

HOLIDAY 2023

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

SPREAD  
**HOLIDAY**  
CHEER  
WITH  
*Cheese*

THROW AN  
INSTANT  
PARTY



GIFTS FOR CHEESE LOVERS | HOST GUESTS WITH EASE | FESTIVE FARMSTEAD CHEESES



## LETTER FROM THE EDITOR



It's the season for cheesin' (in Wisconsin, *all* seasons are), and we've gathered some of our best ideas in this issue that might inspire new traditions for you. We truly believe that great cheese makes the world a happier, tastier place, and that's more evident during the holidays. I can tell you three ways to make spirits brighter this season:

**1-Cheese as a menu idea.** One of my favorite things about this time of year is having my home filled with people who want to eat! I fantasize about my tablescapes and culinary delights—I REALLY love every aspect of holiday entertaining. It doesn't have to be stressful. To help with planning, we're sharing our entertaining guide on page 17. The versatile, not-so-secret ingredient at my house is cheese. I use it throughout my menu, even drinks. Have you ever tried a mascarpone martini (page 38)? Absolutely decadent! Want to kick up the richness of your bourbon and rum balls (page 54)? Cheese is the answer!

**2-Cheese as a party idea.** Instead of a cookie exchange, consider a cheese exchange. Everyone brings their favorite cheese and accompaniment to share, and then guests go home with the makings of an amazing cheese board. Round out the party with a few new ones, too. Cheese lovers will swoon over our farmstead cheeses on pages 39-54. This family of fromage is honed with heritage and crafted with a special ingredient: Cheesemakers use the milk from their family's dairy to craft quality cheeses.

**3-Cheese as a gift idea.** I have one last tip for you—if you're struggling with the perfect gift, cheese is a great idea! It's always the right size, and I guarantee it won't be regifted. Foodies will love to unwrap cheese like fruity, nutty and complex Carr Valley Gran Canaria® (page 11). This aged mixed milk masterpiece won Overall Best USA Cheese Outright at the 2022 International Cheese & Dairy Awards. I promise they'll love it. And for ease, we've compiled a list of the Wisconsin Cheese companies that ship directly to your loved one's doorstep. Visit [WisconsinCheese.com/order](https://WisconsinCheese.com/order).

Best wishes for a happy (and cheesy) holiday!

*Suzanne Fanning*

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## ★★★★★ Grate it. Rate it.

We love receiving reviews and helpful advice from passionate cooks and bakers who have tried our recipes.

The reviews are valuable to us and much appreciated. Please keep the feedback coming!

If you've tried a recipe, leave your opinions and any recipe tips at: [WisconsinCheese.com/Recipes](https://www.wisconsincheese.com/Recipes).

### Blue Cheese Fig Jam



#### Classic Combo

I love this combo on anything; having this jam on hand with some good **Roth Buttermilk Blue**® makes for a quick and easy treat anytime.

— Robn

### Alpine-Style Stuffed Duchess Potatoes



#### Tastes and Looks Great

These were an elevated side dish to beef Wellington. The cheesy center was a fun surprise to my guests! I ended up piping the potatoes from a plastic bag, and they still looked nice and tasted great.

— *cheesyhuggs*

### Cranberry Cheddar Wonton Cups



#### Delicious and Easy to Make

I made these for the office party, and they were a huge hit. I prepared the filling the night before and finished the cups the following morning.

— *MiamiGurl22*

### Beef Wellingtons with Bourbon Cheese Sauce



#### It's Impressive

This recipe made me feel so fancy. Who doesn't want to tell guests they're eating cognac cheese sauce? It was a fun take on a classic dish that's now on my go-to list.

— *Emmersjo*







# Muffuletta-Inspired Brunch Torte

Servings 8-10

## Ingredients

- 2 tubes (8 ounces each) refrigerated crescent dough sheets or rolls, divided
- 1 teaspoon olive oil
- 1 bag (5 ounces) fresh baby spinach (about 5 cups)
- 7 large eggs, divided
- 1/2 teaspoon each onion powder, salt and pepper
- 8 ounces thinly sliced deli or fully cooked ham
- 8 ounces thinly sliced hard salami
- 2/3 cup olive tapenade, drained
- 2/3 cup chopped sun-dried tomatoes (not packed in oil)
- 8 ounces **Springside 1 Year Aged Cheddar** cheese, shredded (2 cups)

## Instructions

Heat oven to 350°F.

Place a greased 9-inch springform pan on double thickness of heavy-duty aluminum foil, about 18-inch square. Tightly wrap foil around pan.

Unroll one crescent dough sheet. Press onto bottom of prepared pan; trim excess dough. (Seal perforations if using crescent rolls.) Bake for 15 minutes.

Meanwhile, warm olive oil in a large skillet over medium heat. Add spinach; cook and stir until just wilted. Transfer spinach to paper towels; drain well. Whisk the 6 eggs, onion powder, salt and pepper in a large bowl.

Layer crust with half of the ham and salami. Spread 1/3 cup olive tapenade over salami. Layer with half of the sun-dried tomatoes, cheddar and spinach. Spoon half of the egg mixture over top. Repeat layers, starting with the ham.

Unroll remaining crescent dough sheet. (Seal perforations if using crescent rolls.) Place sheet over filling; trim excess dough. Whisk remaining egg; brush dough with egg wash.

Cover pan with greased aluminum foil. Bake for 60 minutes. Uncover; bake for 10-12 minutes longer or until a thermometer inserted into torte reads 160°F. Let stand for 20 minutes. Carefully run a knife around edges of pan. Remove sides of pan. Cut into wedges.





Our Cheeselandians gathered for an intimate farm-to-table feast at Executive Chef Luke Zahm's beautiful new venue, The Owl Farm. It was a celebration of the Driftless region's incredible bounty. The remarkable meal prepared by the host of television's Wisconsin Foodie featured farm-fresh produce, local meats, and cheeses from nine Wisconsin cheesemakers, including **Deer Creek® Vat 17 World Cheddar**, **Roelli Dunbarton Blue®**, **Cello® Mayan Cocoa & Coffee Fontal** and **Hoard's Dairyman Farm Creamery St. Saviour**. Join us for our upcoming Cheeselandia School of Cheese event, where Chef Luke will share tips for hosting the perfect party, and we'll share more about this special evening!



*Photos by ColorMeWendy*



*Photos by ColorMeWendy*



***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).



# A Gran-*d* Gift

Discover an American Original so magical that even Santa may consider trading his milk and cookies for a cheese plate featuring chiseled slices of fruity, nutty and deliciously complex **Gran Canaria**®. It's inspired by a traditional Greek farmstead cheese but named for one of Spain's Canary Islands. **Carr Valley Cheese** owner and Master Cheesemaker Sid Cook is certified in Gran Canaria® and combines cow, goat and sheep milk from local family farms to create decadent wheels that are olive oil-cured (an homage to traditional Canarian cheesemaking techniques) and aged for at least two years. A judge's favorite, the cheese has garnered 22 awards since North America's most decorated cheesemaker handcrafted it over 20 years ago. This season, gift something so superb that won Overall Best USA Cheese Outright at the 2022 International Cheese & Dairy Awards. Package Gran Canaria® with smoky Canadian bacon and elevate its sweet notes with chocolate espresso beans. Marry all of the flavors with a malty chocolate stout. Or make spirits extra bright and taste this specialty in the following recipes with loved ones this holiday season.







# Gran Canaria<sup>®</sup> Toasted Ravioli

Makes 2 Dozen Ravioli

## INGREDIENTS

### Creamy Pesto Sauce:

- 1 cup pesto
- 1/2 cup sour cream
- 1 teaspoon lemon juice
- Salt and pepper to taste

### Roasted Tomato Sauce:

- 1 can (28 ounces) whole peeled tomatoes, drained and halved
- 3 garlic cloves, peeled
- 1 tablespoon each minced fresh oregano and thyme
- 1/4 cup olive oil, divided

### Toasted Ravioli:

- 8 ounces Carr Valley Gran Canaria<sup>®</sup> cheese, shredded and divided (2 cups)
- 1/2 cup Carr Valley Aged Asiago Cold Pack cheese
- 3 large eggs, divided
- 24 wonton wrappers
- 2 cups dry Italian-style or seasoned bread crumbs

## INSTRUCTIONS

### Creamy Pesto Sauce:

Combine the pesto, sour cream and lemon juice in a bowl. Season with salt and pepper to taste. Cover and refrigerate until serving.

### Roasted Tomato Sauce:

Heat oven to 400°F.

Place tomatoes and garlic on a parchment-lined 15 x 10-inch baking pan. Sprinkle with oregano and thyme. Drizzle with 1 tablespoon olive oil; toss to coat. Bake for 25-30 minutes or until tomatoes are slightly charred on the edges. Cool slightly.

Process tomato mixture and remaining olive oil in a food processor or with an immersion blender until smooth. Transfer sauce to a serving bowl. Keep warm.

### Toasted Ravioli:

Place a greased wire rack on an aluminum foil-lined rimmed baking sheet.

Combine the 1 1/2 cups Gran Canaria<sup>®</sup> asiago cheese and 1 egg in a bowl.

Keep wonton wrappers covered with plastic wrap and a damp towel. Place heaping teaspoonful cheese filling onto half of one wrapper. Moisten edges with water. Fold wrapper in half over filling; press edges tightly to seal. Repeat step with remaining wrappers and filling.

Lightly beat remaining eggs in a large, shallow bowl. Place bread crumbs in another large, shallow bowl. Dip ravioli into eggs; then coat with bread crumbs, shaking off any extra coating. Place on rack. Bake for 10-15 minutes or until golden brown. Sprinkle with remaining Gran Canaria<sup>®</sup>. Serve warm with sauces.



# Fig and Gran Canaria®-Stuffed Pork Chops

Servings 4

## INGREDIENTS

- 1 cup dry white wine
- 2/3 cup chopped dried figs
- 1/2 cup chopped dried apricots
- 1 cup soft bread crumbs
- 2 teaspoons minced fresh sage
- 6 ounces **Carr Valley Gran Canaria® cheese**, diced (1 1/2 cups)
- 4 bone-in thick-cut pork chops (6 to 8 ounces each)
- Salt and pepper

## Fig Sauce:

- 1 tablespoon butter, cubed
- 1 large shallot, finely chopped
- 2 cups chicken broth
- 1/3 cup balsamic vinegar
- 1 cup diced dried figs
- 1 teaspoon cornstarch
- 1 teaspoon cold water
- 1 ounce **Carr Valley Gran Canaria® cheese**, finely shredded (1/4 cup)
- Salt and pepper

## INSTRUCTIONS

Heat oven to 350°F.

Bring the wine, dried figs and apricots to a boil in a large saucepan over medium-high heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 5-6 minutes or until wine is reduced by half, stirring occasionally. Remove from the heat. Cool slightly. Stir in bread crumbs and sage. Add Gran Canaria®; toss to combine.

Cut a pocket into each pork chop with a sharp knife horizontally to within a 1/4 inch of the bone. Season with salt and pepper. Stuff each pork chop with fig mixture; secure with toothpicks.

Place pork chops on a greased 15 x 10-inch baking pan. Bake for 30-40 minutes or until a thermometer inserted into meat reads 145°F. Tent with aluminum foil. Let rest for at least 5 minutes. Discard toothpicks.

## Fig Sauce:

Meanwhile, melt butter in a large skillet over medium heat. Add shallot; cook and stir for 4-5 minutes or until shallot is tender. Add chicken broth and balsamic vinegar. Bring to a boil, stirring frequently. Reduce heat; stir in dried figs. Bring to a boil; cook and stir for 5-7 minutes longer or until liquid is reduced to about 1 cup.

Reduce heat to low. Combine cornstarch and water in a small bowl until smooth; stir into sauce. Bring to a gentle boil; cook and stir for 1-2 minutes or until thickened.

Remove from the heat. Gradually stir in Gran Canaria® until melted. Season with salt and pepper. Serve sauce with pork chops.





# *'Tis the Season for Cheesin'*

Whether hosting a few friends on the fly or a festive get-together of grand proportions, planning a great party is easy when you invite artisanal treasures from The State of Cheese. They turn any gathering into a memorable occasion, each distinct with refined flavors and insider stories that'll be fun to share with your guests as they graze. Be the host with the most delectable appetizers, cheese pairings and gifts. It's all right here: there are cheeses for every need and everyone. Enjoy a holly, jolly holiday with these entertaining essentials.





# Great Parties Start with Great Cheeses

Here in Wisconsin, we know stocking your fridge with artisanal cheeses is the best way to bring any party to life. Spin your favorite seasonal recipes with a brilliant Alpine beauty to top crostini, an aged gouda-style stunner for stuffing mushrooms and a melty brie so exquisite it deserves to be center stage at your holiday table. And you'll want to have a few extra foodie favorites like dreamy, milky mascarpone, mild colby and buttery butterkäse on hand. They're the secret sauce for effortless entertaining and ensure impressing partygoers is stress-free. So make a list and check it twice for cheeses no party can be without!



## Eat Cheese, Drink and Be Merry

Let these cheeses be the center of your celebrations. Each has its own unforgettable story, too. They're delicious and versatile. Use them on cheese boards and in recipes, pairings and homemade gifts with ease.

### GO-TO CHEESE SHOPPING LIST

- ✓ Koepke Family Farms LaBelle
- ✓ Roth Grand Cru® Surchoix
- ✓ Schroeder Käse Triple Creme Brie
- ✓ Henning's Colby
- ✓ Widmer's Aged Brick
- ✓ Decatur Dairy Butterkäse
- ✓ BelGioioso Mascarpone

*Learn more about these featured cheeses and how to share them in the elegant eats and bold bites shown on the following pages.*



# Grand Cru® Surchoix Cheese Crostini

Makes 24 Crostini

## INGREDIENTS

1 1/2 cups chopped fresh pears (about 2 medium pears)

1 cup apple cider vinegar

1/2 cup golden raisins

1/2 cup dried cranberries

1/4 cup dark molasses

1 1/2 teaspoons minced fresh thyme

Salt and pepper to taste

24 slices toasted French bread baguette or crostini

12 slices **Roth Grand Cru® Surchoix cheese** (about 6 ounces)

1/2 cup pistachios, chopped

Fresh thyme leaves

## INSTRUCTIONS

Combine the pears, apple cider vinegar, raisins, dried cranberries, molasses and thyme in a large saucepan over medium-high heat. Bring to a boil, stirring constantly. Reduce heat to low. Simmer, uncovered, for 8-10 minutes or until fruits are softened and liquid is absorbed, stirring frequently. Remove from the heat. Season with salt and pepper to taste.

Top each toast with fruit mixture and Grand Cru®. Sprinkle with pistachios and thyme.



## GRAND CRU® SURCHOIX BY ROTH CHEESE

It wears the crown of World Champion. This artisan, washed-rind, alpine-style cheese is handmade in traditional copper vats. Carefully selected wheels are aged a minimum of nine months in cellars to develop a firm texture and complex flavors of caramel, fruit and mushroom.





# LaBelle Cheese-Stuffed Mushrooms

Makes 2 Dozen Mushrooms

## INGREDIENTS

- 24 large fresh mushrooms, stems removed (about 1 1/4 pounds)
- 1/2 cup minced fresh parsley
- 1 large egg
- 3 tablespoons butter, cubed
- 1 large shallot, finely chopped
- 2 garlic cloves, minced
- 1 cup seasoned panko bread crumbs
- 6 ounces **Koepke Family Farms LaBelle cheese**, shredded (1 1/2 cups)
- Minced fresh parsley

## INSTRUCTIONS

Heat oven to 400°F.

Place mushrooms stem side down on an ungreased 15 x 10-inch baking pan. Bake for 8 minutes. Transfer mushrooms stem side down to paper towels to cool. Wipe out the pan.

Combine parsley and egg in a large bowl. Melt butter in a large skillet over medium heat. Add shallot; cook and stir for 5-7 minutes or until tender. Add garlic; cook and stir for 1 minute. Stir in bread crumbs. Cool slightly. Add to parsley mixture; toss to coat. Fold in LaBelle.

Return mushrooms stem side up to the pan. Fill with LaBelle mixture. Bake for 10-12 minutes or until mushrooms are tender and cheese is melted. Garnish with parsley.

## LABELLE BY KOEPKE FAMILY FARMS

A Wisconsin Original, LaBelle means “the beautiful” in French, admirably describing this aged cheese made with milk from Koepke’s fifth-generation dairy. Experience the family’s heritage in every bite. Indulge in this gouda-style cheese that’s buttery and tangy with a hint of fruitiness.



# Caramel Triple Creme Brie

Servings 6-8

## INGREDIENTS

- 1 cup heavy whipping cream
- 4 fresh rosemary sprigs
- 1 1/2 cups sugar
- 1/2 cup water
- 1/4 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1/2 teaspoon ground cardamom
- 1 wheel (8 ounces) **Schroeder Käse Triple Creme Brie cheese**,  
with or without vegetable ash
- 1/2 cup chopped walnuts, toasted
- Fresh apple and pear slices
- Ginger thins (cookies)
- Fresh rosemary sprig

## INSTRUCTIONS

Bring cream and rosemary to a gentle boil in a saucepan over medium heat, stirring constantly. Remove from the heat. Cover and let steep for 10 minutes. Discard rosemary.

Combine the sugar, water and cream of tartar in a large, heavy saucepan over medium heat; cook and stir until sugar is dissolved. Continue cooking, swirling the pan occasionally, for 8-10 minutes or until mixture turns a medium-dark amber. (Do not stir.)

Remove from the heat. Carefully add cream (mixture will bubble), stirring constantly. Stir in salt and cardamom. Continue to stir until caramel sauce is smooth.

Heat oven to 350°F.

Place brie on a parchment-lined baking sheet. Bake for 5-10 minutes or until softened.

Transfer brie to a serving platter. Spoon caramel sauce over top. Sprinkle with walnuts. Fill in platter with fruits and cookies. Garnish with rosemary.



## TRIPLE CREME BRIE BY SCHROEDER KÄSE

One of just a few soft-ripened Wisconsin wheels, this triple cream brie offers a lush, spreadable interior and an edible bloomy rind. Each batch is crafted with extra heavy cream for a velvety texture and buttery flavor. It's decadent with earthy mushroom notes and ranges from mild to full and aromatic, depending on age.



## Take Stock of What You Have

A party that's classy yet simple to plan starts in your pantry. Check for ingredients you may already have to inspire and create an epic cheese plate or several pairings. Let your taste buds be your guide.



### PAIRING CHEESES

Explore matching similar tastes and contrasting ones. *Dried fruits* and *condiments* like preserves provide a sweet counterpoint to tangy or salty cheeses and enhance the fruity flavors in others. Amplify the nutty notes of swiss and aged gouda with *roasted nuts*. Savor the buttery notes of butterkäse and LaBelle with *buttery holiday cookies*. Arrange young and aged cheeses with *assorted candies* and *chocolates*.

### BRIGHTEN BITES WITH A TOUCH OF ACIDITY

Cut through the butterfat and rich mouthfeel of cheeses with acidity. *Condiments* like mustard and olive tapenade are excellent foils for buttery cheeses. *Chutneys* add sweet-tangy flavors and pops of color to bites. *Pickled vegetables* like cornichons or green beans are ideal partners for aged alpine styles and brick, helping to refresh the palate.

### PACK A PUNCH WITH CRUNCH

Complement the creaminess of the cheeses with textural contrast. *Crackers* are great for cleansing palates, as well as for spreading on softer cheeses. And don't forget about *thin breadsticks*, *crostini*, *gourmet popcorn* and even *potato chips*. *Toffees*, *nuts*, *snack mixes* and *brittles* come in various flavors—sea salt, spiced, caramelly sweet and more.



## *Wine + Wedges*

Spend less time wandering the wine aisle and commit to two can't-miss, crowd-pleasing wines in red and white varietals. Choose a mild wine lower in tannins, such as a fruity, light-bodied Beaujolais or light- to medium-bodied pinot noir, if you're looking for a red that plays well with most cheeses. Riesling is a fine choice for white wine. It has ample acidity with a crisp finish and is virtually one-size-fits-all for pairing with cheeses.



## *Throw an Instant Party with Cheese Pairings*

Let guests customize their bites! Create magic in minutes with the artisan cheeses and clever ingredients on the following pages.



## *Henning's Colby*

A sweeter, milder cousin of cheddar, colby is a Wisconsin Original. Henning's Colby won Best of Class at the 2012 and 2004 World Championship Cheese and 2007 U.S. Championship Cheese Contests. When this premium cheese is crafted, the curds are stirred and rinsed with cold water while in the vat. Then, the curds are pressed and aged for one to three months, yielding a softer, easy-eating cheese with a more open texture. Discover this perfect choice for snacking and sharing.



SNACK MIX + SUMMER SAUSAGE + APPLE BUTTER + MUSTARD + KÖLSCH

## *Widmer's Aged Brick*

Joe Widmer is the only cheesemaker in the country producing authentic, washed-rind brick cheese. His highly lauded brick is deliciously mild and buttery when young, with just a bit of nuttiness. It reaches peak pungency after three to five months of aging. Joe's favorite? He prefers to eat brick after 10 to 12 weeks of aging. The result is a cheese with a heady aroma and pleasant, earthy flavor that intensifies with age. Accompaniments with crunch and ones with acidity balance its smooth, creamy texture.



BEER NUTS® + DILLY BEANS + APRICOT PRESERVES + SAISON



## *Roth Grand Cru® Surchoix*

This small-batch, handcrafted cheese is one of the best of the best. Named the 2016 World Champion, winning among 3,000 entries and marking the first time an American-made cheese won the World Championship Cheese Contest in nearly three decades. It's complex and robust, with an intense brothy flavor enriched with caramelized onion notes. This full-bodied cheese pairs beautifully with sweet, salty and savory sidekicks.



TOFFEE + HARD SALAMI + WASABI PEAS + ONION JAM + DRY RIESLING

## *Decatur Dairy Butterkäse*

This specialty's name translates to "butter cheese" in German, as butterkäse was first made by a German cheesemaker in 1928. It's a fitting description. Butterkäse is beloved for its delicate, buttery flavor and appearance. This mild gem is sophisticated and luscious with a soft, almost spreadable texture. Savor a delightful trio of taste and texture when you pair it with sparkling wine, charcuterie and spicy-sweet honey.



KETTLE CORN + CROSTINI + SOPPRESSATA + HOT HONEY + PROSECCO



## Charm Guests with Special Touches

Look, it's a feast for the eyes! Simple ideas give the illusion of an impressive spread but with little work. Pedestal serving trays elevate visual interest with different heights, while chalkboard cheese labels add whimsy and help to navigate cheese offerings. For an extra festive touch, craft cones from gift wrapping paper to make cheesy bites that partygoers can pick up and enjoy while socializing.

It's the season of giving! And the best things come in small packages. Send loved ones on their way with a favorite fromage and chocolate tasting wrapped in cellophane and tied with a colorful ribbon. There are no wrong combos. Here are a few to try:

- ✓ Colby + Milk Chocolate-Covered Pretzels
- ✓ Butterkäse + Dark Chocolates or Fruity Chocolates
- ✓ Grand Cru® Surchoix + Caramel Chocolates
- ✓ LaBelle + Toffee or Nutty Chocolates



## Ready, Set, Prep

Get ahead of the game when you use these tips for prepping cheeses.

- ✓ To ensure a striking presentation and help your guests serve themselves, chunk hard cheeses and cut softer ones into small wedges, triangles, slices and batons.
- ✓ Cheese and charcuterie taste best when consumed at room temperature. Remove both from the refrigerator 30 minutes to 1 hour before serving. They can be left at room temperature for up to 2 hours.
- ✓ Once opened, high-moisture soft cheeses usually last one week covered in the refrigerator, while low-moisture aged cheeses can be wrapped and refrigerated for two to three weeks.







## Bring it Home with Signature Cocktails

Cheese-spiked martinis? Of course! Mascarpone is indulgent yet known for its light, sweet flavor. Because it's so mild, creamy and nuanced, it blends seamlessly into these cocktails, melding the liqueurs and adding silky texture. In 1990, BelGioioso® Cheese became the first American company to produce this specialty in the United States and is now the largest producer of authentic Italian mascarpone in the nation. Rich in history and flavor, this fresh Italian delicacy is a must-try!

## Creamy Mascarpone Martinis

### PEPPERMINT MARTINI:

Serving 1

#### INGREDIENTS

3 tablespoons **BelGioioso Mascarpone cheese**, divided  
 Finely crushed candy canes  
 1 1/4 ounces RumChata® liqueur  
 3/4 ounce white crème de cacao  
 3/4 ounce peppermint schnapps  
 Ice

#### INSTRUCTIONS

Lightly spread mascarpone on the rim of a martini glass. Place candy canes on a shallow plate. Dip rim into candy canes to coat.

Combine the RumChata®, crème de cacao, schnapps and remaining mascarpone in a cocktail shaker. Fill to the top with ice; cover and shake until cold. Strain into the glass.

### SUGAR COOKIE MARTINI:

Serving 1

#### INGREDIENTS

3 tablespoons **BelGioioso Mascarpone cheese**, divided  
 Finely crushed sugar cookies  
 1 1/2 ounces vanilla vodka  
 1 1/2 ounces Irish cream liqueur  
 1 ounce amaretto  
 Ice

#### INSTRUCTIONS

Lightly spread mascarpone on the rim of a martini glass. Place cookies on a shallow plate. Dip rim into cookies to coat.

Combine the vodka, Irish cream, amaretto and remaining mascarpone in a cocktail shaker. Fill to the top with ice; cover and shake until cold. Strain into the glass.





# FROM THEIR FAMILY TO YOURS

Family, the ones we're born with and the ones we choose, is what the holidays are all about. Wisconsin's farmstead cheeses are all about family, too—the ones who make them *and* the ones who enjoy them.

But this exclusive family of fromage also shares a secret ingredient that sets them apart from other cheeses: Cheesemakers use the milk from their family's dairy to craft quality cheeses.

Make this season's meals more meaningful by setting a place at your holiday table for Wisconsin's farmstead cheesemakers, who create specialty cheeses honed with heritage and flavored with tradition.





## WHAT ARE FARMSTEAD CHEESES?

As defined by the American Cheese Society, farmstead cheeses are made with milk from the farmer's herd and aged on the farm where the animals are raised. Since these farmers do not procure milk from outside sources, they are directly and intimately involved in producing the quality and flavor of the milk used to make their artisan cheeses. This also means customers know exactly where their cheeses come from, a guaranteed mark of excellence.

The evolution of the family business for these dairy farmers that started with raising cows and now making some of the world's best cheeses is often a labor of love, as it builds a legacy for future generations. Members of the farm families become integrated into aspects of the cheesemaking process. The result? Artisan cheeses that boast signature flavors unique to the farm's terroir and ooze with family pride.





## UPLANDS CHEESE DODGEVILLE, WI

"Our original goal was to anchor our family on a working farm, and when we stumbled into cheesemaking, we saw it as a way to make that possible," shares owner and Head Cheesemaker Andy Hatch. "But farmstead cheesemaking has brought us so much more. Our lives are connected to soil, weather, and animals on the one end and distant urban customers on the other. Between is cheese—this complex, constantly changing thing that connects people and makes them happy. And these deep and diverse experiences make our lives very meaningful and fulfilling."



Made only in the fall and released in November, **Rush Creek Reserve** is a coveted farmstead cheese that often sells out before the holidays. Its meaty notes and delicate richness are courtesy of the high-quality milk from Upland Cheese's dairy when the cows transition from grazing on lush summer pasture to winter's dry hay in autumn. Each wheel is brined and wrapped in spruce bark, which imparts a sweet, woody flavor, then aged and washed with a mother culture to express the flavor complexity of the milk while the cheese develops.

"Rush Creek Reserve is special because it's meant for sharing during the holidays," says Andy. "It often finds itself at the center of special occasions."

## PAGEL'S PONDEROSA DAIRY KEWAUNEE, WI

"Our dad, John Pagel, had a love for the farm that extended beyond the dairy," shares Director of Culture Jamie Witcpalek. "He enjoyed cheese and felt our high-quality milk would make delicious cheeses."

Today, this third-generation family dairy produces two brands—Ron's Wisconsin Cheese and Ponderosa Farmstead—celebrated for their award-winning cheeses. Specialties include string cheese, mozzarella whips, cheese curds and cheddars like aged **Ponderosa Farmstead Snow Cheddar**, a Bronze winner at the 2021 World Cheese Awards with distinctive, nutty notes.



Pagel's cheesemaking plant is steps away from their milking parlor, allowing them to begin cheesemaking within 90 seconds of milking. As a true farmstead cheese operation passionate about knowing where their milk and food come from, this family wouldn't make their award-winning cheeses any other way.

The Pagel family takes pride in providing premium cheeses from their family to yours for generations to come. "We strive to ensure that the care we take with our farming practices reflects our commitment to the environment, our employees, our animals and our community," says Jamie. "The result is the freshest milk production possible, which is the secret to our rich, creamy farmstead cheeses."



## MARIEKE® GOUDA THORP, WI

"Farmstead cheesemaking gives dairy farmers another opportunity and is the ultimate way to secure quality, authenticity and integrity," shares owner and Head Cheesemaker Marieke Penterman. "We have complete control and transparency, from how our gouda ladies are cared for to how we handle the milk. We don't have to transport or cool it down—fresh raw milk from our farm flows directly from the milking parlor into our cheese vat! And this means richer, creamier gouda."

Marieke learned to make authentic gouda by traveling from Wisconsin to her native Netherlands to train with two cheesemakers. Four months after making her first batch of gouda in 2006, Marieke won Best of Class at the 2007 U.S. Championship Cheese Contest. Each wheel is handcrafted with signature cultures and ingredients to create an authentic gouda using an Old World technique, then aged on Dutch pine planks for at least 60 days. Several flavors are available, including creamy **Marieke® Gouda Truffle** infused with pieces of black truffle and truffle oil.



Award-winning cheeses aren't the only rewards of Marieke's farmstead cheesemaking efforts. "Being raised among the cows, milk and cheese has taught our children life lessons," says Marieke. "They can't put off certain things until tomorrow; our cows and calves need to be fed whether snow or rain. There are no shortcuts to creating high-quality cheeses."



## CRAVE BROTHERS FARMSTEAD CHEESE WATERLOO, WI

"Being a farmstead company means we grow the crops for our herd, raise healthy dairy cows and use our milk to produce our cheeses," shares Sales and Marketing Manager Roseanne Crave. "Growing up as second- and third-generation dairy farmers has instilled in our family work ethic, tradition, sustainability, and strong family and community values. We have 13 family members working in the business alongside 90 full-time employees."

Fresh milk is piped directly from the dairy farm at Crave Brothers to the cheese factory across the street, where owner and Head Cheesemaker George Crave has made incredibly flavorful cheeses since 2001 with milk that's just hours old. Their award-winning cheeses are renowned for quality craftsmanship, including highly decorated **Crave Brothers Farmstead Classics® Mascarpone** made from fresh, sweet cream. It's luxurious, velvety, and also available in chocolate, making it perfect for holiday desserts.

The Crave Brothers family dairy and cheese operations are sustainable businesses that use 100% green power. "We love to share our story with consumers," adds Roseanne. "With our farmstead cheeses, we can share our full-circle production story...and this allows us to stand out on the shelves!"





# BRUNCH WITH RUSH CREEK RESERVE

Servings 6-8

## Ingredients

- 1 wheel (12 ounces) **Uplands Rush Creek Reserve cheese**, unwrapped
- 1/4 cup dried cherries, chopped
- 1/4 cup balsamic vinegar
- 2 tablespoons olive oil
- 1 cup sliced baby portobello mushrooms
- 2 garlic cloves, chopped
- 2 cups fresh baby arugula or baby spinach, torn
- Salt and pepper to taste
- Candied walnuts
- Croissants
- Puff pastry twists
- Honey; warmed
- Raspberry preserves, warmed

## Instructions

Heat oven to 250°F.

Wrap Rush Creek Reserve in aluminum foil. Bake for 18-22 minutes or until warm. When cool enough to handle, with a sharp knife, cut around the top rind edges. Peel away rind to expose the cheese.

Meanwhile, combine dried cherries and balsamic vinegar in a small saucepan over medium-high heat. Bring to a boil, stirring constantly. Remove from the heat. Set aside.

Warm olive oil in a large skillet over medium heat. Add mushrooms; cook and stir for 4-6 minutes or until tender. Add garlic; cook and stir for 1 minute. Remove from the heat. Stir in arugula and reserved cherry mixture. Season with salt and pepper to taste.

Place Rush Creek Reserve on a serving platter. Top with mushroom mixture. Fill in platter with walnuts, pastries, honey and raspberry preserves.



# CITRUS, SQUASH AND BRUSSELS SPROUTS SALAD

Servings 6-8

## Ingredients

- 1 small butternut squash (1 1/2 pounds), peeled, seeded and cut into 1/2-inch cubes
- 1/4 cup plus 1 tablespoon olive oil, divided
- Salt and pepper
- 2 tablespoons apple cider vinegar
- 2 tablespoons pomegranate juice
- 1 tablespoon orange zest
- 1 bag (10 ounces) shaved Brussels sprouts (about 4 cups)
- 2 small clementines or oranges, peeled and segmented
- 2/3 cup pomegranate seeds
- 1/2 cup pecan halves, toasted and coarsely chopped
- 2 green onions, thinly sliced
- 6 ounces **Ponderosa Farmstead Snow Cheddar**, shaved (1 1/2 cups)

## Instructions

Heat oven to 350°F.

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 15-20 minutes or until squash is tender, turning once. Cool completely on a wire rack.

Meanwhile, whisk the apple cider vinegar, pomegranate juice and orange zest in a small bowl. Slowly whisk in remaining olive oil. Season with salt and pepper.

Toss Brussels sprouts and squash with 1/4 cup vinaigrette in a large serving bowl. Top with the clementines, pomegranate seeds, pecans and green onions. Drizzle with remaining vinaigrette. Sprinkle with cheddar.







# PRIME RIB WITH ROASTED GARLIC-GOUDA SAUCE

Servings 4-6

## Ingredients

### Prime Rib:

- 1 rib roast (5 to 6 pounds)
- 1 tablespoon each minced fresh rosemary and thyme
- 2 teaspoons each salt and pepper
- 2 tablespoons olive oil, divided
- 1 1/2 pounds carrots, peeled and cut into 2-inch pieces
- 1 1/2 pounds rainbow baby potatoes
- 8 to 10 garlic cloves, peeled

### Garlic-Gouda Sauce:

- 2 cups heavy whipping cream
- 1 cup beef broth
- 6 fresh thyme sprigs
- 1 tablespoon cornstarch
- 1 tablespoon cold water
- 6 ounces **Marieke® Gouda Truffle cheese**, shredded (1 1/2 cups)
- Horseradish, optional
- Salt and pepper

## Instructions

### Prime Rib:

Heat oven to 425°F.

Pat roast dry with paper towels. Place roast fat side up on a greased rack in a roasting pan. Combine the rosemary, thyme, salt and pepper in a bowl. Brush roast with 1 tablespoon olive oil. Coat with seasonings. Let stand for 30 minutes. Bake for 18-22 minutes or until browned.

Reduce oven temperature to 350°F.

Toss vegetables and garlic with remaining olive oil in a large bowl. Spoon vegetable mixture around roast. Bake for 1 to 1 1/2 hours or until a thermometer inserted into meat reads 145°F.

Transfer roast to a cutting board; tent with aluminum foil. Let rest for 15 minutes. Remove garlic cloves to a small bowl. Set aside vegetables. Keep warm.

### Garlic-Gouda Sauce:

Meanwhile, mash garlic with a fork. Bring the cream, beef broth, thyme and garlic to a boil in a large saucepan over medium-high heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 10-12 minutes or until liquid is reduced to about 1 1/2 cups, stirring frequently.

Combine cornstarch and water in a small bowl until smooth; stir into sauce. Bring to a gentle boil; cook and stir for 2-3 minutes or until thickened.

Remove from the heat. Discard thyme. Gradually whisk in gouda until melted. Stir in horseradish as desired. Season with salt and pepper.

Cut roast into slices. Serve roast with sauce and reserved vegetables.

## RECIPE TIP:

The recipe was tested with a temperature from FoodSafety.gov; 145°F temperature yields a medium to medium-well-done roast.





# Mascarpace Bourbon and Rum Balls

Makes About 8 Dozen Balls

## Ingredients

### Chocolate Mascarpace Bourbon Balls:

- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Chocolate Mascarpace cheese**
- 1 cup confectioners' sugar
- 1/2 cup bourbon
- 3 1/2 cups chocolate wafer crumbs (cookie)
- 1 1/2 cups ground pecans
- Optional Toppings: baking cocoa, chocolate sprinkles, chocolate wafer crumbs (cookie), confectioners' sugar, melted dark chocolate and finely chopped pecans

### Mascarpace Rum Balls:

- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Mascarpace cheese**
- 1 cup confectioners' sugar
- 1/3 cup dark rum
- 1/4 cup eggnog
- 1/4 teaspoon ground cinnamon
- 3 1/2 cups gingersnap cookie crumbs
- 1 1/2 cups ground pecans
- Optional Toppings: confectioners' sugar, gingersnap cookie crumbs, finely chopped pecans and melted white baking chocolate

## Instructions

### Chocolate Mascarpace Bourbon Balls:

Beat the mascarpone, confectioners' sugar and bourbon in a large bowl until smooth. Add chocolate wafer crumbs and pecans; stir until blended. Refrigerate mascarpone mixture, uncovered, overnight. Shape mascarpone mixture into 1-inch balls; roll and coat with toppings as desired. Store covered in the refrigerator.

### Mascarpace Rum Balls:

Beat the mascarpone, confectioners' sugar, rum, eggnog and cinnamon in a large bowl until smooth. Add gingersnap cookie crumbs and pecans; stir until blended. Refrigerate mascarpone mixture, uncovered, overnight. Shape mascarpone mixture into 1-inch balls; roll and coat with toppings as desired. Store covered in the refrigerator.

## RECIPE TIPS:

Balls coated with baking cocoa or confectioners' sugar may need to be coated again before serving.

The balls are best served cold.





# WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN THE STATE OF CHEESE 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**  
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LaClare Farms—Mosaic Meadows  
Lactalis American Group, Inc.  
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LoveTree Farmstead Cheese  
Lynn Dairy, Inc.  
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Maple Grove Cheese, Inc.

Maple Leaf Cheese  
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McCluskey Brothers Organic Farms  
Meister Cheese Company  
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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 Kase**

**Schuman Cheese**  
Scott’s of Wisconsin  
Scray Cheese Company  
Shullsburg Creamery  
Silver-Lewis Cheese Factory Cooperative  
Specialty Cheese Company, Inc.  
**Springside Cheese Corporation**  
Thuli Family Creamery  
Union Star Corporation  
**Uplands Cheese Company**  
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.  
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