

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Make a Splash!

Dive into delicious
alfresco meals



LETTER FROM THE EDITOR



People who don't live in Wisconsin always ask me how I can take the long winters. I tell them it's because our summers are so incredible. Wisconsinites savor every moment of the season, spending as much time outdoors as we can to soak up the sunshine. After enduring months of cold, we've learned never to take a beautiful day for granted.

One of my family's favorite things to do in summer is spend time at the lake. Through the years, we've piled up some great times together—playing cards, boating, tubing, hiking and especially *eating*. No matter the menu, we all agree that everything tastes better when near the water. That's why we came up with an all-day foodie fest for a trip to the lake that promises less planning and more time for making memories. Find beach-worthy picnic ideas, happy hour bites and patio-perfect grilled dinners starting on page 11.

Summer also means taking advantage of the freshest produce and herbs, as well as those unique items that elevate the everyday. Take edible fresh flowers, for example. Garden flowers brighten our world, so why not let them brighten our meals? I add them to cocktails, freeze them in ice cubes and use them to garnish small plates or desserts. Turn to page 41 to meet Scott, our favorite local edible flower farmer, and learn how flowers also add the perfect finishing touch to a cheese board!

You know what also goes well with cheese? Fresh fruits. Honeydew with fresh feta, sweet peaches with a creamy, pleasantly tangy specialty, cherries coupled with complex cheddar—the key to these pairings is simplicity. Because when you combine award-winning cheeses with the season's ripest, like three Wisconsin cheesemakers did on page 51, you don't need much more than that to experience summer at its finest. These bites don't just feed your body—they feed your soul.

Salut to savoring summer!

Suzanne Fanning

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IN THIS ISSUE



Living on Lake Time

Pack your bags. Our easy, breezy menu features your favorite fromages combined with summer's most delectable flavors.



Edible Flower Power

Add these beautiful blooms to your next cheese board and pick a bouquet of accolades from your guests. Plus, expert tips for growing your own!



Take a Bite of Summer

Sample a taste of the season when you experience new-to-you pairings created by three Wisconsin cheesemakers.

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Cheeselandia

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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.

Best Pepperoni Pizza Burgers



Fun Twist on Pizza Night

No tweaking necessary for these flavor-filled burgers! The pepperoni combined with ground beef made them savory and juicy. We offered extra toppings, such as sliced ripe olives, sauteed mushrooms and sweet onions, to our guests.

— *Olderwiser1*

Feta-Brined Grilled Chicken Kabobs



Easy Summer Dish

Super easy and flavorful dish for a hot summer night! I used arugula and tomatoes from my garden for the salad. And the feta brine made the chicken moist and delicious.

— *Rembrandt*

Parmesan Potato Wedges with Lemony Aioli



Perfect Parmesan Potato Wedges

This is a perfect change from the usual fries. The parmesan and garlic are a natural combination for the dipping sauce, which adds an extra zip.

— *Vick*

Grilled Romaine with Lemon-Parmesan Vinaigrette



Easy and Elegant

I always double the dressing so I have extra. I've served this recipe as a first course and alongside grilled chicken. It's a great alternative to typical Caesar salad and a must try.

— *April*



WONDERS of WISCONSIN

Cocktail & Cheese PAIRINGS

PASTURE
PRIDE
Justo™
(AKA BREAD CHEESE)

SARTORI
MontAmoré®

CARR VALLEY
CHEESE®
Glacier Penta Crème™

SARTORI
Merlot
Bella Vitano®

SAXON®
Big Ed's Gouda

ROTH®
Canela™



WisconsinCheese.com



Havarti-Honeydew Stacks

Makes 2 Dozen

Ingredients

- Fresh basil leaves
- 1 small honeydew melon, seeded, peeled and cut into 3/4-inch cubes
- 14 ounces **Carr Valley Havarti cheese**, cut into 1-inch cubes
- Toothpicks
- Honey

Instructions

Thread the basil, honeydew and havarti on toothpicks as desired. Drizzle with honey.





SPOTLIGHT on *Cheeselandia* WISCONSIN

Cheeselandians are spreading the word about Wisconsin's most celebrated export—cheese! Through their snapshots, see how community members are creating and sharing special moments centered around aged cheddars, funky blues, original colbys and more.



“What could be better than gathering friends and family around a beautiful array of the best cheeses in the world with accompaniments like olives, fruits, nuts, charcuterie and chocolate? I can't think of anything!”

— Rachael Williams



“You’ve heard the wedding saying, ‘something old, something new, something borrowed, something blue’? I made a cheese board out of it with aged cheddar, young gouda, gorgonzola and cheese from a friend.”

— Philia Kelnhofer

MEET A CHEESELANDIAN

“Cheese is a culinary magnet. It draws people in, starts conversations and embodies love. When I create a cheese board, knowing that friends will gather around it to enjoy the labor of love is what fuels my creativity.” — Natasha Gentile



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.

Living On Lake Time

Something special happens when summer days, water and the shoreline meet. Time slows and good vibes are a guarantee. Add family or friends and a menu filled with the best cheeses in the world, and you'll experience lake living at its finest. Wisconsin boasts over 15,000 lakes. Find your favorite, pack a bag and leave the meal planning to us. From laid-back mornings to dinners after a day exploring, your great getaway awaits.









Capture a Sunrise or Sleep In

Regardless of how you decide to spend the morning hours—on the deck with a cup of coffee, reading a book in a quiet corner or around the kitchen island in your pajamas—start your day off right with customizable egg cups for breakfast. Fresh eggs are blended with Canadian bacon, veggies and **Henning's Onion & Chive Cheddar cheese** and baked in muffin cups, requiring little cleanup. Recognized globally for their aged and flavored cheddars, Henning's Wisconsin Cheese consistently wins Gold awards for their cheddars at the U.S. and World Championship Cheese Contests. Consider making these egg cups with their award-winning **Tomato Basil Cheddar cheese**, too.

Cheddar-Bacon Breakfast Egg Cups

MAKES 1 DOZEN

INGREDIENTS

- 8 large eggs
- 1/2 cup milk
- 1 cup finely chopped Canadian bacon
- 1 cup finely chopped sweet red bell pepper
- 1 cup finely chopped tomatoes
- 4 ounces **Henning's Onion & Chive Cheddar cheese**, shredded and divided (1 cup)
- 2 tablespoons snipped fresh chives
- 1/2 teaspoon each salt and pepper
- Snipped fresh chives, optional

INSTRUCTIONS

Heat oven to 350°F.

Beat eggs and milk in a large bowl. Stir in the bacon, red bell pepper, tomatoes, 1/2 cup cheddar, chives, salt and pepper. Fill greased muffin cups with 1/3 cup egg mixture. Sprinkle with remaining cheddar.

Bake for 20-25 minutes or until a knife inserted near the center comes out clean.

Garnish with chives if desired.

CUSTOMIZE THEM

Follow our recipe or make these easygoing egg cups your way with the veggies, cheese or meat you prefer. Fresh fruit served on the side rounds out this morning meal.



Savor Lunch Surfside

Take a break from the fun to recharge with a picnic lunch on a blanket with your besties. A simple cheese board whets appetites and encourages good conversation. Steak tacos wrapped in lettuce leaves and topped with lime crema, mango and savory blue cheese make a popular next course. Entertaining a veggie lover? Serve a colorful vegetable ribbon salad drizzled with an herby yogurt dressing and finished with fresh feta cheese. Skewered summer melon and fresh mozzarella bites provide a sweet ending to this midday story.





LUNCH ON THE GO

When packing a cooler, layer ice blocks and heavier items like cold drinks on the bottom. Pack fragile foods like lettuce leaves and fruit in containers to place on top. Fill in spaces with ice. Chilling everything beforehand ensures the cooler's contents stay fresher longer.





Grilled Steak Lettuce Wraps

SERVINGS 4

INGREDIENTS

LIME CREMA:

- 1 cup sour cream
- 1/2 cup heavy whipping cream
- Zest and juice of 1 medium lime
- 1/4 cup coarsely chopped cilantro
- Salt to taste

STEAK:

- 1 1/2 pounds skirt or flank steak
- 1/4 cup lime juice
- 1/4 cup olive oil
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1/2 teaspoon pepper
- 1 medium jalapeno pepper, seeded and thinly sliced

TACOS:

- 16 Bibb or Boston lettuce leaves
- 1 cup cubed mango
- 1 cup **Organic Valley Blue Cheese Crumbles** (6 ounces)
- Minced fresh cilantro
- Lime wedges

INSTRUCTIONS

LIME CREMA:

Combine the crema ingredients in a bowl. Season with salt to taste. Cover and refrigerate for at least 30 minutes.

STEAK:

Cut steak against the grain into four pieces. Combine the lime juice, olive oil, salt, cumin and pepper in a large sealable plastic bag. Add jalapeno pepper and steak; seal bag and turn to coat. Refrigerate for at least 8 hours or overnight, turning occasionally.

Grease grill grate. Heat grill to medium-high.

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

TACOS:

Divide lettuce leaves by twos; top each lettuce stack with steak, mango, blue cheese and cilantro. Drizzle with crema. Serve with lime wedges.

Vegetable Ribbon Salad with Feta

SERVINGS 6

INGREDIENTS

HERBED YOGURT DRESSING:

- 1 1/2 cups fresh mint leaves
- 1 cup fresh basil leaves
- 1/3 cup Greek yogurt
- 1 medium jalapeno pepper, seeded and sliced
- Juice of 1 medium lemon
- 2 tablespoons olive oil
- 2 tablespoons honey
- Salt to taste

SALAD:

- 4 medium carrots
- 2 medium yellow summer squash
- 2 medium zucchini
- 1 medium English cucumber
- Juice of 1 medium lemon
- 2 tablespoons olive oil
- Salt and coarsely ground pepper to taste
- 1 1/2 cups **Nasonville Dairy or Café Olympia™ Traditional Feta Cheese Crumbles** (9 ounces)
- Fresh mint leaves

INSTRUCTIONS

HERBED YOGURT DRESSING:

Place the mint, basil, yogurt, jalapeno pepper, lemon juice, olive oil and honey in a food processor; cover and process until dressing is smooth. Season with salt to taste. Transfer dressing to a bowl. Cover and refrigerate for at least 30 minutes or until serving.

SALAD:

Thinly slice the carrots, summer squash, zucchini and cucumber into ribbons with a mandoline slicer or vegetable peeler. Transfer vegetables to a large bowl. Combine lemon juice and olive oil in a small bowl. Drizzle over vegetables; toss to coat. Season with salt and pepper to taste. Drizzle salad with yogurt dressing. Sprinkle with feta. Garnish with mint.









Melon and Fresh Mozzarella Skewers

MAKES 1 DOZEN

INGREDIENTS

- 2 cups cantaloupe balls
- 2 cups honeydew melon balls
- 2 cups watermelon balls
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Fresh Mozzarella cheese – Ciliegine** (cherry-sized balls), drained
- 12 thin slices prosciutto, cut in half lengthwise
- 12 skewers (6 inches)
- 1/4 cup apricot preserves, warmed
- 1/2 teaspoon crushed red pepper flakes
- 1 tablespoon minced fresh thyme
- Salt and pepper to taste

INSTRUCTIONS

Thread the melon, fresh mozzarella and prosciutto on skewers. Whisk apricot preserves and red pepper flakes in a small bowl. Drizzle over skewers. Sprinkle with thyme. Season with salt and pepper to taste.

Enjoy the Happiest of Hours

Reflect on a great day at the lake by easing into a glass of wine and elegant appetizers that'll tide you over until dinner. Savor stone fruits like peaches stacked between creamy farmers cheese, in-season tomato slices and crispy capicola, or layer juicy plums and luscious, milky burrata atop delicate puff pastry to create a decadent tart. And don't forget the highlight of this happy hour—a Mediterranean-inspired cheese platter abundant with famous Wisconsin cheese curds, Italian-style cheeses handcrafted by artisan cheesemakers, hummus, a mix of fresh and briny produce and more. With content bellies, a sunset stroll along the shoreline with a friend is how memorable moments are made.





ANY WAY YOU SLICE IT

Cheese is an ideal snack for the beach or a boat ride. It plays well with cocktails, wine or beer. Add it to recipes or simply chunk an aged cheddar on a cheese plate and serve with fruits and crackers.



Sweet and Savory Caprese Stacks

MAKES 6 STACKS

INGREDIENTS

- 12 thin slices capicola
- 1 tablespoon maple syrup
- 1/2 teaspoon pepper
- 3 large tomatoes, cut in 1/4-inch slices
- 8 ounces **Decatur Dairy Basil Farmers Cheese**, cut into 1/4-inch slices
- 1 cup fresh basil leaves
- 3 large peaches, pitted and cut into 1/4-inch slices
- 2 tablespoons balsamic glaze
- Pepper

INSTRUCTIONS

Heat oven to 300°F. Line a 15 x 10-inch baking pan with parchment paper.

Arrange capicola in a single layer on prepared pan, taking care to not overlap. Drizzle with maple syrup. Sprinkle with pepper. Bake for 15-17 minutes or until crisp.

Place six tomato slices on a serving platter. Top with the farmers cheese, basil leaves, peach slices and capicola. Repeat layers on the stacks, starting with tomato slices.

Drizzle with balsamic glaze. Season with pepper.



Fresh Plum-Burrata Tart

SERVINGS 4-6

INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 16 ounces **BelGioioso Burrata cheese**
- 4 fresh plums, pitted and cut into 1/2-inch slices
- 2 tablespoons minced fresh lemon thyme
- 2 tablespoons honey, warmed
- 1 tablespoon champagne vinegar
- Salt and pepper to taste

INSTRUCTIONS

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

Unfold puff pastry on a lightly floured surface; roll out to a 15 x 10-inch rectangle. Transfer pastry to prepared pan. Score a 1/2-inch border on edges of pastry with a knife. Prick pastry with a fork.

Bake for 18-20 minutes or until pastry is golden brown. Cool on a wire rack for 10 minutes.

Cut burrata in half and spoon filling (the fresh mozzarella pieces soaked in heavy cream) to edges of scored pastry. Tear remaining fresh mozzarella into pieces; sprinkle over top.

Arrange plums on burrata. Sprinkle with thyme. Whisk honey and champagne vinegar in a small bowl; drizzle over tart. Season with salt and pepper to taste.







Summer Mezze Platter

SERVINGS 6-8

INGREDIENTS

MARINATED CHEESE CURDS:

- 6 fresh thyme sprigs
- 1/2 cup olive oil
- 3 garlic cloves, minced
- 1 teaspoon fresh oregano leaves
- 1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes
- 1 package (8 ounces) **Ellsworth Garlic Cheddar Cheese Curds**

CHEESE BOARD:

Small honeydew melon, seeded and peeled
Thinly sliced prosciutto

Weyauwega Star Dairy Parmesan cheese

Weyauwega Star Dairy Provolone cheese

Hummus

Olive oil

Smoked paprika

Grilled pita bread, cut into wedges

Fresh apricots, halved, pitted and sliced

English cucumber slices

Cherry tomatoes

Thinly sliced bresaola sausage or prosciutto

Thinly sliced salami

Marinated quartered artichoke hearts

Pitted green and Kalamata olives

Pickled jalapeno pepper slices

Pickled pepperoncini peppers

Whole almonds

Fresh basil and oregano leaves

INSTRUCTIONS

MARINATED CHEESE CURDS:

Combine the first six ingredients in a large jar or bowl. Add cheese curds. Cover and refrigerate for at least 4 hours.

CHEESE BOARD:

Cut honeydew into slices; wrap slices with prosciutto.

Arrange the parmesan, provolone and cheese curds on a serving platter. Add hummus. Drizzle with olive oil; sprinkle with paprika. Fill in platter with pita bread, apricots, prepared honeydew, cucumber, tomatoes, charcuterie, artichokes, olives, pickled peppers and almonds. Garnish with basil and oregano.



Serve a Decked-Out Dinner

Warm breezes and a sky starting to sparkle with stars are the perfect backdrop to an upscale alfresco dinner. Everyone is donning their best lake attire, and the deck is set for an unforgettable evening. What's on the menu? Grilled shrimp skewers served alongside sweet basil corn salad with crumbly, salty cotija cheese or buttery, warm juustoleipia (also called bread cheese) and seasoned vegetables on top of chimichurri pasta. And consider our flame-kissed apricot and citrus-glazed chicken kabobs—this dish is sprinkled with pepper jack cheese just before serving, giving it a spicy finish. Finally, it's time to raise a glass. Let's cheers to good food, loved ones and a weekend at the lake well done!





SET THE SCENE

Create ambiance by hanging string lights, lighting candles or setting tiki torches ablaze. Cut flowers in glass vases add pops of color to the tablescape. On a cool night, place a few blankets nearby to keep your crew cozy.

Basil Shrimp with Sweet Corn Salad

SERVINGS 4

INGREDIENTS

BASIL DRESSING:

- 2 cups packed fresh basil leaves
- 2 tablespoons lime juice
- 1 garlic clove, chopped
- 1/2 teaspoon crushed red pepper flakes
- 1/2 cup olive oil
- Salt and pepper to taste

GRILLED SHRIMP AND CORN SALAD:

- 1 pound uncooked jumbo shrimp, peeled, deveined and tails on
- 5 large ears sweet corn, husks and silk removed
- 3 tablespoons butter, cubed and melted
- 4 metal or water-soaked wooden skewers
- 1 1/2 cups cherry tomatoes, halved
- 1/4 cup finely chopped red onion
- 1 medium jalapeno pepper, seeded and finely chopped
- 1 cup grated **El Viajero®** Queso Cotija cheese

INSTRUCTIONS

BASIL DRESSING:

Place the basil, lime juice, garlic and red pepper flakes in a food processor; cover and process until finely chopped. While processing, slowly drizzle in olive oil until smooth. Season with salt and pepper to taste.

GRILLED SHRIMP AND CORN SALAD:

Grease grill grate. Heat grill to medium.

Combine 1/4 cup basil dressing and shrimp in a large bowl. Cover and refrigerate for 15 minutes.

Brush corn with butter. Grill corn, covered, over medium heat for 6-8 minutes or until tender, turning frequently. Cool corn on a wire rack.

Thread shrimp on skewers. Grill shrimp, covered, over medium heat for 2-3 minutes on each side or until shrimp turn pink. Remove from the heat. Keep warm.

When cool enough to handle, cut corn kernels from the cobs. Combine the corn, tomatoes, red onion and jalapeno pepper in a large bowl. Stir in remaining dressing. Add cotija; toss to combine.

Serve shrimp with salad.







Grilled Vegetables and Juustoleipa Dinner

SERVINGS 4

INGREDIENTS

CHIMICHURRI SAUCE:

- 1 cup coarsely chopped fresh parsley
- 3/4 cup fresh cilantro leaves
- 1 medium shallot, chopped
- 4 garlic cloves, chopped
- 1/4 cup white wine vinegar
- 3 tablespoons olive oil
- Salt and pepper

GRILLED VEGGIES AND JUUSTOLEIPA (BREAD CHEESE):

- 8 ounces uncooked angel hair pasta
- 1/2 pound fresh asparagus spears, trimmed
- 1/2 pound large fresh mushrooms, stems removed
- 1 pint cherry tomatoes
- 1 large sweet red bell pepper, cut into 1/2-inch strips
- 1 small eggplant, cut into 1/2-inch slices
- 3 tablespoons olive oil
- Salt and pepper
- 2 packages (6 ounces each) **Pasture Pride Juusto™ Traditional Baked Cheese** (juustoleipa)

INSTRUCTIONS

CHIMICHURRI SAUCE:

Place the parsley, cilantro, shallot and garlic in a food processor; cover and pulse until finely chopped. While processing, slowly drizzle in white wine vinegar and olive oil until smooth. Season with salt and pepper. Transfer sauce to a bowl. Set aside.

GRILLED VEGGIES AND JUUSTOLEIPA (BREAD CHEESE):

Grease grill grate. Heat grill to medium.

Meanwhile, cook pasta according to package directions; drain. Keep warm.

Drizzle vegetables with olive oil in a large bowl; toss to coat. Season with salt and pepper. Transfer vegetables to a lightly greased grill grid; place on grill grate. Grill vegetables, covered, over medium heat for 10-12 minutes or until crisp-tender, turning occasionally. Remove vegetables from grill grid. Keep warm.

Arrange juustoleipa side by side on grill grid. Grill, covered, for 2-3 minutes on each side or until warmed through. Transfer juustoleipa to a cutting board; cut into 1-inch strips.

Divide pasta onto four serving plates. Drizzle with reserved chimichurri sauce. Top with vegetables, juustoleipa and additional sauce.

Citrus-Glazed Chicken and Apricot Kabobs

SERVINGS 4

INGREDIENTS

- 3/4 cup dry white wine
- 1/4 cup olive oil
- Juice of 1 medium orange
- Juice of 1 medium lemon
- 1 medium shallot, finely chopped
- 2 tablespoons soy sauce
- 2 teaspoons minced fresh cilantro
- 1 1/2 pounds boneless skinless chicken breast halves, cut into 1-inch strips
- 4 large fresh apricots, halved, pitted and cut into 2-inch slices
- 8 metal or water-soaked wooden skewers
- 4 ounces **Door Artisan Pepper Jack cheese**, shredded (1 cup)
- 2 cups fresh baby arugula or baby spinach
- 4 green onions, chopped

INSTRUCTIONS

Combine the wine, olive oil, orange juice, lemon juice, shallot, soy sauce and cilantro in a large bowl.

Cover and refrigerate 1/2 cup marinade for grilling. Add chicken to remaining marinade; turn to coat. Cover and refrigerate for at least 1 hour or overnight, turning occasionally.

Bring reserved 1/2 cup marinade to a boil in a saucepan over medium-high heat, stirring frequently. Reduce heat to medium. Simmer, uncovered, for 3-4 minutes or until sauce is reduced to about 1/4 cup, stirring occasionally.

Grease grill grate. Heat grill to medium.

Remove chicken from marinade; pat dry with paper towels. Thread chicken and apricots on skewers. Discard marinade.

Grill kabobs, covered, over medium heat for 3-4 minutes on each side, brushing with sauce after flipping. Cover and cook for 1-3 minutes longer or until a thermometer inserted in meat reads 165°F. Sprinkle with pepper jack. Cover and cook for 1-2 minutes or until cheese is melted.

Arrange arugula on a serving platter. Top with kabobs. Sprinkle with green onions.







EDIBLE FLOWER POWER

Nasturtiums, violas, marigolds and borage—gorgeous flowers that brighten any garden. But what about a cheese board? Turns out these blooms aren't only destined for your backyard. They can beautify a spread of specialty cheeses, too. Just ask Scott Williams, owner of Garden to Be in Mount Horeb, Wisconsin. He's been growing edible flowers like these for over 20 years for Dane County's most well-respected chefs and upscale grocers. Here's how you can also harness the power of flowers.



“FLOWERS OFFER
YOU AN ADDITIONAL
OPPORTUNITY TO ADD
FLAVOR AND GORGEOUS
POPS OF COLOR.”

FRESH-PICKED POSSIBILITIES

“Consider all the creative ways you can put a cheese board together,” says Scott. “Flowers offer you an additional opportunity to add flavor and gorgeous pops of color.”

Scott grows 12 to 15 types of edible flowers on his farm. From crunchy scarlet runner bean blooms to delicate violas, his flowers are grown using organic practices, as are the herbs, vegetables and microgreens he cultivates. “I love to grow a large variety of edible flowers,” Scott shares. “I combine them in mixes and make colorful confetti by tossing together their petals.”

Edible flowers are generally at their peak in July, making summertime the perfect season to sprinkle them into your entertaining. “One of the reasons I love to work with chefs is that they have to simultaneously be scientists and artists,” says Scott. “The visuals, the pairing of flavors—they all go together. We should be excited about how beautiful or exciting something looks before we eat it...and flowers help to do just that.”



COLORFUL FLORAL CHEESE BOARD

SERVINGS 4-6

INGREDIENTS

Springside 1 Year Aged Cheddar cheese

Red Barn Cūpola Artisan cheese

Uplands Pleasant Ridge Reserve cheese

Dried apricots

Fresh cherries

Seedless green grapes

Thinly sliced capicola

Thinly sliced salami

Crackers

Roasted almonds

Edible flowers: nasturtiums, violas, marigolds, borage or edible flowers of choice

INSTRUCTIONS

Arrange the cheddar, Cūpola and Pleasant Ridge Reserve on a serving board. Fill in board with fruits, charcuterie, crackers and almonds. Garnish with flowers as desired.

NASTURTIUM FLOWERS

Strong and peppery with a sharp bite similar to that of mustard greens, nasturtiums have the most prominent flavor of all the flowers. Available in hues of bright yellow to red, keep these large showstoppers intact for the biggest visual impact.





CHEESE BOARDS IN BLOOM

See how easy it is to change up this cheese board's look with these three striking blooms...



VIOLA FLOWERS

Extremely mild-flavored violas can be used with an array of artisan cheeses. Added primarily for looks, these classic stunners are available in a wide range of colors. They are easy to grow and can last through winter if they don't freeze.

MARIGOLD FLOWERS

Large marigolds can be a bit bitter, but signet marigolds are more citrusy with tangerine and lemon flavors. Leave flowers intact or make confetti with their petals to add warmth and flair to cheese boards.



BORAGE FLOWERS

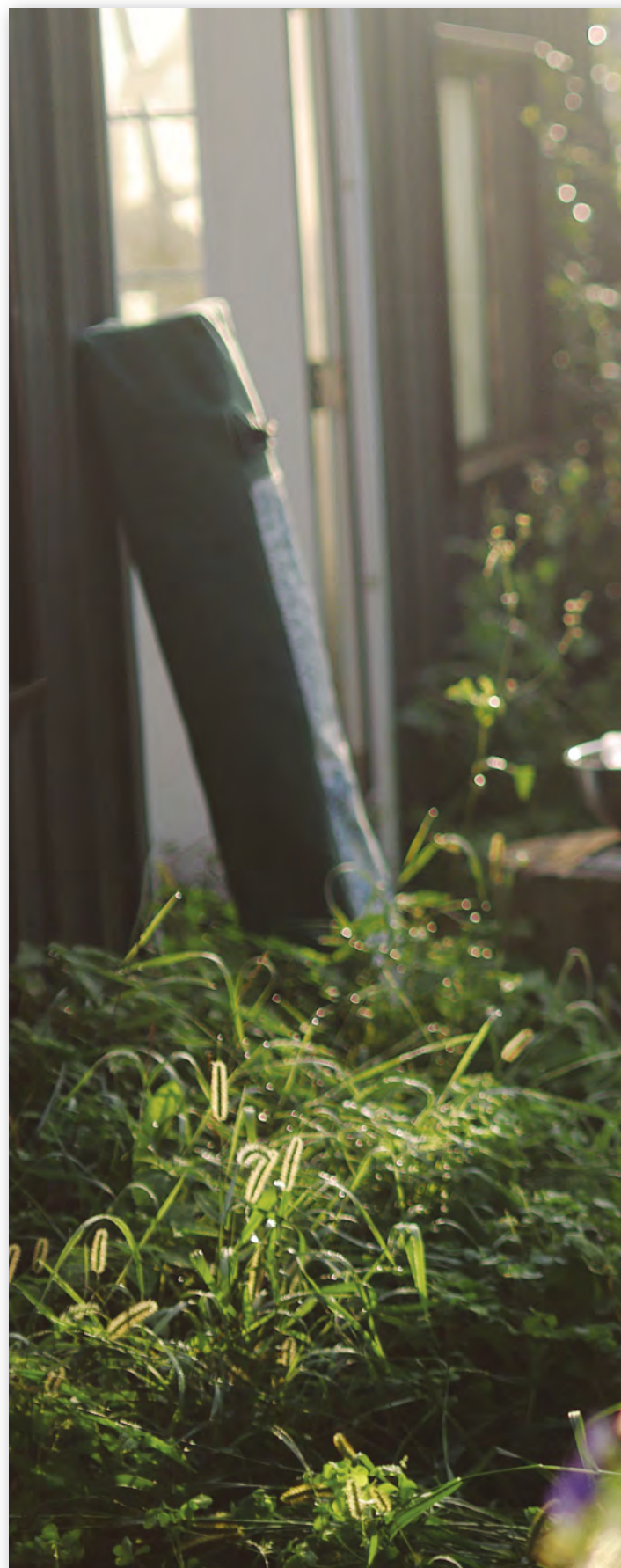
Stunning borage boasts a blue hue. They're refreshing with a slight cucumber or melon rind flavor that's most pronounced if the calyx is left intact; these dainty, star-shaped blooms have a subtle taste that won't distract from the flavor of specialty cheeses.

6 TOP TIPS FOR GROWING EDIBLE FLOWERS

Just as they elevate a cheese board, growing edible flowers adds beauty to the home garden.

Consider Scott's advice before growing and enjoying your own.

1. Before eating any kind of flower, do your homework and make sure it is safe to consume.
2. Do not treat or spray homegrown flowers with pesticides, fertilizers or the like.
3. Pay attention to your flowers' irrigation needs. Water frequently, and don't let them get to the point where they begin to wilt so far that they can't come back.
4. No space? No problem. Small plants, such as violas, can be tucked into even the tiniest gardens. And just about any edible flower can be grown in a container, making them easy to care for.
5. When harvesting your flowers, keep a tiny piece of stem or the green bit right under the petals called the calyx. Keeping flowers intact will help them last a little longer.
6. Use edible flowers immediately or store in the refrigerator for a few hours. Do not wash petals or they will begin to rapidly degrade. If making flower confetti, wait until just before serving to remove the petals.





TAKE A BITE OF SUMMER



It's summertime and the livin' is easy and delicious. Especially when the season's freshest flavors are combined with Wisconsin cheeses, such as Deer Creek® The Fawn, Odyssey® Traditional Crumbled Feta and La Bottega di BelGioioso® Crescenza-Stracchino™. We reached out to the cheesemakers who carefully craft these summer stunners for their favorite pairings of the season.



DEER CREEK® CHEESE

A Gold Winner at both the International and World Cheese Awards, The Fawn by Deer Creek® Cheese is a sublime choice for summer. This young cheddar is an ideal pick for the season, because it's delicate, yet full of nuttiness and complex flavors that pair beautifully with summer fruits.

In this pairing, sweet-tart cherries bring out the best of The Fawn, while candied pecans add crunch and multigrain baguette provides another nutty note. A light-bodied, fruity pinot noir matches the delicacy of this handcrafted cheese, as well as accentuates the flavor of the fresh cherries.

"The Fawn has a subtle elegance to it," notes Chris Gentine, founder of Deer Creek. "If you rush while

tasting it, you'll miss the reacceleration of flavors that happens just before the finish. That is where The Fawn shows its true depth of beauty."

This tasty pairing is one Chris and his wife Julie personally enjoy. "When we get together with family and friends, we typically put together a cheese board," says Julie. "We like to use fruits that are in season, as well as artisan crackers, breads, jams, nuts and charcuterie. We pour some wine and just celebrate being together."





LA BOTTECA DI BELGIOIOSO®

BelGioioso® Cheese has been making exceptional Italian cheeses in the U.S. for over 40 years. From using homegrown starter cultures to crafting cheeses with traditional methods passed down through generations, their commitment to excellence has earned them over 200 awards!

BelGioioso crafts a full line of quality cheeses ranging in flavors and textures from extra-aged, rich nutty and hard to delicate, fresh and spreadable. "Summer is a great time to experience some of our fresh cheeses, like Crescenza-Stracchino™. I like it spread on a fresh, crusty baguette topped with heirloom tomatoes and arugula," says Francesca Auricchio Elfner, BelGioioso Vice President.

Fresh summer fruits like peaches, grilled to heighten their sweetness, also complements BelGioioso's Crescenza-Stracchino™. Made in small batches with whole milk, this artisan cheese is creamy and soft with a milky and pleasant tangy flavor. Add savory steak and pair with a white wine like pinot grigio, and it's an elegant bite meant to be relished on a sizzling summer night.





ODYSSEY®

Popular Odyssey® Traditional Feta cheese is crafted by the Klondike Cheese Company, a fourth-generation, family-owned business founded in 1925. Today, the company is home to six Master Cheesemakers, which include four members of the Buholzer family, and utilizes state-of-the-art equipment coupled time-honored cheesemaking traditions, special recipes and a sustainable water program.

Available in a variety of flavors—Traditional, Mediterranean Herb, Sweet Heat and more—this authentic feta cheese is available nationally and is a great summertime staple. It's also an award winner having won First Place at both the World

Champion Cheese Contest and the United States Cheese Championship.

In the seasonal pairing above, the sweetness of ripe honeydew melon is enhanced with crumbles of Odyssey® Traditional salty, fresh feta cheese and a light drizzle of agave syrup. Grate fresh orange zest to brighten the bite with citrus notes. Pour a margarita on the rocks to go with this sweet and savory combination and summer is served.

Odyssey®
FETA CHEESE • GREEK YOGURT



SWEET ENDINGS





Grilled Pound Cake with Fruit Compote

Servings 6

Ingredients

Whipped Mascarpone Cream:

- 1 1/2 cups cold heavy whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 container (8 ounces) **Cello® Rich and Creamy Mascarpone cheese**

Fruit Compote:

- 1/4 cup orange liqueur or orange juice
- 1/4 cup honey
- 1 tablespoon cornstarch
- 3 cups fresh blackberries
- 3 cups fresh cherries, pitted
- 3 fresh rosemary sprigs

Pound Cake:

- 3 tablespoons butter, softened
- 1 tablespoon honey
- 6 slices pound cake (1-inch thick)
- Fresh rosemary sprigs, optional

Instructions

Whipped Mascarpone Cream:

Beat cream in a large bowl until it begins to thicken. Add sugar and vanilla; beat until stiff peaks form. Beat mascarpone in another large bowl until smooth. Fold in whipped cream. Store in the refrigerator.

Fruit Compote:

Combine the orange liqueur, honey and cornstarch in a saucepan over medium heat. Add the blackberries, cherries and rosemary; cook and stir for 8-10 minutes or until slightly thickened. Remove from the heat. Discard rosemary.

Pound Cake:

Grease grill grate. Heat grill to medium.

Combine butter and honey; spread over both sides of pound cake. Grill, uncovered, over medium heat for 1-2 minutes on each side or until golden brown.

Top cake with fruit compote and mascarpone cream. Garnish with rosemary if desired.



WISCONSIN CHEESE COMPANY

CHEESEMAKERS IN AMERICA'S DAIRYLAND PRODUCE MORE THAN 600 VARIETIES, TYPES AND STYLES OF WISCONSIN CHEESE. LOOK FOR WISCONSIN CHEESE AND OTHER DAIRY PRODUCTS MADE BY THESE COMPANIES. **COMPANIES IN BOLD ARE FEATURED IN THIS ISSUE.**

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Babcock Hall Dairy Plant

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Caprine Supreme, LLC

Carr Valley Cheese Company, Inc.

Cascade Cheese Company

Castle Rock Organic Farms

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Cesar's Cheese

Chalet Cheese Company

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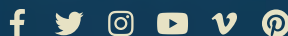
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Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

EXPLORE NOW!



WisconsinCheese.com