

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

## ART YOU CAN EAT

Create your next masterpiece with Wisconsin's artisan cheeses



MEET THE MASTERS | SERVE CHAMPION CHEESES THIS THANKSGIVING | AGED CHEDDARS

## LETTER FROM THE EDITOR



It's finally here! The State of Cheese is hosting the country's newest, most exclusive artisan cheese festival! This inaugural Art of Cheese event runs from September 29 through October 1. It has been several years in the making, and Cheese Crawl to Cheese Ball—the Art of Cheese Festival has it all!

Festivalgoers will enjoy tours of dairy farms and cheese companies that the public can't usually access. They'll meet Master Cheesemakers to learn about their creations and participate in classes led by cheese celebrities like Marissa Mullen. There's even a chance to party at the first-ever Wisconsin Cheese Ball.

But what I love most is that cheese lovers can explore the wonders of Wisconsin with like-minded foodies. It's a time to celebrate your favorite cheeses and possibly discover your next treasure! In Wisconsin, we truly believe that great cheeses make the world a happier, tastier place—you'll see that in action at the Art of Cheese Festival.

If you're not attending the festival, you'll find specialty cheese inspiration, "meet" renowned cheese artists, and learn from the experts in our Celebrating the Art of Cheese feature on page 15. Then there are amazing recipes like the Louisiana Crab Boil Au Gratin inspired by one of Master Cheesemaker Kerry Henning's favorite cheeses, Louisiana Lagniappe Cheddar. I love hosting a low-country crab boil. And that moment you pour it across the table for the world to see? It's showstopping! After that, the guests do the work—cracking, picking and dipping. It's more than a meal—it's a memorable experience.

Speaking of memories, it's likely that cheddar was one of the first cheeses you've ever tasted. And let's not forget about childhood classics like macaroni and cheese and grilled cheese sandwiches. On page 11, learn how Wisconsin indulges your adult fantasies by taking aged cheddars to another level—masterpieces vary from sharp, nutty and pleasantly acidic to earthy and complex.

Finally, if you're looking for something elegant to add to your Thanksgiving table, we have you covered with side dishes featuring 2022 World Championship Cheese Contest winners on page 67. Move over, turkey.

Cheers to Cheese!

*Suzanne Fanning*

### 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 Lodi**

*Director, Interactive Communications*

### PUBLIC RELATIONS TEAM

**Rachel Kerr**

*Sr. Director, Experiential & Brand Marketing*

### EDITORIAL PARTNERS

*Stephan & Brady, Inc.*

**Troy Giese**

*Senior Art Director*

**Megan Bykowski-Giese**

*Public Relations & Social Media Director*

**Sarah Curry**

*Associate Social Media Director*

**Rachael Liska**

*Contributing Writer & Editor*

*Radlund Photography*

**Mark Ambrose**

*Photographer*

**Breana Moeller**

*Food Stylist*



*Grate. Pair. Share.*

is published by  
Dairy Farmers of Wisconsin.

For more information about  
Wisconsin Cheese, visit:  
[WisconsinCheese.com](http://WisconsinCheese.com)





### Aging Gracefully

Discover harvest apple pairings and cheese experts who transform young cheddars into mouthwatering aged showpieces.



### Celebrating the Art of Cheese

Get a sneak peek into our biggest cheese obsession yet—it's Wisconsin's first Art of Cheese Festival! Our cheese artists share their best insider secrets.



### How to Host a Winning Thanksgiving Table

Invite 2022 World Championship Cheese Contest winners Deer Creek® The Night Walker, Deppeler's Baby Swiss and Roelli Red Rock to ensure a remarkable feast.

### First Bite

Port Wine Pears and Blue Cheese Tart

### Cheeselandia

Celebrating Moments with Cheese

### Sweet Endings

S'mores Pumpkin Pie

### 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](http://WisconsinCheese.com/Recipes).

## Roasted Tomato-Pumpkin Bisque



### Wonderful Fall Soup

The color was gorgeous, the flavors fantastic and the bisque was filling. I didn't have vegetable broth and used chicken broth instead, but I otherwise stuck to the recipe as written. The grilled cheese croutons knocked this out of the park!  
— *Anonymous*

## Roasted Brussels Sprouts with Gorgonzola



### Good Way to Serve Sprouts

This was a hit. I doubled the Brussels sprouts, kept the other ingredients the same, and the recipe turned out just as good. Set some **Hook's Gorgonzola cheese** aside to serve with crusty bread—very tasty.  
— *Connie*

## Wild Rice Salad with Cheddar Gruyere



### My New Go-To Side Dish

This recipe was not only tasty, but it also travels well and doesn't need immediate refrigeration. Sweet, savory and crunchy—I love it!  
— *715mom*

## Braised Beef Brisket and Creamy Polenta



### Amazing

I love this recipe. It is adaptable. You can add any meat you like, such as venison, pork or lamb, and it always comes out perfectly. A real crowd-pleaser, a one-pot wonder! My go-to when company is coming.  
— *pam pwa*



ROTH®  
Grand Cru®  
Surchoix



SARTORI  
Black Pepper  
BellaVitano®



BELGIOIOSO®  
Parmesan

# World Champions



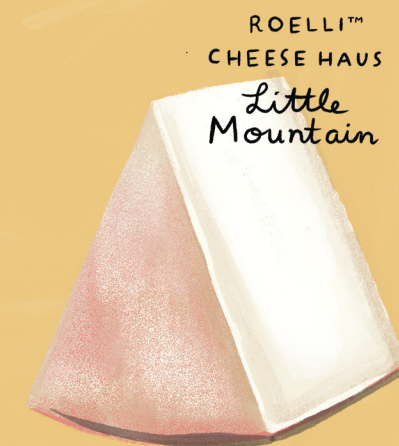
CRAVE  
BROTHERS  
Fresh  
Mozzarella



UPLANDS CHEESE  
Pleasant Ridge  
Reserve



SAXON®  
CREAMERY  
Snowfields



ROELLI™  
CHEESE HAUS  
Little  
Mountain



DECATUR DAIRY  
Havarti



MARIEKE®  
Mature Gouda





# Port Wine Pears and Blue Cheese Tart

Servings 8-10

## Ingredients

### Pastry Cream:

- 2 cups whole milk
- 1 fresh rosemary sprig
- 1/4 cup cornstarch
- 1/4 cup sugar
- 4 large egg yolks
- 2 teaspoons vanilla extract
- 8 ounces **Salemville® Amish Blue Cheese**, crumbled and divided (1 1/3 cups)
- 2 tablespoons unsalted butter, cubed

### Walnut Crust:

- 1/2 cup walnut halves
- 1 3/4 cups all-purpose flour
- 3 tablespoons sugar
- 3/4 cup (1 1/2 sticks) unsalted cold butter, cubed
- 1 large egg yolk
- 2 to 3 tablespoons ice water

### Poached Pears:

- 2 cups port wine
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 1 cinnamon stick
- Zest of 1 medium orange
- 4 small pears, peeled
- Chopped walnuts, toasted
- Minced fresh rosemary
- Honey, warmed

## Instructions

### Pastry Cream:

Bring milk and rosemary to a gentle boil in a large saucepan over medium heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 4 minutes, stirring constantly. Remove from the heat. Discard rosemary.

Whisk the cornstarch, sugar and egg yolks in a bowl until blended. Whisk in 1/2 cup hot milk. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is thickened, about 5-6 minutes. (Do not boil.) Remove from the heat. Stir in vanilla.

Pour pastry cream through a fine mesh strainer into a bowl. Whisk in 1 cup blue cheese and butter until smooth. Place bowl into a larger bowl filled with ice water. (Do not stir.) Cool to room temperature, about 2-4 minutes. Remove from the ice water. Press plastic wrap onto surface of cream. Refrigerate for at least 4 hours or overnight.

### Walnut Crust:

Place walnuts into a food processor; cover and pulse until just finely ground. Add flour and sugar; pulse until blended. Add cold butter; pulse until mixture resembles pea-sized crumbs. Add egg yolk; pulse to combine. Add water, 1 tablespoon at a time, pulsing after each addition until dough just holds together when pinched. Wrap pastry in plastic wrap. Refrigerate for at least 30 minutes.

Heat oven to 375°F.

Press pastry onto bottom and up sides of a greased 14 x 4-inch rectangular tart pan with removable bottom. Prick bottom of pastry with a fork. Freeze for 15 minutes. Line pastry with parchment paper. Fill with pie weights or dried beans. Bake for 15 minutes. Carefully remove parchment and pie weights. Bake for 10-15 minutes longer or until golden brown. Cool on a wire rack.

### Poached Pears:

Combine the wine, sugar, vanilla, cinnamon and orange zest in a large saucepan; add pears. Add enough water to cover the pears. Bring to a boil. Reduce heat to low. Simmer, uncovered, for 25-30 minutes or until pears are tender, turning once. Remove from the heat. Cool pears completely in liquid.

Cut pears in half lengthwise. Remove ends and cores. Place pears cut side down on paper towels and pat dry. Cut each half into slices.

Spread pastry cream over crust. Arrange pears on top. Sprinkle with the walnuts, rosemary and remaining blue cheese. Drizzle with honey.





Cleverly named “Wisconsin X Waco,” Cheeselandia Super Host Daniel Ramirez impressed his guests with a Texas whisky and Wisconsin Cheese pairing party. Notable cheese pairings included **Carr Valley Gran Canaria**® and Balcones “1” Texas Single Malt Whisky, **Saxon Big Ed’s Gouda** and Balcones Rumble, and **Roelli Red Rock** and Balcones Baby Blue Corn Whisky. Partygoers also indulged in a grazing table overflowing with award-winning cheeses like **Marieke**® **Gouda Honey Clover**, **Deer Creek**® **The Blue Jay**™ and more.



**Want in on the fun?** Be part of an enthusiastic community of Wisconsin cheese lovers and participate through in-person and virtual experiences. You’ll learn from the best and have an opportunity to share your cheese-inspired creativity with others. Join today at: [www.cheeseapplication.com/apply](http://www.cheeseapplication.com/apply).

# AGING GRACEFULLY



Like a fine wine, bourbon, balsamic vinegar, your favorite pair of jeans and Grandma's cast-iron skillet—cheddar cheese gets better with age. Turning young, mild cheddars into sharp, complex gems takes finesse and years of mastery. Here in The State of Cheese, we have cheese-aging gurus like Hook's® Cheese Company, Carr Valley Cheese and Wisconsin Aging & Grading Cheese, Inc. to coax out the delicious characteristics and heavenly nuances that expertly aged cheddars are appreciated for. We paired their cheddar creations with all things apple to elevate sweet and savory bites.



## HOOK'S® CHEESE COMPANY

Hook's® Cheese Company's high-quality cheeses result from years of expert craftsmanship, rigorous testing and monitoring. This includes their **7-Year Sharp Cheddar**, an aged cheese with mellowing acidity. Pair it with an apple and walnut fruit relish. A drizzle of warm maple syrup and a pinch of crushed red pepper flakes spices up the pairing with sweetness and heat, balancing the cheese's tanginess. "At seven years old, our sharp cheddars tend to be smoother and a little less acidic," says owner and award-winning Master

Cheesemaker Tony Hook. "They also develop a few calcium lactate crystals." Hook's cheddars are aged in cave-like ripening rooms that establish an atmosphere for affinage, which enhances their earthy and complex flavors. "I taste test each batch a couple of times a year to ensure the cheese is developing like we want," Tony adds. "I want the cheese to have a true cheddar flavor but not off flavors like bitterness. The cheeses become more acidic as they age from one to five years. After five years, they start smoothing out."



## CARR VALLEY CHEESE

When a Wisconsin family has been making cheese for over 100 years, you know you're in for a treat. "We are still making cheese the old-fashioned way with open vats and milled curd," reveals Sid Cook, Master Cheesemaker and owner of Carr Valley Cheese. "We still do bandage-wrapped cheddar, daisies, midgets, flats and waxing. Our passion, care and quality milk go a long way in quality cheeses aging out." The company is best known for producing artisanal aged cheddars. Taste the rich history in a chunk of **Carr Valley's Master's Reserve Cheddar**. It's a bandage-wrapped cheddar handcrafted in small batches, using

unique cultures to amplify its rich, sharp flavors. As a certified Master Cheesemaker variety, this creamy cheddar cheese is aged perfectly and meets the highest standards. Add it to a harvest cheese plate or recreate these sophisticated crostini topped with Sid's signature cheddar, brandy-soaked apple slices, sliced bresaola and fresh thyme. Also, try them with **Carr Valley's Cave Aged Cheddar**, a First Place winner at the 2004 American Cheese Society Cheese Competition. The distinctive, natural rind develops in an open-air cave, and its earthy flavor is reminiscent of the cheese Sid's family made over a century ago.



## WISCONSIN AGING & GRADING CHEESE, INC. (WAG)

Sharp, nutty and pleasantly acidic, **724 Wisconsin Select 3-Year Aged Cheddar** is the ideal starting point for cheese lovers exploring aged cheddars. "You'll notice how creamy the mouthfeel is and how the flavors don't overpower each other," shares Wisconsin Aging & Grading Cheese (WAG) President and CEO Kate Neumeier Clarke. In this sweet and savory pairing, apple cider donuts and warm caramel sauce lend quintessential fall flavors, complementing the cheese's nuttiness while providing a delectable, sweet counterpoint to its acid note and sharpness. The 724 Wisconsin Select cheddars are pampered and checked regularly for

flavor and quality during aging. Some cheddars are skillfully aged up to 15 years, developing an extra sharp and rich-tasting experience. Their cheeses are treated the VIP way; WAG specializes in procuring, affinage and aging high-quality cheddar cheeses and has mastered the nuances of aging cheddars for over two decades and three generations. "We combine the complexity of art and science to create magic during the second transformative stage of cheesemaking," says Kate. "The aging and affinage helps manage the flavor profile and texture of each piece of cheese many years after it has left the cheesemaker."



# CELEBRATING THE ART OF CHEESE

Art lovers journey to Italy and France to see sculptures and paintings created by greats like Michelangelo and Renoir. Music lovers travel to Germany and Austria to acknowledge the birthplace of giants like Beethoven and Mozart. But fromage fans must only pilgrimage to one place to taste a world of mouthwatering masterpieces from world-class cheesemakers—Wisconsin.

It's no secret that The State of Cheese crafts artisan cheeses better than anyone, anywhere. After all, it's to be expected when you combine 180-plus years of cheesemaking tradition with exceptionally procured dairy and the most creative and innovative cheese artists in history.

And now, Wisconsin is rightfully home to the most exclusive festival created for the true cheese obsessed. The Art of Cheese Festival in and near Madison runs from September 29 through October 1. Festivalgoers will learn from esteemed experts about affinage, creating perfect pairings, cooking with cheese and more. They'll also enjoy exclusive excursions that include access to award-winning Master Cheesemakers, shopping at the Cheese Fair Off the Square and dancing the night away at the first-ever Wisconsin Cheese Ball.

Whether you are experiencing the excitement for yourself at this year's festival or simply dreaming of cheese as we do, it's time to make your delicious fantasies a reality as we come together to celebrate the alluring art of cheese...



# THE ART OF

## COOKING WITH CHEESE

Here in Wisconsin, there's a palette of specialty cheeses from which you can paint your next culinary masterpiece. Cheese attributes like acidity, moisture, textures ranging from soft to hard, and flavors from mild to sharp assist the artist behind the apron in determining the right cheese to make any dish a standout. An earthy, full-flavored blue sprinkled on grilled beef steaks provides a rich, crumbly texture and amplifies umami flavor. While a milder, melty treasure can play a supporting role layered on flatbreads or dolloped on pasta. Using your imagination as inspiration, flex your culinary prowess with these tips.



# FLAVOR CREATORS

*Our cheesemakers make it easy to hone your delicious pièce de résistance with artisanal cheeses that provide the perfect touch of flavor. They push the boundaries of cheesemaking with authentic aged brick, innovative alpine styles, flavor-infused colby and cheddars, smoky blues, fresh cheeses and more.*



## NATURAL KNOCKOUTS:

These beauties are often aged to produce unique flavors and textures or blended with herbs, bold or hot spices, dried fruits, and other exciting natural ingredients like maple syrup. To wow guests with a cheese board or spice up your next dish, try **Renard's Maple Syrup Cheddar**, **Henning's Peppercorn Cheddar** or **Springside Chipotle Jack**.



## SAVORY SMOKED:

Like the great pit masters, cheesemakers smoke cheeses using cherry, apple, oak or hickory wood chips. The process imparts striking deep-colored rinds and subtle flavor nuances, including toasty, meaty and earthy notes. Savor **Carr Valley Smoked Glacier Point Blue™**, **Burnett Dairy® Smoked Provolone** and **Nordic Creamery Smoked Cheddar**.

## FINE AND BRINED:

Artfully crafted washed-rind cheeses are typically washed by hand with brine and often turned daily during aging. The brine (sometimes with whey, even wine and beer!) helps the cheeses develop distinct and complex flavors. Explore **Roth Grand Cru® Surchoix**, **Uplands Pleasant Ridge Reserve** and **Widmer's Aged Brick**.



## RIND WINNERS:

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



# MASTER THE MELT

*Imagine long, stretchy strands of cheesy goodness when you slice into a piping hot pizza. Those perfectly orchestrated cheese pulls are considered an art form in our state. And it's exciting to pull apart a warm, gooey cheese bread or spoon a silky cheese sauce over herbed-stuffed chicken. Create the ideal melt with our expert advice and fulfill your comfort food fantasies.*



## ONLY THE GOOD MELT YOUNG:

For mouthwatering results, turn to young cheeses—whipper snappers aged six months or less like baby swiss, brie, butterkäse, colby, fontina, gouda, mozzarella, muenster and queso quesadilla. Experiment with flavor-infused varieties or make a one-of-a-kind cheese blend by combining your favorites.

## SMOOTH THINGS OUT:

Skillfully craft creamy cheese sauces and dips every time. Shredded cheeses melt more quickly and evenly than larger pieces. And you'll want to shred your own, as store-bought shredded cheeses often have anticaking ingredients that interfere with achieving smooth results. Bring the shredded cheeses to room temperature before sprinkling them into a dish for quicker melting. Also, adding a splash of dry white wine or lemon juice provides moisture and acidity and assists with emulsifying sauces, which helps prevent them from breaking when heated.

## THE SKINNY ON THICKENERS:

Toss shredded cheeses with flour or cornstarch when making fondue, and start with a roux when making a cheese sauce. Thickeners add body and help stabilize the emulsion.

## SAVE THE BEST FOR LAST:

Gradually whisk in the cheeses on low heat at the end of the cooking process. Remove the pan from heat once they're melted to perfection.



# THE BIG CHEESE

## EXECUTIVE CHEF LUKE ZAHM

*James Beard Award-nominated chef, the owner of Driftless Café and new venture The Owl Farm, the host of television's Wisconsin Foodie, and a guest speaker at the Art of Cheese Festival, Executive Chef Luke Zahm shares his favorite ways to enjoy artisanal cheeses in the kitchen.*



### *What cheese offers you versatility in cooking?*

Crave Brothers Farmstead Classics® Mascarpone is one cheese I love. It's mild and creamy. I enjoy cooking with nuanced cheeses and their flavor profiles, which often translate easily between sweet and savory courses. I can go in a million different directions with this cheese.

### *Share some big-flavor cheeses that inspire you.*

I enjoy cheddar. Like snowflakes, cheddars vary so much between cheesemakers; each cheese has unique characteristics. I always have blocks to taste throughout the day—Hook's 7-Year Sharp Cheddar, Sartori MontAmore® Cheddar or anything from Deer Creek Cheese. It's amazing how many subtle flavors emerge with a slight nudge; they keep me creative in the kitchen.



### *What are your favorite baking cheeses?*

Asking me what cheeses are best for baking is a little unfair because I'm entirely biased toward desserts. I love Carr Valley Glacier Penta Crème™ (yes, it's a blue cheese) in a fruit tart. I've even made gelato with it! It's a creamy, sweet blue cheese that pairs so well with most fruits that it's not even fair. Another dessert favorite lately has been brown butter and honey ice cream, with a slight dusting of Uplands Pleasant Ridge Reserve. The flavor combination is truly magical, and it always takes me back to the pastures of Uplands' farm with their sunsets that take your breath away.

### *Share a chef's secret when cooking with cheese.*

Don't throw away those cheese rinds. When making stock, put them into a stockpot with onions, leeks, parsnips, carrots, garlic, and some fresh herbs, and fill it with cold water. Allow it all to simmer briefly, and remove it from the heat. Let the stock cool, and then place it in the fridge. The next day, remove any rendered fat from the surface and strain. The essence of the cheese remains, and the liquid makes a great finishing sauce in your sauté pan.



## ELEGANT BITES FOR COMPANY

*Are you hosting guests soon? Serve them recipes from Executive Chef Luke Zahm. Indulge in his labor-of-love pulled pork with gouda consommé and homemade pierogi stuffed with cold pack cheese.*

# BRAISED PORK WITH GOUDA CONSOMMÉ

Servings 6

## Ingredients

### Milk Braised Pork:

- 2 whole garlic bulbs
- 1 boneless pork shoulder roast (3 to 4 pounds)
- Salt and pepper
- 3 tablespoons olive oil
- 2 medium onions, halved and quartered
- 3 dried guajillo chiles
- 4 cups whole milk

### Gouda Consommé:

- 2 pounds ground chicken
- 4 large eggs
- 1 teaspoon each salt and pepper
- 12 cups cold chicken broth
- 8 ounces **Marieke® Gouda Plain Mature cheese**, finely shredded (about 2 cups)
- 1 1/2 cups chopped onions
- 1/2 cup chopped carrot
- 1/2 cup chopped celery
- 6 fresh thyme sprigs
- Mashed red potatoes, warmed
- Fresh thyme leaves
- Additional shaved **Marieke® Gouda Plain Mature cheese**

## Instructions

### Milk Braised Pork:

Heat oven to 250°F.

Remove papery outsides from garlic (keeping cloves together). Cut garlic bulbs in half.

Pat pork roast dry with paper towels; season with salt and pepper. Warm olive oil in a 6-quart Dutch oven over medium-high heat. Brown roast in oil on each side. Remove from the pan.

Reduce heat to medium-low. Add the onions, guajillo chiles and garlic. Gradually add milk, stirring to loosen any browned bits from bottom of pan. Add pork roast.

Cover and bake for 9-10 hours or until pork is fork tender.

Transfer pork to a cutting board; pull meat.

Discard milk mixture.

### Gouda Consommé:

Meanwhile, combine chicken and eggs in a Dutch oven or stockpot; season with salt and pepper. Gradually add chicken broth. Add the gouda, onions, carrot, celery and thyme.

Bring to a boil, stirring frequently. Reduce heat to low.

Simmer, uncovered, for 2 hours, stirring occasionally.

Pour consommé through a fine mesh strainer lined with cheesecloth into a large bowl; discard solids. Return to the pan. Bring to a boil; cook for 12-15 minutes or until liquid is reduced to about 4 cups, stirring occasionally. Keep warm.

Serve pork with consommé over mashed potatoes.

Garnish with thyme and additional gouda.



# GARLIC AND HERB CHEESE-STUFFED PIEROGI

Makes 2 Dozen Pierogi

## Ingredients

2 1/2 cups all-purpose flour

1/2 teaspoon salt

1 container (16 ounces) sour cream

2 containers (8 ounces each) Pine River Garlic & Herb Cold Pack cheese

3 tablespoons butter, cubed

3/4 cup cranberry preserves

Microgreens

Pickled mustard seeds

Chili oil

## Instructions

Combine flour and salt in a large bowl. Gradually stir in sour cream until blended.

Turn dough out onto a lightly floured surface; knead for 6-8 minutes or until smooth. Wrap dough in plastic wrap. Let rest for 30 minutes at room temperature.

Divide dough in half. Roll out half of the dough on a lightly floured surface to a 12-inch circle, about 1/4-inch thick. Cut with a floured 4-inch round biscuit cutter. Place heaping tablespoonful garlic & herb cheese onto half of one round. Moisten edges with water. Fold dough in half over filling; pinch edges tightly to seal. Crimp edges with the tines of a fork. Place pierogi on a baking pan dusted with flour. Repeat step with remaining dough and cheese. Cover and refrigerate pierogi until cooking.

Bring water to a boil in a Dutch oven or stockpot. Salt water as desired. Add pierogi in batches; cook for 7-10 minutes or until pierogi floats. Remove pierogi with a slotted spoon. Keep warm. Bring water back to a boil before cooking remaining pierogi.

Melt butter in a large skillet over medium heat. Brown pierogi in butter on each side just before serving. Serve with cranberry preserves, microgreens, pickled mustard seeds and chili oil.

# THE ART OF AFFINAGE

The world's most distinctive cheeses—many handcrafted in Wisconsin—share a common trait: a strong finish. Affinage, the final step in the cheesemaking process, is the art of aging cheeses. It refers to refining cheeses to optimal flavors and textures through aging. An affineur manages the environment while sculpting the cheeses with every decision and every technique used (and not used) to coax their ideal characteristics and personality, as no two wheels or blocks are the same.





# WHAT HAPPENS WHEN CHEESES ARE AGED?

*The protein structure and fats gradually break down as cheeses age, contributing to softening and flavor development. The cheeses are aged in “cheese caves” or climate-controlled, cave-like ripening rooms, where they are monitored and maintained to maturity. A myriad of finishes may be applied here—salting, ashing, washing, brushing, rubbing, soaking and piercing.*



## FINISHES WITH FLAIR

Like fine art pieces, cheeses are babied and guided to their peak ripeness during aging. These techniques help express the flavor complexity of the milk while the cheeses age, form rinds, manage microbes and molds, and ward off potential defects. Some finishes are used for nearly all aged cheeses, while others are used when crafting specific families.

## SALTING:

Often the first step in affinage, most cheeses are treated with salt before hooping or when unmolded from their forms. Salt regulates the growth of microbes on the surface and in the body of the cheese during aging.

## ASHING:

Some cheeses, like soft-ripened brie, are sprinkled with finely powdered vegetable ash after salting. The alkaline ash dries and deacidifies the cheese's surface, promoting rind formation and a softer curd.



## RUBBING AND SOAKING:

Rubbed with olive oil and herbs or seasonings like black pepper or spices or soaked in wine or spirits, natural rind cheeses benefit from the vibrant colors, aromas and flavors.

## FLIPPING AND TURNING:

Cheeses must be flipped or turned during aging to ripen evenly—weekly, daily, sometimes twice a day—otherwise, gravity pulls moisture away from the body of the cheese.



## WASHING:

Smear-ripened cheeses are periodically washed with salt brine to cultivate bacteria and yeasts that produce their well-known pungent aromas and meaty flavors that cheese lovers crave.

## BRUSHING:

Natural rind cheeses may be brushed to control mold growth. This step ensures that rinds develop slowly and evenly while protecting the cheese's interior.



## PIERCING:

Blues are created by plunging a needle into the cheese dozens of times per side. The openings invite oxygen into the cheese, allowing veins of blue mold to emerge and spread throughout the paste.

## TIME:

Although not a physical process, time is one of the affineur's most important tools. Desired characteristics in cheeses evolve with time, which ranges from two weeks to several decades.

## RIND TIME

Cheeses ripen internally in the body of the cheese or externally on the surface. The rinds are carefully cultivated layers of microflora. They form through a process known as microbial succession. While rind ecosystems are quite complex, they create the signature characteristics of the cheeses that connoisseurs love.



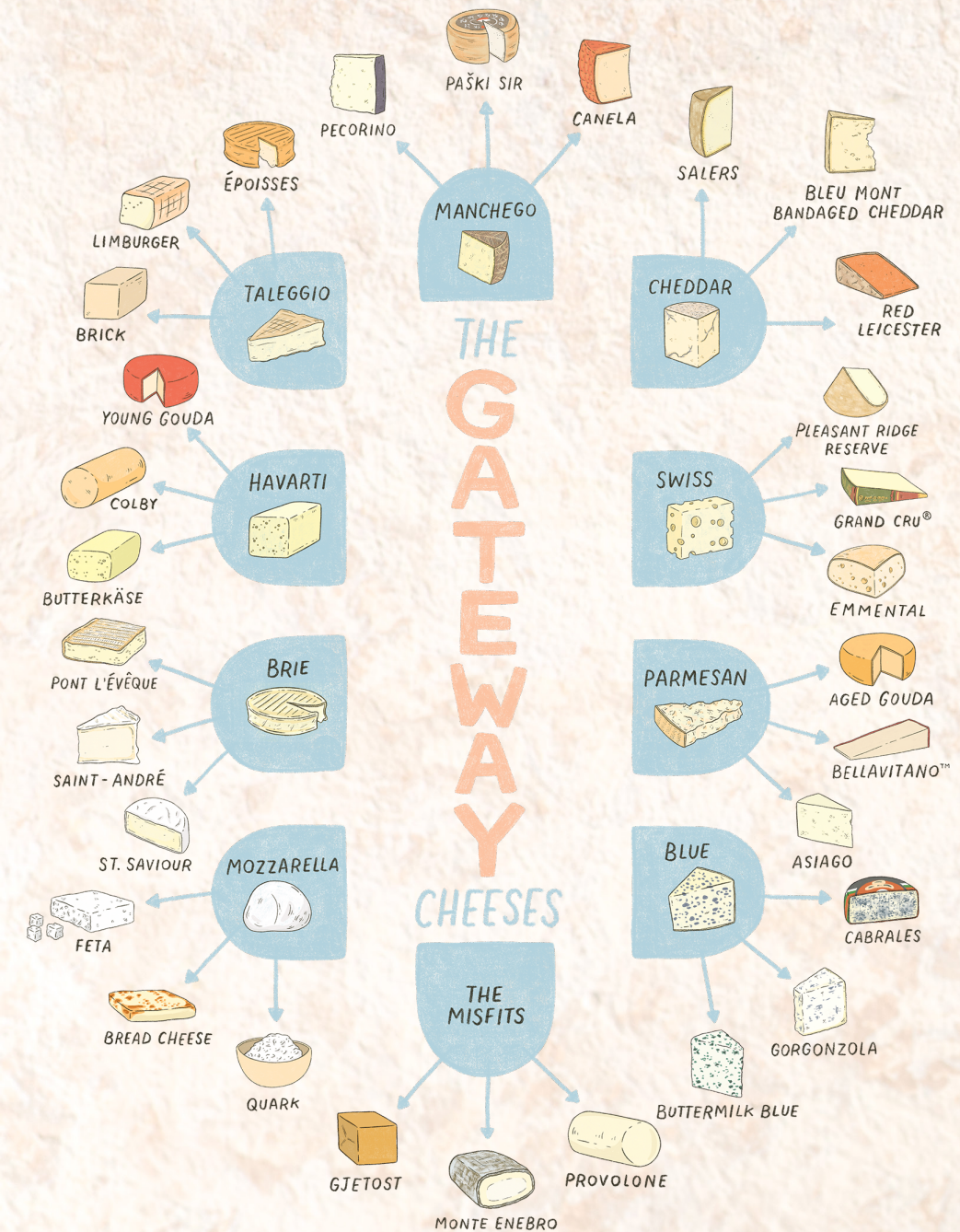
There are several types of rinds. The **bloomy rinds** on cheeses like brie and camembert style contribute to their luxurious textures and mushroomy flavors. **Washed rind** cheeses like limburger and aged brick are handcrafted by smearing brine on their surfaces, creating conditions for funky aromas and pungent flavors to develop. **Flavored rinds** are crafted by soaking or hand-rubbing cheeses with ingredients like beer, balsamic vinegar, rosemary and olive oil, and cinnamon and paprika. Young **natural rind** cheeses are treated with salt brine, which helps produce naturally occurring molds. Cheeses with **bandage-wrapped rinds** are wrapped in cheesecloth, like those on some artisan cheddars, allowing them to breathe during aging, yielding a drier, more crumbly texture and varying flavors. Lastly, **waxed rinds** seal in moisture, helping protect pressed cheeses, like gouda, while encouraging their distinct flavors.

Should you eat the rind? We don't rind if you do! Mostly, cheese rinds are edible, except for cloth, wax and bark. While there's a lot to learn about cheeses by eating the rinds, not every rind is intended to be eaten—and since palates are so subjective, it's a personal preference. The rind of a cave-aged cheddar will be chewy and musty, likely to detract from the cheese's flavors. However, a delicate rind on brie offers an earthy but delicious counterpoint to the cheese.



## — EXPLORE THE WORLD OF CHEESE —

Discover new favorites with Gateway Cheeses™, founded by cheese expert Liz Thorpe. The starter cheeses are familiar to most cheese lovers. Each offers three cheese offshoots grouped by common sensory traits—creamy and mild, buttery and nutty flavored, etc. For example, you love mild, buttery and slightly sweet havarti. Then you may also enjoy colby with its mild flavor and moist, creamy texture; buttery melt-in-your-mouth butterkäse; and slightly sweet young gouda. They're all aged for a short time and pair easily with other foods, much like havarti.



# THE BIG CHEESE

LIZ THORPE

*Author of “The Book of Cheese,” the founder of The People’s Cheese™ and Gateway Cheese™, and a guest speaker at the Art of Cheese Festival, Liz Thorpe shares about the art of affinage and how curious cheese lovers can find their new favorites.*



Photo by Ellen Silverman

*Can you recommend a Gateway Cheese™ for someone wanting to explore aged cheeses?*

Swiss and parmesan are my two favorite Gateway Cheeses™ to explore the flavor and complexity that longer aging can bring. From Wisconsin, I can’t get enough of Uplands’ Pleasant Ridge Reserve and Marieke® Gouda Reserve.



*How do flavors or textures change as cheeses age?*

Cheeses aged longer will be increasingly firm to hard in texture. Time means moisture loss and concentrated flavors. Also, cheesemakers add enzymes that don’t activate until specific salt, water and acidic conditions are reached. These enzymes essentially “turn on” around four, six or nine months into the aging process, changing the structure of fats and proteins and releasing chemical compounds that you experience when you taste the cheese. That’s why milk may be neutral in flavor, but cheese is not.

*Share one of your favorite finishing techniques applied by a Wisconsin cheesemaker.*

Widmer’s Aged Brick is a semisoft cheese washed in brine. When I visited the plant, I learned that the wash is more like a mother culture—it’s a brine that has been used for years and topped off over time with new salt water, but it contains the microflora from generations of that cheese.



# THE ART OF

## THE CHEESE BOARD

Channel your inner Michelangelo and sculpt an edible work of art with the world's best cheeses—from The State of Cheese. Display these works as an intimate snack for one or as an elegant tablescape to woo guests. When creating a cheese board with masterpiece status, there are no hard and fast rules except to have fun. Not sure where to start? Let these tips inspire you to carve out your own colorful, artfully arranged eating experience that will go down in history.



# WISCONSIN CHEESE

## THE CLAY

*An excellent cheese tasting starts with great cheeses. And like a great sculptor, consider surface and space, whether a platter, wood board or dining table, when planning your cheeses. Engage your guests by serving a flurry of fromage—a hard parmesan, a softer butterkäse or fresh burrata, and for adventurous foodies, a blue like **Salemville® Amish Blue**, **Roth Buttermilk Blue®** or **Hook's EWE CALF to be KIDding!™**; or conversation starters like **Wood River Creamery™ Cheddar Gruyere Black Truffle**, **Kindred Creamery Ghost Pepper Colby Jack** or **Cello® Mayan Cocoa & Coffee Fontal**.*



Plan one ounce of each cheese (double it if someone from Wisconsin is there!) and at least two ounces of charcuterie per person, scaling the amounts up or down based on your menu. Serve cheeses and charcuterie at room temperature to fully appreciate their flavors.

## BATONS, WEDGES AND MORE: CREATIVE SHAPES

Earn style points by cutting cheeses into bite-sized wedges, triangles, batons and rectangles; creatively arrange them into pretty sunbursts, neatly stack or shingle like cards. Sensory qualities differ from cheese just beneath the rind to the center of the wheel, so cut pieces equally with the same rind-to-paste ratio. Shape sliced charcuterie into roses or rolls, or sample spicy 'nduja or decadent smoked salmon.



# — GOURMET ACCOMPANIMENTS —

## THE FINISHING TOUCH

*Add beauty to your cheese board with accompaniments that vary in colors, tastes and textures. Don't skimp—having a scrumptious and abundant presentation is essential. For maximum visual impact, place the cheeses first and then fill in any negative space with added items.*



Photo by ColorMeWendy

Seasonal fresh and dried fruits, toasted nuts, pickled vegetables, cured meats, seedy and spiced crackers, dips, and condiments like pumpkin butter and chutneys are tasty options that lend interest. Add pops of green with fresh herbs. Also, up your cheese board game by including something unexpected like candy, global ingredients or an item from the snack aisle, such as caramel corn or potato chips.



Theme presentations and use them as centerpieces for special occasions. Explore specific color palettes, create cheese and coffee bar pairings, or tailgate with a Bloody Mary board and all the fixings. Another idea? Create a dessert cheese board with lemon bars, chocolates or mini candy bars, pretzels, gourmet nuts, preserves, berries and cookies. Accompaniments are meant to complement, contrast, amplify or balance the sensory experience of the cheese. Consider pairing ingredients based on these principles:

### COORDINATE SIMILAR AROMATICS AND FLAVOR PROFILES.

Serving a nutty cheese like **Marieke® Gouda Plain Mature** with a **Pearson's Salted Nut Roll** will amplify and intensify the nutty-tasting experience.

### EXPLORE CONTRAST.

Opposites do attract. Pairing sweet honey with the earthy, salty flavors of a blue like **Treasure Cave® Blue** moderates the cheese's intensity while puff pastry cuts through its creaminess.

### STRIVE FOR BALANCE.

A light fresh cheese like **BelGioioso Ricotta con Latte®** pairs best with delicate flavor and texture like in lemon curd. Richer, assertive cheeses like a well-aged cheddar can easily drown out the tastes of lighter accoutrements.

### CONSIDER ACIDITY.

Acidic flavors in wine, vinegar and berries enhance the tasting. But they also cut through the butterfat and richness in cheeses. **Deer Creek® The Stag** dolloped with cranberry sauce is a notable bite.



# THE BIG CHEESE

MARISSA MULLEN

*Best-selling author, the creator of the Cheese By Numbers method, the founder of That Cheese Plate, including two how-to cookbooks and a global community for cheese plate inspiration and recipes, and a guest speaker at the Art of Cheese Festival, Marissa Mullen shares how to create the cheese board of your dreams.*



## ***What cheeses do you add to a cheese board?***

I serve a variety of cheeses with different textures, flavors or intensities. It's nice to offer a range of options for guests to enjoy. For example, I include a soft cheese like brie, a hard cheese like parmesan and a semisoft cheese like young gouda. Flavors can cover intensities from mild havarti to sharp aged cheddar and a robust blue.

## ***What styling tricks elevate a cheese board?***

Make it easy on guests by cutting hard cheeses ahead of time. I love making "rustic crumbles" from my aged cheddar; it's a more interesting take on cheese cubes.

Charcuterie can be difficult to handle out of the package; I fold meat slices so guests can freely graze. Or make a curvy line of salami down the center of the plate, which I coined the "salami river."

I like to serve crackers alongside a cheese plate, but to get guests started, I create a few "cracker stacks." To do this, I stack crackers and place them on the board vertically. It creates texture and provides a vehicle for the cheese.

## ***Ideas for attention-grabbing accompaniments?***

I garnish with edible flowers and fresh herbs to add texture. Add funky elements to your plate during the holidays, like a mini gourd for Halloween, or use a cookie cutter to cut cheeses into hearts for Valentine's Day!

## ***What are some of your favorite bites?***

I'm a fan of sweet and salty pairings; cheddar paired with salami and fig jam is a favorite. I also love spreading creamy brie on a baguette and adding sweet blueberry jam. Another favorite is super sharp cheddar paired with grainy mustard—for extra kick, I add half-sour pickles. It's the perfect tangy bite.



*Cheese board by Marissa Mullen*

# THE ART OF

## — PAIRING CHEESES & COCKTAILS —

As a great concert soloist can make a performance memorable, a fantastic cheese shines on its own. But accompany it with the symphony of flavors in a harvest sangria or brandy old-fashioned, and you have a delectable concerto. Craft cocktails (and mocktails) are made with various botanicals and often boast bold and piquant flavors that pair well with the nuances and complexity of cheeses. Don't miss a beat and learn how to compose delicious duets.





## IT'S ALL ABOUT THAT BASE

*A cocktail's flavor primarily comes from the base spirit. In a gin and tonic, the base spirit is gin. In a whiskey sour, it's whiskey. Taking note of the base spirit can inform what cheeses go best with a particular cocktail.*



A spirit like gin is aromatic with herbal, floral and botanical flavor notes often described as citrusy or piney, accompanied by spicy hints of cardamom and coriander. Mingle its juniper notes with **Deer Creek® The Blue Jay™**, a quintuple crème, buttery blue cheese spiked with crushed juniper berries. Spirits like single-malt Scotch whisky have distinct flavors, depending on the region. Marry the most pronounced flavor notes of the spirit with complementary notes in the cheeses. For example, pair the caramel and honey flavors in Macallan® Whisky (highland region) with **Sartori MontAmoré® Cheddar**. They'll enhance the pineapple and tropical fruit notes this unique cheese is known for.

## SET THE TONE

We often play music to match our mood. The same applies to matching intensity levels when pairing cheeses and cocktails. Create an easy-going medley combining delicate and approachable **BelGioioso Fresh Mozzarella** and **BelGioioso Burrata** with a white wine cocktail or light, sparkling citrus punch. Both beverages are crisp and refreshing, brightened with citric acid and fresh herb flavors that enhance the cheeses' mild flavors while the acid balances their creaminess. Conversely, a cocktail like a brandy-old fashioned or Manhattan is generally higher in alcohol, and a bigger, bolder cheese with pockets of caramelized intensity like **Hook's 15-Year Sharp Cheddar** is a worthy opponent that can stand up to its potency.



## HIT THE RIGHT NOTE

Create sublime harmony by pairing cheeses and cocktails with similar flavor profiles. A cranberry-studded cheese like **Renard's Cranberry Cheddar** and the hints of plum and berry notes in wine-soaked **Sartori Merlot BellaVitano®** are divine paired with a fruit-forward red sangria. Or consider your favorite tasty duos, like mint and pineapple. Savor the brown butter and candied pineapple flavor notes in **Roth Canela Aged Cheese**, a Wisconsin Original, with the mint and sweetness of a mojito. Or is a citrusy margarita singing a siren's song? Instead of salting the rim, pair it with tart, salty **Odyssey® Traditional Feta**.



## TEMPO OF TEXTURE

Just like cheese—and music—cocktails have textures. They can be frothy, smooth, bubbly and more. The classic bubbly personality of a sparkling cocktail enlivens the open texture of mild, crowd-pleasing **Arena SpringGreen™ Colby Longhorn** and cuts through the richness of indulgent **Schroeder Käse Triple Creme Brie** topped with fresh berries. Similarly, the delightful bubbles and bittersweet flavors of an Aperol spritz provide a tasty acidic counterpoint to creamy and buttery sweet **Widmer's Mild Brick**.



# THE BIG CHEESE

JEANETTE HURT

*Award-winning author, food and beverage expert, and a guest speaker at the Art of Cheese Festival, Jeanette Hurt shares how to combine your favorite cheeses and libations with ease.*



## ***Do all cocktails pair with cheese?***

Yes! Some cocktails may be more challenging to pair, but if you're creative and understand both spirits and cheese, you can pair them.

## ***What's the most important rule when pairing cocktails with cheese?***

Ask yourself if you're going to go with a complementary pairing, such as creamy mascarpone cheese with a creamy cocktail like a pink squirrel, or go with a contrasting pairing as opposites attract, such as light mascarpone with a heavy Manhattan.

Also, think about the "bridge." Often neglected when creating pairings, a bridge takes an element of the cheese or cocktail and uses it to integrate the two. For example, if you pair a grapefruit-based paloma, add a grapefruit gelée or reduction to the cheese pairing. Or add a spicy, chili-laced rim to the glass when serving paloma with a spicy, tequila-based cheese like **Deer Creek® The Rattlesnake**. Another example would be to top cheddar with orange marmalade when paired with a brandy old-fashioned, which contains muddled orange segments.

## ***What are some of your favorite cheese and cocktail pairings?***

A favorite seasonal pairing is a hot toddy with apple brandy and hard cider served with applewood-smoked cheddar and candied apple slices. Oh, that is heavenly! Also, a pumpkin spice old-fashioned or pumpkin margarita paired with pumpkin spice mascarpone—both combinations sing with fall flavors. I love pairing brandy old-fashioneds with a flavored or aged cheddar. Finally, I like to pair an espresso martini with **Sartori Espresso BellaVitano®**, especially when you grate the cheese to create a rim for the glass.



# THE ART OF CRAFTING CHEESE

Cheese is their canvas; your enjoyment is their muse. Meet three Wisconsin cheesemakers who are painting a new picture of artisan cheeses using innovative flavors, time-honored techniques and out-of-the-cheese-cube thinking. Learn how these pioneers explore the possibilities with cheese. They're dreamers and innovators taking the science and art of cheesemaking to a new level, guiding the "whey," creating award-winning classics and new cheese obsessions.



# A TRADITIONAL ARTIST

JOE WIDMER  
WIDMER'S CHEESE CELLARS

*Like the beauty of traditional art, the art of cheesemaking often starts with classical techniques. Master Cheesemaker Joe Widmer's artisanal cheeses—aged cheddars and Wisconsin Originals brick and colby—are the cumulation of knowledge and creative processes curated over 100 years.*



Steeped in tradition, Joe still washes his cheddar curds before salting and placing them into forms, just as his family before him did when they began handcrafting cheddar in 1922. The result is a tastier, more complex cheese with less bitterness. Widmer's Cheese Cellars has won numerous top awards for their aged cheddars at the American Cheese Society Cheese Competition and the International Cheese & Dairy Awards, as well as Best of Class winner at the 2023 U.S. Championship Cheese Contest for their newest addition, **Widmer's Matterhorn Alpine Cheddar**.



"Our secret to award-winning cheddar is making it according to the recipes and traditions passed down from four generations," Joe says. "You can compare it to any family recipe, such as a coleslaw that a loved one made for special occasions. We're adamant on sticking to tradition."

Joe ages his cheddars up to 15 years. These super-aged yet smooth specialty cheddars boast intense flavor with hints of caramel. One taste and it's evident Joe takes pride in his craft. "Cheesemaking is an ancient art that began over 4,500 years ago. Just as an artist may paint his picture, the cheesemaker uses their skills to create their masterpiece, and it takes a special talent to do so," he shares.

According to Joe, every block of cheese has a story. And there's perhaps no better one than the lost art of brick cheese. "Brick cheese was invented in Wisconsin in 1877; it's a washed-rind cheese with a strong aroma," says Joe. "Today, we are the country's only fully traditional brick cheese maker. Our product is so authentic that we still use my grandfather's bricks to press the cheese." **Widmer's Aged Brick** recently won First Place at the 2023 American Cheese Society Cheese Competition.

# A FLAVOR ARTIST

KERRY HENNING  
HENNING'S WISCONSIN CHEESE

*Three-time Master Cheesemaker Kerry Henning is respected throughout the cheese industry for his traditional techniques...but he's revered worldwide for his artistry in crafting aged and cleverly flavored cheddars.*



Kerry is well known for his various flavored cheeses, especially swoon-worthy and distinct cheddars. His most celebrated works include the 2023 American Cheese Society Cheese Competition First Place and 2020 World Championship Cheese Contest Best of Class winner **Chipotle Cheddar**, the 2010 World Championship Cheese Contest Best of Class winner **Peppercorn Cheddar**, and the 2007 U.S. Championship Cheese Contest Best of Class winner **Tomato Basil Cheddar**, to name a few.

But does Kerry play favorites? "I have three favorite flavor combinations—**Mediterranean Sunset Cheddar**, **Louisiana Lagniappe Cheddar** and **Blazing Buffalo Cheddar**," he reveals. "Each one has flavors from the regions they were designed for. We relied on customers in those areas to help us refine the final cheese. Our biggest challenge is sourcing the ingredients. Some sell for hundreds of dollars a pound, but they make such unique flavors."

Infusing cheddar with uncommon ingredients isn't as easy as throwing paint on canvas. "When creating a new flavor, I keep in mind how added ingredients may affect the cheese and if the flavors will meld well together," he shares. "I also consider if the flavors will come through as the cheese matures and develops its flavor profile."

Every artist needs to be inspired. For Kerry, it's his customers. "I listen to what they want and try to produce a cheese that meets their expectations," he says. "Wisconsin's agricultural products have also always inspired us. We have used apples, blueberries, cranberries and strawberries in our cheeses. Our **Blueberry Cobbler Cheddar** is my favorite fruit cheese; it's a hit around the country."



# A MIXED-MEDIA ARTIST

CHRIS ROELLI  
ROELLI CHEESE HAUS

*Here in The State of Cheese, we adore traditions. But we also love to reinvent them. Few capture this creative spirit like Master Cheesemaker Chris Roelli, who combined two mediums—cheddar and blue cheese—to create two original recipes that have won worldwide acclaim.*



“Cheddar and blue cheese are two of my favorite styles,” says Chris. “I wanted to combine the flavors of the two yet be able to distinguish that my **Dunbarton Blue**® and **Red Rock** are cheddar-forward cheeses. Many call them transitional blues.”

Combining two cheeses with big personalities takes expertise and creativity, something this fourth-generation cheesemaker has plenty of. “We combine the process of each style and add some out-of-the-box thinking to arrive at our finished product,” shares Chris. “We use our senses and let the cheese guide us. The process cannot be rushed.”

Red Rock combines the best of earthy cheddar with the tanginess of mild blue cheese. Known for its bloomy rind and vibrant orange hue with subtle blue veins, this 2022 World Championship Cheese Contest Best of Class winner is a creamy dream come true.



Aged at least 90 days, Dunbarton Blue® is a handcrafted, cellar-cured cheese with the character of a fine English-style cheddar coupled with a subtle hint of blue flavor. Open-air curing creates a natural, edible rind.

“I see the artistry of making cheese as us paying attention to what the milk, curds and whey are doing and using the natural progression of the process to get the desired outcome,” Chris explains. “My inspiration comes from my family history and through the cheese community. There are a lot of great cheesemakers in the world. We want to stand next to them with our products and quality.”

## LOVE AT FIRST BITE

*These dedicated artists create works of art to be shared and experienced throughout the generations. Taste their craftsmanship for yourself in recipes featuring their prized creations on the following pages.*

# DETROIT-STYLE PIZZA DIP

Servings 8-10

## Ingredients

- 12 frozen dough dinner rolls, thawed (about 1 pound)
- 6 tablespoons butter, cubed and melted
- 2 teaspoons garlic powder, divided
- 1 teaspoon Italian seasoning
- 1 cup whole milk **BelGioioso Ricotta con Latte**® cheese (8 ounces)
- 6 ounces **Widmer's Mild Brick** cheese, shredded (1 1/2 cups)
- 1/2 cup sliced pepperoni
- 6 ounces **Widmer's Mild Brick** cheese, cubed (1 1/2 cups)
- 1/2 cup pizza sauce
- 1/4 teaspoon onion powder

## Instructions

Cut each dinner roll into three equal pieces; shape into balls. Cover and let rise for 1 1/2 hours.

Heat oven to 375°F.

Combine the butter, 1/2 teaspoon garlic powder and Italian seasoning in a large bowl. Toss dough in butter mixture. Arrange dough balls around edges of a greased 10-inch ovenproof or cast-iron skillet. Top with remaining dough balls, leaving space between each roll for rising. (Center will be unfilled.) Cover with plastic wrap. Let rise until nearly doubled, about 30 minutes.

Bake for 10-15 minutes or until rolls just begin to brown.

Meanwhile, combine the ricotta, shredded brick and 1 teaspoon garlic powder in a bowl. Spread cheese mixture into the center of the skillet. (Pan will be hot!) Layer with pepperoni and cubed brick.

Combine the pizza sauce, onion powder and remaining garlic powder. Drizzle pizza sauce in three lines.

Bake for 10-12 minutes or until rolls are golden brown and filling is bubbly.





# LOUISIANA CRAB BOIL AU GRATIN

Servings 8

## Ingredients

- 3 large red potatoes
- 3 large Yukon Gold potatoes
- 10 ounces **Henning's Louisiana Lagniappe Cheddar cheese**, shredded and divided (2 1/2 cups)
- 1 cup lump crabmeat
- 1 cup chopped fresh parsley
- 1 medium celery rib, chopped
- 1/2 cup fresh or frozen corn, thawed
- 1/2 cup chopped onion
- 1 1/4 cups heavy whipping cream
- 1 tablespoon cornstarch
- 1 1/2 teaspoons Old Bay® Seasoning
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper
- Zest of 1 medium lemon
- Minced fresh parsley

## Instructions

Thinly slice potatoes into rounds with a mandoline slicer or knife, about 1/8-inch thick.

Heat oven to 375°F.

Gently toss the potatoes, 1 1/2 cups cheddar, crabmeat and parsley in a large bowl. Arrange potato mixture around edges of a greased shallow 3-quart oval or round baking dish, placing potatoes rounded side upright. Fill in the center of baking dish with the potato mixture.

Combine the celery, corn and onion in a bowl. Sprinkle over potatoes, tucking vegetables between potato slices.

Whisk the cream, cornstarch, Old Bay® Seasoning, salt, garlic powder and pepper in a bowl; pour over potatoes.

Cover dish with greased aluminum foil. Bake, covered, for 55 minutes. Uncover; sprinkle with remaining cheddar. Bake for 20-25 minutes longer or until potatoes are tender and top is golden brown.

Cover and let stand for 15 minutes before serving. Sprinkle with lemon zest and parsley.



*This recipe was inspired by **Henning's Louisiana Lagniappe Cheddar**. The cheese features a tasty marriage made in heaven—the flavors of a Louisiana crab boil meet Wisconsin cheddar cheese.*



# HARVEST VEGETABLE RISOTTO

**Serves 6**

## **Ingredients**

- 1 1/2 cups cubed butternut squash (1 small)
- 1/2 pound Brussels sprouts, trimmed and halved
- 2 medium rainbow carrots, halved and sliced
- 2 tablespoons olive oil
- Salt and pepper
- 4 cups chicken stock
- 3 tablespoons butter, cubed
- 1 medium shallot, finely chopped
- 1 1/2 cups uncooked arborio rice
- 2 garlic cloves, minced
- 1/2 cup dry white wine
- 3/4 cup heavy whipping cream, whipped to stiff peaks
- 4 ounces **Roelli Little Mountain** cheese, shredded (1 cup)
- 2 ounces **Roelli Dunbarton Blue**® cheese, shredded (1/2 cup)
- 1 cup fresh baby arugula or baby spinach
- 1 teaspoon minced fresh sage
- 1/2 teaspoon minced fresh thyme
- 1/3 cup pecan halves, toasted and coarsely chopped
- Additional shaved **Roelli Dunbarton Blue**® cheese

## **Instructions**

Heat oven to 400°F.

Toss the squash, Brussels sprouts and carrots with olive oil on a greased 15x10-inch baking pan. Arrange vegetables in a single layer. Lightly season with salt and pepper. Bake for 30-35 minutes or until vegetables are tender, turning once. Transfer vegetables to a bowl. Keep warm.

Meanwhile, bring chicken stock to a gentle boil in a large saucepan over medium heat. Reduce heat to low.

Melt butter in a Dutch oven over medium heat. Add shallot; cook and stir for 4-5 minutes or until tender. Add rice and garlic; cook and stir for 2 minutes. Stir in wine; cook and stir until liquid is absorbed.

Add 1/2 cup chicken stock; cook and stir until liquid is nearly absorbed. Continue adding chicken stock, 1/2 cup at a time, until creamy and rice is just tender.

Reduce heat to low. Fold in the cream, Little Mountain and Dunbarton Blue®; cook and stir for 2-3 minutes or until cheeses are melted. Add the arugula, sage, thyme and vegetables; cook and stir until arugula is wilted. Remove from the heat. Season with salt and pepper.

Sprinkle with pecans and additional Dunbarton Blue®.

HOW TO HOST A

# Winning Thanksgiving

F E A S T

Loved ones? They're gathered around the table. Turkey? It's juicy, deep golden brown and beautiful. Standout 2022 World Championship cheeses? Bring on their award-winning flavors in stunning side dishes that'll ensure a remarkable Thanksgiving feast. Savor **Deer Creek® The Night Walker**, a bandage-wrapped, sweet-finish cheddar bathed in 5-year-aged bourbon that imparts warmth with notes of sandalwood, vanilla, cherry and cinnamon; **Deppeler's Baby Swiss**, a buttery and slightly sweet young swiss with a creamy texture; and **Roelli Red Rock**, a creamy, mild and earthy cheddar made in the traditional English style with signature blue veining and a hint of blue flavor on the finish. All hailing from Wisconsin, these specialty cheeses are recent Best of Class category winners and were selected by a team of skilled judges worldwide. Each win means global recognition for our cheesemakers, but you'll also receive accolades when you serve them!





# HARVEST ROASTED SQUASH-KALE SALAD

SERVINGS 6-8

## INGREDIENTS

- 1 medium delicata squash (about 1 pound)
- 1/4 cup plus 1 tablespoon olive oil, divided
- Salt and pepper
- 2 tablespoons bourbon
- 2 tablespoons red wine vinegar
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 3 bunches kale, ribs removed and coarsely chopped (about 9 cups)
- 3 green onions, thinly sliced
- 1/2 cup pecan halves, toasted and coarsely chopped
- 1/4 cup dried cranberries
- 1/4 cup golden raisins
- 4 ounces **Deer Creek® The Night Walker cheese**, shaved (1 cup)

## INSTRUCTIONS

Heat oven to 425°F.

Cut top and bottom off of squash. Cut squash in half lengthwise; remove seeds and discard. Cut squash widthwise into 1/4-inch slices. Toss squash with 1 tablespoon olive oil on a greased 15 x 10-inch baking pan. Arrange squash in a single layer. Lightly season with salt and pepper.

Bake for 25-30 minutes or until squash is tender, turning once. Cool completely on a wire rack.

Whisk the bourbon, red wine vinegar, honey and Dijon mustard in a small bowl. Slowly whisk in remaining olive oil. Season with salt and pepper.

Massage kale with 1/4 cup vinaigrette in a large serving bowl until just softened and wilted. Top with the squash, green onions, pecans, dried cranberries and raisins. Drizzle with remaining vinaigrette. Sprinkle with The Night Walker.

# SAUSAGE-FONDUE BREAD STUFFING

SERVINGS 8

## INGREDIENTS

### BREAD STUFFING:

- 12 ounces **Deppeler's Baby Swiss cheese**, shredded (3 cups)
- 1 loaf (1 pound) Italian bread, cut into 1-inch cubes (10 cups)
- 1 pound bulk sage pork sausage
- 6 tablespoons butter, cubed
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 3 cups chicken broth
- 1 cup dried cherries
- 1/2 cup chopped fresh parsley
- 1 tablespoon minced fresh sage
- 1 teaspoon minced fresh thyme
- Salt and pepper

### FONDUE:

- 2 tablespoons cornstarch
- 1 tablespoon butter, cubed
- 3 garlic cloves, minced
- 1 1/4 cups dry white wine
- 2 teaspoons lemon juice
- Minced fresh parsley and thyme

## INSTRUCTIONS

### BREAD STUFFING:

Place shredded baby swiss into a large bowl. Cover and let stand for 2 hours at room temperature.

Heat oven to 350°F.

Arrange bread in a single layer on two rimmed baking sheets. Bake for 15-20 minutes or until toasted, turning once. Cool completely on a wire rack.

Cook sausage in a Dutch oven over medium heat until meat is no longer pink; drain. Transfer sausage to a bowl. Wipe out the pan.

Melt butter in the same pan over medium heat. Add onion; cook and stir for 4-6 minutes or until crisp-tender. Add garlic; cook and stir for 1 minute. Gradually stir in chicken broth and dried cherries. Bring to a boil. Cook and stir for 2-4 minutes or until cherries are softened.

Remove from the heat. Stir in the herbs. Carefully add bread cubes and sausage; toss until well coated. Season with salt and pepper. Spoon half of the stuffing into a greased 2-quart baking dish.

### FONDUE:

Toss baby swiss with cornstarch. Melt butter in a large saucepan over medium heat. Add garlic; cook and stir for 1 minute. Add wine. Bring to a boil, stirring constantly.

Reduce heat to low. Gradually whisk in baby swiss mixture until melted. (Do not boil.) Whisk in lemon juice.

Spoon half of the fondue over stuffing in the dish. Spread remaining stuffing over top. Warm remaining fondue in the saucepan over very low heat, stirring frequently.

Bake stuffing, covered, for 30 minutes. Uncover; bake for 10-15 minutes longer or until golden brown. Spoon remaining fondue over the stuffing. Garnish with parsley and thyme.





# CREAMY VEGETABLES WITH RED ROCK- CRACKER TOPPING

SERVINGS 6-8

## INGREDIENTS

- 8 tablespoons butter, cubed and divided
- 1 package (8 ounces) sliced fresh mushrooms
- 1 medium onion, chopped
- 1/3 cup all-purpose flour
- 3 cups milk
- 1/2 teaspoon garlic powder
- 6 ounces **Roelli Red Rock cheese**, shredded and divided (1 1/2 cups)
- 1 pound fresh green beans, cut into 1-inch pieces and blanched
- 2 medium carrots, cut diagonally and blanched
- Salt and pepper to taste
- 1 cup crushed butter cracker crumbs
- 1/2 cup slivered almonds

## INSTRUCTIONS

Heat oven to 375°F.

Melt 2 tablespoons butter in a Dutch oven over medium heat. Add mushrooms and onion; cook and stir for 6-8 minutes or until vegetables are tender. Transfer vegetables to a bowl. Wipe out the pan.

Melt 4 tablespoons butter in the same pan over medium-low heat. Whisk in flour until smooth. Gradually whisk in milk and garlic powder. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low. Gradually whisk in 1 cup Red Rock until melted. Stir in vegetables. Remove from the heat. Season with salt and pepper to taste. Spoon vegetable mixture into a greased 2-quart baking dish.

Melt remaining butter; toss with cracker crumbs and almonds. Sprinkle crumb mixture and remaining Red Rock over top. Bake for 10-15 minutes or until topping is golden brown.

### RECIPE TIP:

*Frozen-cut green beans and carrots could be used in this recipe. Thaw vegetables before adding them to the dish.*



## S'mores Pumpkin Pie

Servings 10-12

### Ingredients

#### Chocolate Graham Cracker Crust:

- 2 cups chocolate graham cracker crumbs
- 1/2 cup (1 stick) butter, cubed and melted
- 3 tablespoons sugar

#### Pumpkin Filling:

- 1 can (15 ounces) solid-packed pumpkin
- 1 cup packed brown sugar
- 2 large eggs
- 1 cup heavy whipping cream
- 1 tablespoon pumpkin pie spice
- 1 tablespoon vanilla extract

#### Chocolate Mascarpone Mousse:

- 1 cup cold heavy whipping cream
- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Chocolate Mascarpone cheese**
- 1/4 cup sugar
- 4 ounces dark chocolate, melted and cooled completely

#### Marshmallow Topping:

- 3 large egg whites
- 1/2 cup sugar
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

### Instructions

#### Chocolate Graham Cracker Crust:

Combine the graham cracker crumbs, butter and sugar in a bowl. Press onto bottom and 1-inch up sides of a greased 9-inch springform pan.

#### Pumpkin Filling:

Heat oven to 325°F.

Beat pumpkin and brown sugar in a large bowl until smooth. Add the eggs, cream, pumpkin pie spice and vanilla; beat until blended. Pour filling over crust.

Bake for 55-60 minutes or until filling is set in the middle and a knife inserted near the center comes out clean. Cool completely on a wire rack.

#### Chocolate Mascarpone Mousse:

Beat cream in a large bowl until stiff peaks form. Beat mascarpone and sugar in another large bowl until smooth. Gently fold in whipped cream and melted dark chocolate. Spread mousse over pumpkin layer. Cover and refrigerate for 1 hour.

#### Marshmallow Topping:

Combine the egg whites, sugar, cream of tartar and salt in a double boiler or metal bowl over simmering water, whisking constantly until sugar is dissolved and a thermometer inserted into mixture reads 160°F. Remove from the heat. Stir in vanilla. Beat mixture until stiff peaks form. Spread topping over mousse. Using a kitchen torch, toast topping if desired.



# WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN THE STATE OF WISCONSIN 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**  
Brunkow Cheese of Wisconsin  
**Burnett Dairy Cooperative**  
Cady Cheese  
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 Cooperative**  
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  
Kingston Creamery  
**Klondike Cheese Company**  
Koepke Family Farms  
Laack Brothers Cheese Company, Inc.  
LaClare Farms—Mosaic Meadows  
Lactalis American Group, Inc.  
LaGrandier's Hillside Dairy, Inc.  
Land O'Lakes, Inc.  
Landmark Creamery  
LoveTree Farmstead Cheese  
Lynn Dairy, Inc.  
Malcore Foods, Inc.  
Maple Grove Cheese, Inc.

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

**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**  
Valley View Cheese Cooperative  
V&V Supremo Foods, Inc.  
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 (Sabrosura Foods)  
Wisconsin Dairy State Cheese Company  
Wiskerchen Cheese, Inc.  
Wohlt Cheese  
Yellowstone Cheese, Inc.  
Zimmerman Cheese, Inc.



# CELEBRATE THE HOLIDAYS WITH *Wisconsin Cheese!*



Unwrap our festive Holiday 2023 issue  
in late November. Inside, you'll find...

**A GO-TO GUIDE TO EASY ENTERTAINING  
ELEGANT RECIPES FEATURING WORLD-CLASS CHEESES  
CREATIVE ARTISAN CHEESE PAIRINGS AND MORE!**

Follow us on social media and  
visit [WisconsinCheese.com](http://WisconsinCheese.com) for  
inspiration, recipes, to sign up for  
our newsletter, and download your  
FREE copy of *Grate. Pair. Share.*

