high 30 minutes longer or until chowder has thickened. Reduce the heat to low or set on warm. Gradually stir in pepper jack until melted.

Set aside 1/2 cup bacon for topping; stir in the remaining bacon. Garnish servings with reserved bacon, additional pepper jack, sour cream and green onions.







Wisconsin-Style French Onion Soup

Servings: 8; 1 cup each

Ingredients:

- 5 tablespoons butter, cubed and divided
- 3 pounds medium onions,
halved and thinly sliced
- Salt and pepper
- 1 teaspoon sugar
- 12 ounces lager beer
- 4 cups (1 quart) beef broth
- 8 ounces pretzel rolls,
buns or bread, cubed
- 10 ounces **Ellsworth Blaser's Mild
Wisconsin Brick cheese**, shredded
(2 1/2 cups)

Directions:

Melt 4 tablespoons butter in a Dutch oven over low heat. Add onions; cook, covered, for 15 minutes, stirring occasionally. Season with salt and pepper. Stir in sugar. Cook, uncovered, over medium heat for 35-40 minutes or until onions are deep brown, stirring frequently.

Gradually stir in beer; allow soup to boil. Reduce the heat. Simmer for 2-3 minutes. Stir in beef broth; bring soup to a boil over medium-high heat. Reduce the heat. Simmer for 25-30 minutes or until broth is slightly reduced, stirring occasionally.

Meanwhile, heat oven to 400°F. Melt remaining butter; toss with pretzel bread on a 15 x 10-inch baking pan. Season with salt and pepper. Bake for 5-7 minutes or until bread is toasted, turning once.

Ladle soup into eight ovenproof serving bowls. Top each with bread cubes; sprinkle with brick. Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted.



Valentine's Day Cheeseboard

Celebrate Valentine's Day with two culinary treasures—cheese and chocolate. This rich, decadent cheeseboard pairs sweet and savory in perfect harmony.

1. Edelweiss Grazier Aged (Raw Milk) Gouda cheese

This creamy gouda is made from fresh milk and aged to develop rich, caramel notes. Try the gouda with chocolate toffee pieces.

2. Saxon Big Ed's Gouda™ with Birdy's Red Wine Cold Pack Cheese Spread

This buttery, creamy cheese spread is swirled with local, Wisconsin red wine, adding hints of cinnamon and fruit. Try the spread on crackers topped with pomegranate seeds.

3. Door Artisan BelAdagio cheese

Adagio means "slow" in Italian; this Italian-inspired cheese is slowly cave aged to develop a nutty, parmesan-like flavor and sweet finish. Pair BelAdagio with chocolate-covered coffee beans.

4. Carr Valley Caso Bolo Mellige cheese

Made from a blend of sheep, goat and cow's milk, Caso Bolo Mellige is aged for a minimum of two years to develop a complex mix of flavors including butterscotch and hazelnut. Pair this cheese with dark chocolate sea salt caramels.

Garnish the board with dark chocolate sea salt caramels, chocolate-covered coffee beans, thinly sliced Finocchio (fennel) salami, pomegranate seeds, toffee pieces, candied pecans, chocolate-covered strawberries and assorted crackers.





3

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SWEET ENDINGS

Cookies and Cream Skillet Brownies

Servings: 10

Ingredients:

- 1 box (18.3 ounces) fudge brownie mix (+ egg(s) + sub milk and melted butter for water and oil)
- 1 container (8 ounces) **BelGioioso Mascarpone cheese**, at room temperature
- 1/2 package (4 ounces) **Crystal Farms Cream Cheese**, softened
- 1/3 cup sugar
- 1 large egg
- 16 chocolate sandwich cookies, divided

Optional toppings: warmed hot fudge topping, sweetened whipped cream or vanilla ice cream

Directions:

Heat oven to 350°F.

Prepare brownie mix according to package directions for batter; add egg(s), and substitute milk for water and melted butter for oil. Set aside.

Beat the mascarpone, cream cheese, sugar and egg in a large bowl until blended. Crush 10 cookies into crumbs; fold into mascarpone mixture.

Pour two-thirds of the reserved brownie batter into a greased 10-inch cast-iron skillet; dot with mascarpone mixture. Spread the remaining batter over top. Bake for 25 minutes.

Meanwhile, cut the remaining cookies into pieces; sprinkle over top. Bake for 10-15 minutes longer or until center is just set. (Take care not to overbake.) Cool in pan on a wire rack for 15 minutes before serving. Garnish with toppings as desired.

*We hope you enjoy the recipes in this issue as much as we do.
If you try a recipe, we'd love to hear about it! Please leave a
recipe review at WisconsinCheese.com/Recipes.*







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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The Deli Source, Inc.
The Swiss Colony
Thuli Family Creamery

Union Star Corp.
Uplands Cheese
V&V Supremo Foods, Incorporated
Valley View Cheese Coop
Vern's Cheese Inc.
W&W Dairy, Inc.
Wakker Cheese
Weber's Farm Store
Welcome Dairy, Inc.
Westby Cooperative Creamery
Weyauwega Cheese
Weyauwega Star Dairy, Inc.
White Jasmine
Widmer's Cheese Cellars, Inc.
Willow Creek Cheese
Winona Foods, Inc.
Wisconsin Aging & Grading Cheese, Inc.
Wisconsin Cheese Group
Wisconsin Cheeseman
Wisconsin Dairy State Cheese Co.
Wisconsin's Finest, Inc.
Wiskerchen Cheese, Inc.
World Import Distributors, Inc.
Yellowstone Cheese, Inc.
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.

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