

SUMMER 2026

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COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Summer's Hottest Cheeses

Fresh Bites and
Flavor-Packed Picks



TOP CHEESE QUESTIONS, ANSWERED | AUTHENTIC HISPANIC-STYLE CHEESES | SUNSET SNACKING

LETTER FROM THE EDITOR



Summer in Wisconsin is something we feel in our hearts. We try to stretch every evening just a little longer. At our house, that means living outdoors as much as possible.

Our patio hums with life all season. String lights glow overhead, the pool shimmers nearby, and our outdoor kitchen sits at the center of it all. It's where friends drop by, neighbors linger and family settles in. Some nights are simple, others elaborate, but every one revolves around good food, great company and, of course, Wisconsin cheese.

Evenings like these inspire this issue. In "Sunset Snacking" (page 12), we celebrate the golden hour with appetizers made for outdoor dining. Whether you're putting together a quick spread or serving something composed, like crostini, these bites make summer entertaining feel effortless and special.

If you've ever joined one of my summer taco nights, you know I don't always keep things simple. It's a tradition, complete with a nacho bar and build-your-own favorites. That's why I love the Mexican-style cheeses from V&V Supremo (page 25). The rich, melty goodness of queso quesadilla and the clean, milky flavor of queso blanco take dinners to the next level. Whether it's tacos, queso dip, or something fresh off the grill, these cheeses bring authenticity and versatility to the table, keeping everyone coming back.

Because summer can be as spontaneous as it is planned, we also answer the questions that come up this time of year (page 33). What cheeses travel well for a day at the lake? Which ones belong on a burger? How do you serve seasonal varieties with confidence? Our guide to summer cheeses makes choosing and serving specialty cheese easy, no matter the occasion.

Summer may be fleeting in Wisconsin, but that's part of the charm. It invites us to gather often, stay longer and savor every bite.

Cheers to Cheese!

Suzanne Fanning

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Sunset Snacking

Let a spread of delicious specialty cheeses, rich in flavor and sunset-inspired hues, set the mood for summer's happiest hour.



Mexican-Style Cheeses, Made for Summer

Turn up the flavor with authentic cheeses from V&V Supremo, the nation's oldest family-owned Hispanic cheese company.



5 Summer Cheese Questions—Answered!

Savor sun-filled moments with grill-ready melters, beach-bound snacks, fresh cheeses and flavor-packed picks in this go-to guide.

First Bite

Fresh Mozzarella Antipasto Board

Cheeselandia

Celebrating Moments with Cheese

Sweet Endings

Mixed Fruit and Aged Cheddar Biscuit Cobbler

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.

Pickled Veggies and Asiago Cheese



A Twist for Your Cheese Board

I made this for a cookout. Some guests were hesitant to try pickled cheese, but they were pleasantly surprised. It's now a new addition to my summer cheese boards: fresh, tangy veggies and asiago that held up in the pickling liquid. Next time, I'll add crushed red pepper for a bit more heat.

— *Ashhams5*

Creamy Buttermilk Blue Cheese Dressing



I Love How Creamy It Is

I've been loving a good wedge salad lately, and I made this dressing to go with it. The sour cream and lemon juice add a delightful tang. I used more blue cheese than the recipe called for to suit my taste. I would make it again.

— *bjmcglone*

Feta-Brined Grilled Chicken Kabobs



Addictive

I made this for dinner last night. Using feta in the brine is brilliant! This is my new summer go-to. Thank you for sharing this gem.

— *Salvatore's Mom*

Frozen Patriotic Torte



Light and Tasty

This is so easy to throw together with store-bought cake, but the mascarpone frosting made the torte. It took longer to decorate with berries than to put it together. I will make this over and over.

— *foodloverkathy*



IF YOU
BUILD IT
THEY WILL
COME



WisconsinCheese.com



Fresh Mozzarella Antipasto Board

Servings 8-10

Ingredients

- 3 tablespoons white wine vinegar
- 2 garlic cloves, minced
- 1 1/2 teaspoons minced fresh basil
- 1 1/2 teaspoons minced fresh oregano
- 1/3 cup olive oil
- Salt and pepper to taste
- 1 package (16 ounces) **Crave Brothers Farmstead Classics® Fresh Mozzarella cheese—Log**
- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Fresh Mozzarella cheese—Marinated Ciliegine (cherry-sized balls)**
- Thinly sliced soppressata
- Flatbread crackers
- Pitted green and Kalamata olives
- Giardiniera
- Fresh basil leaves

Instructions

Whisk the white wine vinegar, garlic, basil and oregano in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

Arrange fresh mozzarella on a serving board. Drizzle vinaigrette on fresh mozzarella slices. Fill in and around the board with soppressata, crackers, olives and giardiniera. Serve with remaining vinaigrette. Garnish with basil.





Host Natalia G. brought friends and family together in Jacksonville for an evening inspired by Midwest cheeses, Florida sunshine and relaxed vibes. The gathering, themed “For the Love of Wisconsin Cheese...and a Gouda Time!,” featured bites such as **Red Barn Cūpola Artisan Cheese** with mango butter and toasted coconut, and **Chalet Baby Swiss** with pulled pork, mustard and cornichon. A grazing table showcased Wisconsin favorites, including **Roth Canela Aged Cheese** and **BelGioioso Artigiano® Aged Balsamic & Cipolline Onion**, alongside fresh citrus and seasonal touches. The night captured what makes Cheeselandia events special: a passionate host, meaningful connections and memorable cheese experiences.



Photos courtesy of Richard Fleming



***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.*

Sunset Snacking

After a long afternoon on the lake, let's gather our favorite people as the sky takes the stage—the sun slipping below the horizon, washing the world in gold before fading into strokes of ember orange, electric pink and dusky violet.

Glasses clink. Laughter drifts on the breeze. On the table: simple snacks built around specialty cheeses rich in flavor and color. Wisconsin gems like **Henning Mediterranean Sunset Cheddar**, **Cheese Brothers The Original Golden Baked Bliss** and **Pine River Port Wine Cold Pack cheese** keep the appetizers circling while the conversation flows. It's not just happy hour. It's the happiest hour—when summer in the State of Cheese shines brightest.





Golden Hour Goodness

Savor the season on a plate. Two bites are just right for these flavor-packed Mediterranean Sunset Cheddar Cups (page 15), finger food featuring peppery arugula, chopped fresh tomato and marinated artichoke hearts tossed in an easy red wine vinaigrette and tucked into golden-edged cups made entirely of—that's right—cheese.

At the center is Henning Mediterranean Sunset Cheddar, studded with Kalamata olives, sun-dried tomatoes and a 12-spice blend, a savory white cheddar with sophistication. Handcrafted by Master Cheesemaker Kerry Henning, revered worldwide for cleverly flavored cheddars, it offers bold flavor without overpowering the moment.

Mediterranean Sunset Cheddar Salad Cups

Makes About 12 Cups

Ingredients

- 6 ounces **Henning Mediterranean Sunset Cheddar cheese**, finely shredded (1 1/2 cups)
- 3 tablespoons red wine vinegar
- 1 1/2 teaspoons sugar
- 2 garlic cloves, minced
- 1 teaspoon minced fresh basil
- 1/2 teaspoon Dijon mustard
- 1/4 cup olive oil
- Salt and pepper to taste
- 1 cup fresh baby arugula or baby spinach
- 1/2 cup chopped marinated artichoke hearts
- 1/2 cup sliced Kalamata olives
- 1/2 cup chopped tomato
- 2 ounces **Henning Mediterranean Sunset Cheddar cheese**, shredded (1/2 cup)

Instructions

Heat oven to 350°F. Line two baking sheets with parchment paper.

Place 2 tablespoons finely shredded cheddar into twelve mounds 2 inches apart on prepared pans. Bake for 6-8 minutes or until cheese is light golden brown. Cool for 1 minute before pressing into mini muffin cups to cool completely.

Whisk the red wine vinegar, sugar, garlic, basil and Dijon mustard in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

Gently run a knife around edges to loosen cups if necessary. Remove from the pan. Combine the arugula, artichoke hearts, olives and tomato in a large bowl. Drizzle with vinaigrette; toss to coat. Divide salad into cups. Sprinkle with shredded cheddar. Serve immediately.



Baked Bliss

Ease into the evening with warm, glistening baked cheese brushed with a maple-orange glaze and finished with fresh berries and fragrant rosemary. Softened Cheese Brothers The Original Golden Baked Bliss steals the spotlight.

Also known as juustoleipa, this Finnish-style cheese is beloved for its signature caramelized, golden crust and buttery flavor. It holds its shape when heated. Grill it—or warm it in a skillet or microwave—then slice into wedges for crowd-pleasing nibbles.

These sweet-savory treats (page 20) come together in minutes. Pair them with a crisp pilsner or a glass of riesling.





Grilled Juustoleipa with Maple-Orange Glaze

Servings 6-8

Ingredients

- 1/3 cup maple syrup
 - Zest and juice of 1 medium orange
- 1 teaspoon minced fresh rosemary
- 1/4 teaspoon crushed red pepper flakes
- 1 package (8 ounces) **Cheese Brothers The Original Golden Baked Bliss Cheese** (juustoleipa)
- Fresh blueberries
- Sliced fresh strawberries
- Fresh rosemary leaves

Instructions

Bring the maple syrup, orange zest, orange juice and rosemary to a boil in a small saucepan over medium-high heat, stirring constantly. Cook and stir for 2-5 minutes or until glaze is reduced by half. Remove from the heat. Stir in red pepper flakes.

Grease grill grate. Heat grill to medium.

Place juustoleipa on a grill grid. Brush with glaze. Grill juustoleipa, covered, over medium heat for 2-3 minutes on each side or until warmed through, brushing with glaze after flipping. Transfer juustoleipa to a cutting board; cut into 1-inch wedges.

Top wedges with berries and rosemary. Drizzle with remaining glaze.



Every Bite Dazzles

Pine River Port Wine Cold Pack cheese brings rosy-orange hues to the table that echo the glow of day's end. Pipe onto crisp toasts for effortless elegance and a pop of summer color, then finish with a drizzle of honey, fresh mango, raspberry and pistachios for crunch (page 23).

Fruity port wine and aged cheddar do what they do best together—mingle. The result is a creamy, spreadable cheese made for slow sunsets, good company and one more toast before the light fades.

Port Wine Cheese Crostini

Makes 24 Crostini

Ingredients

1 container (8 ounces) **Pine River Port Wine
Cold Pack cheese**

24 slices toasted French bread baguette or crostini

1 medium mango, pitted, peeled and thinly sliced

Fresh raspberries

Honey, warmed

Chopped pistachios

Instructions

Pipe or spread port wine cheese onto toasts. Top each with a mango slice and a raspberry. Drizzle with honey. Sprinkle with pistachios.



Mexican-Style Cheeses, MADE FOR SUMMER

Summer has arrived—go ahead, taste. Throw open the kitchen windows, turn up the music and let the rhythm of the season set the mood. Inspiration comes easily this time of year. Produce looks brighter, flavors are fresher and every meal carries the promise of smiles and second helpings.

Hispanic-style cheeses bring that celebratory spirit to each dish, adding richness to pizzas, melting perfectly into quesadillas and turning everyday menus into mouthwatering expressions of the universal love language: great food. For more than six decades, V&V Supremo has brought its family's passion to plates across the country. Its award-winning cheeses invite home cooks to embrace authentic flavors, elevating simple summer recipes you'll make again and again.





From Michoacán to the Midwest

CARRYING ON TRADITION

Founded in 1964, V&V Supremo® Foods began when brothers-in-law Gilberto Villaseñor Sr. and Ignacio Villaseñor arrived in the United States, determined to craft Mexican-style cheeses that honored the traditions of their home state of Michoacán. Their secret to success? Authenticity, craftsmanship and an unwavering commitment to quality.

Today, the founders' sons, Gilberto Villaseñor II and Philip Villaseñor, lead the nation's oldest family-owned and operated Hispanic cheese company. Headquartered in Chicago, the company operates a cheesemaking facility in Browntown, Wisconsin, where Master Cheesemaker Tom Dahmen—certified in Oaxaca and queso quesadilla—has spent the past 17 years upholding the family's standards.

"They've always been known for high-quality, traditional Hispanic cheeses," Tom says. "To help maintain and even improve on that has been an honor."

Like many Wisconsin cheesemakers, Tom grew up in the business. He learned the craft from his father and refined his skills in factories across the state. With more than 50 years of experience, he believes great cheese demands both discipline and intuition. "Do it right and never stop looking for improvements," he shares. "Cheesemaking is more than following a written process blindly. It requires feel and touch."



Crave the Squeak, LOVE THE MELT

When sampling V&V Supremo's queso blanco and queso quesadilla cheeses for the first time, Tom hopes they spark excitement. "I want people to have that absolute moment of, 'Wow! I can't wait to do that again,'" he says. "And then think, 'I can't wait to share this with family and friends.'"

One taste of these two versatile cheeses, and you'll want to keep them on hand all summer—ready for everything from casual backyard cookouts to festive family gatherings.

V&V Supremo® Queso Blanco is a traditional Latino cheese with a clean, milky flavor, a creamy texture and a signature squeak. Handcrafted in Wisconsin and made with an authentic Mexican recipe and whole milk, this fresh cheese is an ideal snack. Try it paired with tropical fruit, crackers, guava paste or sausage. Dice it for sprinkling over tacos (page 30) or warm it to serve in fajitas. It softens when heated without fully melting, making it a great choice for pan-searing.



Chihuahua® Quesadilla Style cheese, the brand's premium melting cheese, earned First Place at the 2024 American Cheese Society Cheese Competition and Best of Class at the 2020 World Championship Cheese Contest. Made with whole milk, it offers a rich, buttery flavor and supple texture, plus a long, luxurious, gooey stretch. Whether shredded or sliced, this super-melter is delicious in dishes like queso fundido and creamy pasta, or stuffed into grilled barbecue chicken (page 31).

While these cheeses naturally complement Hispanic recipes, Tom encourages home cooks to think beyond tradition. "Our products have unlimited possibilities," he shares. "They're meant to be enjoyed in everyday family meals."

His final advice feels fitting for summer: "Just do it. Everything is better with cheese—and there are always new surprises to discover."



Hawaiian Shrimp

STREET TACOS

Servings 4

Ingredients

- 1/2 small fresh pineapple, peeled, cored and cut into 1/2-inch pieces (about 1 1/2 cups)
- 5 tablespoons butter, cubed and divided
- 2 tablespoons brown sugar
- 1 medium sweet red bell pepper, chopped
- 1/2 medium sweet onion, chopped
- 1 pound uncooked large shrimp, peeled, deveined and tails removed
- 1/2 teaspoon cayenne pepper
- Juice of 2 medium limes
- 1/4 cup chopped fresh cilantro
- 16 "street tacos" mini corn tortillas (about 5 inches)
- 8 ounces **V&V Supremo Queso Blanco cheese**, diced (2 cups)
- Fresh cilantro leaves
- Lime wedges
- Additional sweet red bell pepper, optional

Instructions

Warm a large, nonstick skillet over medium-high heat. Toast pineapple; cook for 2-3 minutes on each side or until brown. Transfer pineapple to a bowl. Set aside.

Warm 2 tablespoons butter and brown sugar in the same pan over medium heat. Cook and stir for 2-3 minutes or until brown sugar is dissolved and mixture is slightly thickened. Add pineapple; toss to coat. Transfer pineapple to a bowl. Keep warm. Wipe out the pan.

Melt remaining butter in the same pan over medium heat. Add red bell pepper and onion; cook and stir for 2 minutes. Add shrimp and cayenne pepper; cook and stir for 3-5 minutes or until shrimp turn pink. Stir in lime juice and cilantro. Remove from the heat.

Stack tortillas by twos; top each stack with shrimp mixture, pineapple and queso blanco. Serve with cilantro and lime wedges. Garnish with additional red bell pepper, if desired.

Barbecue Chicken

CHOP SALAD

Servings 4

Ingredients

- 4 boneless skinless chicken breast halves (6 ounces each)
- 8 ounces **V&V Supremo Chihuahua® Quesadilla Style cheese**, shredded (2 cups)
- 1/2 cup barbecue sauce
- 1/2 cup peach preserves
- 1/4 cup sour cream
- 2 tablespoons lime juice
- Salt and pepper to taste
- 3 heads romaine lettuce, chopped
- 1 cup fresh corn or frozen corn, cooked and cooled
- 2 large fresh peaches, pitted and chopped
- 2 medium avocados, pitted, peeled and cubed
- 5 green onions, thinly sliced
- 1/2 cup thinly sliced radishes
- 1 medium jalapeno pepper, seeded and cut lengthwise into strips
- 2 ounces **V&V Supremo Queso Blanco cheese**, cut into batons
- Tortilla strips

Instructions

Cut each chicken breast half with a sharp knife horizontally from the long side to within 1/4 inch of edge. Open chicken breast halves; cover with plastic wrap. Flatten to 1/4-inch thickness. Remove plastic wrap.

Top half of each chicken breast with 1/2 cup queso quesadilla. Fold chicken over filling; secure with toothpicks.

Whisk barbecue sauce and peach preserves in a bowl. Set aside 1/4 cup barbecue sauce mixture for dressing.

Grease grill grate. Heat grill to medium.

Grill chicken, covered, over medium heat for 3-4 minutes on each side, brushing with remaining barbecue sauce mixture after flipping. Repeat, flipping and brushing chicken every 3-4 minutes or until a thermometer inserted into meat reads 165°F, about 12-15 minutes. Transfer chicken to a cutting board; tent with aluminum foil. Let rest for 10 minutes before slicing.

Whisk the sour cream, lime juice and reserved barbecue sauce mixture in a bowl. Season with salt and pepper to taste.

Toss lettuce with 1/4 cup dressing in a large bowl. Divide lettuce into serving bowls. Top with the chicken, corn, peaches, avocados, green onions, radishes and jalapeno pepper. Drizzle with remaining dressing. Sprinkle with queso blanco and tortilla strips.



5 SUMMER CHEESE QUESTIONS— ANSWERED!

From laid-back afternoons to last-minute gatherings and outings, warm-weather plans call for cheeses that keep pace. Wisconsin cheesemakers rise to the occasion, from grill-ready cheeses and packable snack-sized bites to summer fridge staples and flavor-packed picks. Consider this your go-to guide to navigating wedges and blocks as we answer five frequently asked questions to help you shop smarter, serve cheese boldly and enjoy every sun-soaked moment.



1 What are the best cheeses to have when grilling?

Upgrade your grill game by blending cheeses instead of stopping at one slice. Top flame-broiled burgers, juicy chicken or fire-kissed flatbreads with cheese blends as a culinary duet: One brings the melt; the other brings the flavor punch.

Pair **Carr Valley Crema Kasa®**, a rich triple-cream dream, with **Carr Valley Cranberry Chipotle Cheddar** for a luscious sweet-heat combo. Or match **Henning Aged Brick** with **Henning Onion & Chive Cheddar** to balance the brick's savory, pungent notes with a bright, oniony, herbal kick.

For maximum umami, look to Hook's® Cheese Company. **Hook's Baby Swiss** is a master melter. Crown it with **Hook's Original Danish Blue**, aged for more than a year, to create burgers that are buttery, bold and seriously satisfying.

Carr Valley Cranberry Chipotle Cheddar



Henning Aged Brick



Henning Onion & Chive Cheddar

Carr Valley Crema Kasa®

Sour Cream and Chive Cheeseburgers

SERVINGS 6

INGREDIENTS

- 1/2 cup sour cream
- 1/2 cup minced fresh parsley
- 1/4 cup snipped fresh chives
- 3 garlic cloves, minced
- 2 pounds ground beef (80% lean)
- Salt and pepper
- 6 ounces **Hook's Baby Swiss** cheese, cut into six slices (1 ounce each)
- 6 ounces **Hook's Original Danish Blue Cheese**, crumbled (1 cup)
- Lettuce leaves
- 6 hamburger buns, split
- Tomato and onion slices

INSTRUCTIONS

Grease grill grate. Heat grill to medium. Combine the sour cream, parsley, chives and garlic in a large bowl. Crumble beef over mixture; mix just until combined. Form into six patties, about 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted into patties reads 160°F. Top with baby swiss. Cover and cook for 1-3 minutes longer or until cheese is melted. Sprinkle with blue cheese.

Place lettuce on bun bottoms; top with the tomato, onion and burgers. Replace bun tops.



2 Which cheeses are good for snacking on the go?

Cheese is the ultimate travel companion. Pack it for road trips, beach days and hiking adventures. Did you know that many of your favorite specialty cheeses are also available in snack sizes without sacrificing flavor? They slip right into a lunch box or a cooler.

Bring along **Roth Creamy Gouda** or **Cheddar**, **BelGioioso Fresh Mozzarella** or **Parmesan**, and **Carr Valley Smoked Cheddar**. You'll also find delicious snack sizes from **Sartori Cheese**, **Red Apple Cheese**, **Arla**, **Ellsworth Cooperative Creamery** and **Shullsburg Creamery**, along with wedges and blocks for sharing.



3 What cheeses should be in my summer cheese drawer?

Keep your refrigerator stocked with fresh cheeses and flavored beauties that sing the season. The State of Cheese comes alive this time of year, offering vibrant, high-quality treasures.

Reach for mild, fresh staples like **Crave Brothers Farmstead Classics® Mascarpone** or **BelGioioso Burrata**. They're perfect for breezy appetizers and relaxed dinners alfresco.

Round out your fridge stash with flavored favorites like **Renard's Cherry Cheddar**, **Henning Blueberry Cobbler Cheddar**, **Ellsworth Garden Vegetable & Sweet Basil Cheese**, **Roth Horseradish Havarti**, **Decatur Dairy Basil Farmers Cheese** and **Meister Garlic Pesto Jack**. They turn cheese plates and recipes into a taste of summer.



What are some ideas for serving flavored cheeses?

Let Wisconsin's flavored cheeses do the heavy lifting. Add them to salads, fruit platters and entrées for extra deliciousness with no extra fuss.

LAYERED FOR FLAVOR

Stack **Odyssey® Tomato & Basil Feta** with sweet watermelon, tender greens and plump blueberries. Finish the salad with a spicy harissa dressing and savor layers of salty, sweet and just a bit of heat.



Grilled Feta and Watermelon Salad

MAKES 8 SALAD STACKS

INGREDIENTS

HARISSA YOGURT DRESSING:

- 1/2 cup whole milk plain Greek yogurt
- 2 tablespoons honey
- 2 tablespoons harissa paste
- 2 garlic cloves, minced
- 1/4 cup olive oil
- Salt and pepper to taste

WATERMELON SALAD STACKS:

- 2 chunks (8 ounces each) **Odyssey® Tomato & Basil Feta cheese**
- 2 tablespoons olive oil
- 2 pounds seedless watermelon, cut into 16 triangles
- 2 cups spring mix salad greens
- 1/2 medium red onion, thinly sliced
- Picks or toothpicks
- 1/2 cup fresh blueberries

INSTRUCTIONS

HARISSA YOGURT DRESSING:

Whisk the yogurt, honey, harissa paste and garlic in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

WATERMELON SALAD STACKS:

Grease grill grate. Heat grill to medium.

Brush feta with olive oil. Grill feta, covered, over medium heat for 1-2 minutes on each side or until cheese begins to soften. Transfer feta to a cutting board. Cut each feta chunk into four triangles.

Place eight watermelon slices on a serving platter. Top each slice with feta. Place a third of the salad greens and red onion on feta. Top with remaining watermelon slices. Arrange remaining salad greens and red onion on stacks. Secure stacks with picks. Garnish with blueberries. Serve with dressing.



Grilled Salmon with Creamy Cucumber Salad

SERVINGS 4

INGREDIENTS

- 1/2 medium red onion, thinly sliced
- 1/4 cup champagne vinegar
- 1 1/2 teaspoons sugar
- 1 cup (8 ounces) sour cream
- 2 tablespoons snipped fresh dill
- 2 garlic cloves, minced
- Salt and pepper
- 1 large English cucumber, halved and thinly sliced
- 1 cup cherry tomatoes, halved
- 4 ounces **Decatur Dairy Dill Havarti** cheese, cut into batons
- 2 tablespoons capers, drained
- 4 salmon fillets, with skin (6 ounces each)
- 2 tablespoons olive oil

INSTRUCTIONS

Combine the red onion, champagne vinegar and sugar in a bowl. Let stand for 10 minutes. Whisk in the sour cream, dill and garlic. Lightly season with salt and pepper.

Combine the cucumber, tomatoes, havarti and capers in a large bowl. Add sour cream dressing; toss to coat.

Grease grill grate. Heat grill to medium.

Brush salmon with olive oil; season with salt and pepper. Place salmon, skin side down, on grill grate. Grill salmon, covered, over medium heat for 10-12 minutes or until fish flakes easily. Transfer salmon to a cutting board; remove skin.

Serve salmon with cucumber salad.

HERB-KISSED DILL HAVARTI

Refresh a classic by folding **Decatur Dairy Dill Havarti** into a creamy cucumber salad. A dill-spiked sour cream dressing complements the cheese's herbal notes and ties the dish together. Serve it alongside grilled salmon for a fresh take on a weeknight dinner.



5 What cheese offers the most versatility in summer dishes?

Ricotta is a standout. This Italian fresh cheese is a versatile sidekick.

BelGioioso Ricotta Con Latte® is a multi-award-winning cheese that's soft and creamy with a delicate, milky flavor. Whisk it with honey, lemon zest, lemon juice and fresh thyme into a light, citrusy spread you can pull together in minutes.



Give it a whirl!

See how we turn this spread into a tasty dip for crostini, a vegetable topping or a grilled plum dessert.

Drizzle the whipped ricotta mixture with olive oil. Sprinkle with fresh oregano or thyme. Lightly season with salt and pepper. Serve with grilled or roasted vegetables.



Lemon-Honey Whipped Ricotta

MAKES ABOUT 1 CUP

INGREDIENTS

- 1 cup whole milk **BelGioioso Ricotta con Latte®** cheese (8 ounces)
- 3 tablespoons honey
- Zest and juice of 1 medium lemon
- 1 teaspoon minced fresh thyme
- 1/2 teaspoon each salt and pepper

INSTRUCTIONS

Whisk the ricotta, honey, lemon zest, lemon juice, thyme, salt and pepper in a serving bowl.

Top the whipped ricotta mixture with cherry tomatoes and fresh basil. Lightly season with salt and pepper. Drizzle with balsamic glaze. Garnish with basil. Serve with crostini.



Dollop the whipped ricotta mixture onto grilled plum halves. Sprinkle with candied pecans and lemon zest. Drizzle with honey. Garnish with fresh mint.





Mixed Fruit and Aged Cheddar Biscuit Cobbler

Servings 8

Ingredients

- 4 large fresh apricots, halved, pitted and cut into 1-inch slices
- 2 cups fresh blackberries
- 1 1/2 cups fresh dark sweet cherries, pitted and halved
- 1 cup fresh raspberries
- 1 cup granulated sugar, divided
- 2 tablespoons cornstarch
- 1 1/2 tablespoons lemon zest, divided
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon pepper
- 4 tablespoons cold butter, cut into small cubes
- 4 ounces **Carr Valley 3 Year Aged Cheddar** cheese, finely shredded (1 cup)
- 1 teaspoon minced fresh lemon balm or mint
- 1/2 cup whole milk
- 2 tablespoons turbinado sugar
- Vanilla ice cream

Instructions

Heat oven to 350°F.

Place fruit into a large bowl. Combine the 1/2 cup granulated sugar, cornstarch and 1 tablespoon lemon zest in a small bowl; sprinkle on fruit and toss lightly. Spoon fruit mixture into a greased 10-inch ovenproof or cast-iron skillet.

Combine the flour, baking powder, pepper and remaining granulated sugar in another large bowl. Cut in cold butter until mixture resembles pea-sized crumbs. Toss in the cheddar, lemon balm and remaining lemon zest. Stir in milk just until combined.

Spoon batter over fruit mixture. Sprinkle with turbinado sugar. Bake for 30-35 minutes or until fruit is bubbly and topping is golden brown. Let stand for 15 minutes before serving. Serve with ice cream.





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.**

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Cheese Brothers, Inc.
Cheese Merchants of America
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.
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 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
Milk Source
Mullins Cheese, Inc.
Murphy Farms
Nasonville Dairy, Inc.
Nordic Creamery
North Country Packaging, Inc.
Oak Grove Dairy, Inc.
Organic Valley
Palmetto Cheese
Pasture Pride Cheese, LLC
Pine River Pre-Pack
Prairie Farms Cheese Division
Red Apple Cheese
Red Barn Family Farms
Renard's Cheese
Roelli Cheese Haus
Ron's Wisconsin Cheese
Roth Cheese
Saputo Cheese USA, Inc.
Sartori Company
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
The Big Moo
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.



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 180 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

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