

WINTER 2022

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Soul-Warming Meal Ideas

COZY UP TO GOURMET
MAC AND CHEESE



WINTERFEST INSPIRATION | SCOTCH + SPECIALTY CHEESE | GAME DAY FAVORITES

LETTER FROM THE EDITOR



Here we are again—winter in Wisconsin! Our subzero temps and snow are not for the fainthearted, but personally, I love living life to extremes. I also love to entertain in the winter. When people are coming over, I light a houseful of candles and make sure I have something heavenly cooking in my kitchen.

There's something special about moving the party outside, too. It's a chance to enjoy Mother Nature's handiwork. A bonfire surrounded by the shimmer of fresh snow is the perfect setting to savor grown-up s'mores (pages 37-42). Made with artisan cheeses, they're indulgent and will take your reputation as a foodie to a new level.

But nothing feels better than to come in from the bitter cold and dive into a dish that's been simmering in the slow cooker or warm up to a cup of hot cocoa served in a favorite mug. Now let's talk about cozy, must-have recipes. You know, the favorites we roll out when the temperature drops? Sheet-pan dinners, soups and meals like Instant Pot® Spinach-Artichoke Mac and Cheese (page 55). We've compiled the newest, comforting and soul-warming recipes for you in this issue.

Good food and good friends—they're reasons to celebrate this time of year. Oh, and football! My oldest son's birthday falls on Super Bowl week, so we always throw a party. Cakes sporting team logos and football-shaped foods like Three-Cheese Football Pizza (page 21) are on the menu. Plus, you can bet we'll be winning over our guests with the fun Bloody Mary Cheese Board (page 14) this season.

So welcome, winter. Bring on the fuzzy socks!

Suzanne Fanning

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A Winterfest Feast

Embrace the outdoors with a wintry gathering that'll warm your guests from head to toe.



Hut, Hut, Who's Hungry?

Celebrate game day sharing a cheese lovers' spread guaranteed to win over fans.



Mac and Cheese, Please!

Serve bowlfuls of happy by making creative versions of this popular, cheesy comfort food.

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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).

Caramel Cheddar French Toast Bake



Comfort Food

I hosted brunch with a few friends and wanted to make something everyone would like. French toast is always a good choice. This recipe was delicious, easy to prepare and a big success.

— **Lainey**

Skillet Chicken Pot Pie



So Good

I used rotisserie chicken and a whole bag of fresh baby spinach (more than the 3 cups the recipe calls for). It was fantastic! I will make this recipe again.

— **Janell555**

Creamy Buffalo Chicken Dip



Big Hit on Game Day

I made this dip to enjoy with our neighbors during the Super Bowl. It was well-balanced with creamy ranch dressing, a punch of hot sauce and funky bite of blue. I added a scallion garnish and served it with corn chips, carrots and pita chips.

— **Azimmer5**

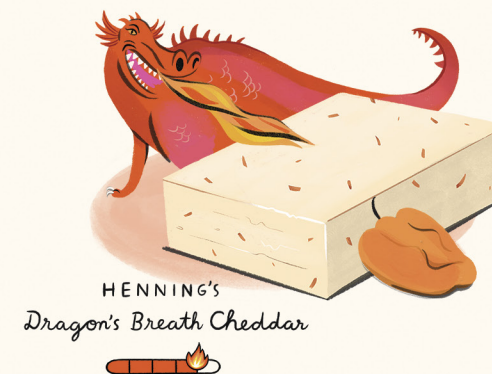
Steaks with Port Wine Sauce and Gorgonzola



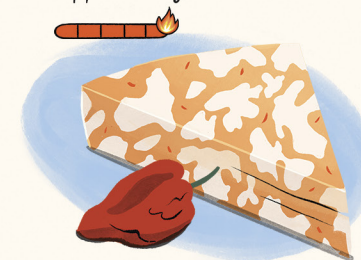
This is Special

After trying a similar steak at a restaurant, I'd been looking for years for a recipe that I could make at home. This was easy, delicious and the presentation was wonderful!

— **Anonymous**



KINDRED CREAMERY
Ghost Pepper Colby Jack



WONDERS of WISCONSIN

SPICY CHEESES OF Wisconsin

CARR VALLEY
CHEESE®
Glacier Wildfire Blue™



WOOD RIVER CREAMERY™
Mango Habanero
Cheddar Gruyère



MARIEKE® GOUDA
Chipotle



DEER CREEK®
The Rattlesnake™



SHULSBURG CREAMERY
Jalapeno Cheese Curds



NASONVILLE DAIRY
Carolina Reaper Cheddar

[WisconsinCheese.com](https://www.wisconsincheese.com)



The Best Cheese Scones

Servings 8

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) cold butter, cubed
- 4 ounces **Saxon Saxony Alpine Style cheese**, shredded (1 cup)
- 1/2 cup chopped prosciutto
- 1/3 cup chopped green onions
- 3/4 cup plus 1 tablespoon heavy whipping cream, divided
- 1 egg
- Softened butter

Instructions

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

Combine the flour, sugar, baking powder and salt in a large bowl. Cut in butter until mixture resembles pea-sized crumbs.

Toss in the alpine style, prosciutto and green onions. Whisk 3/4 cup cream and egg in a small bowl; add to flour mixture just until moistened and a dough forms.

Turn dough onto a lightly floured surface; knead just to combine. Shape dough into an 8-inch circle, about 3/4-inch thick. Cut into eight wedges.

Transfer wedges to prepared pan. Cover with plastic wrap. Refrigerate for 30 minutes. Brush dough with remaining cream.

Bake for 22-24 minutes or until golden brown. Serve warm with butter.



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.



“I grew up a Wisconsin dairy kid, so couldn't wait to impress my Seattle friends with the best from my home state. The winning bites of the evening were Wisconsin Cheese's Cheddar Apple Pie Bars, which I made with cheddar from Door Artisan Cheese Company. Paired with Washington wine, this cheese party was a big hit!”

— Christy Berggen



“There's nothing better than feeding the people you love. Twelve of us noshed at a big grazing table and enjoyed hours of conversation and laughter...it was perfection. The selection of cheeses made for an incredible feast—it even impressed our friend from France who, putting it mildly, is a cheese snob.”

— Stephanie Arsenault



“Hosting a cheese party is always a blast! What a great time it is sharing amazing cheeses and great beers with old and new friends.”

— Joe Burgers

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.wisconsincheese.com/inspiration/cheeselandia.

TOMATO, TOMAHTO... TASTY!

Who knew spicing up tomato juice could be so fun? When making Bloody Marys, there's only one rule: go big or go home. In Wisconsin, we treat this classic cocktail like a tasty work of art—customize your own Bloody Mary fixings on a board or use our fun skewers featuring the best cheeses in the world as inspiration.



BLOODY MARY CHEESE BOARD

SERVINGS 10-12

INGREDIENTS

Frozen Buffalo chicken wings

Frozen onion rings

Fresh or frozen soft pretzels

Frozen waffle fries

Mini cheeseburgers with **Springside Monterey Jack cheese**, sliced

Grilled bratwursts in buns

Sliced summer sausage

Cedar Grove Fresh Cheddar Cheese Curds, fresh and deep-fried

Toothpicks

Hook's Blue Cheese, chunked

Henning's Mozza Whips cheese

Buholzer Brothers® Dill Havarti cheese, sliced

Springside Monterey Jack cheese, sliced

BelGioioso Fresh Mozzarella cheese—Ciliegine (cherry-sized balls), drained

Renard's Pepper Jack cheese, sliced

Organic Valley Provolone cheese, sliced

Pitted green and Kalamata olives

Dill pickle slices

Celery ribs with leaves

English cucumber slices

Sweet mini bell peppers

Pickled pepperoncini peppers

Roasted sweet red peppers

Cooked bacon strips

Thinly sliced salami roses

Sliced pepperoni

Cooked medium shrimp, peeled and deveined

Wooden skewers

Bloody Mary mix recipe of choice

Pickled asparagus spears

Hot pepper sauce

Mustard

Fresh basil leaves

Lime wedges

INSTRUCTIONS

Warm the chicken wings, onion rings, pretzels and waffle fries according to package directions. Make cheeseburgers and bratwurst sandwiches as desired. Thread summer sausage and cheese curds on toothpicks. Arrange the cheeses on a large serving board. Fill in and around the board with prepared foods and remaining ingredients.

THE WISCONSIN SKEWER

We love meat and cheese. Add a dash of German influence, and this garnish is a tasty sampling of state pride.

THE CHEESES

Cedar Grove Cheddar Cheese Curds
Renard's Pepper Jack cheese

OTHER GOODIES

Pickles
Summer sausage
Grilled bratwurst in bun
Cooked bacon
Soft pretzel



THE FRESH BREEZE SKEWER

Flavors fresh as the ocean air, this one's like a picnic at the beach. The veggies, cheeses and shrimp keep the vibe light.

THE CHEESES

BelGioioso Fresh Mozzarella cheese—
CilieGINE (cherry-sized balls)
Buholzer Brothers® Dill Havarti cheese

OTHER GOODIES

Cooked shrimp
Cucumber
Sweet mini bell pepper
Pickled asparagus
Lemon and lime wedges



THE DIVE BAR SKEWER

We all have our favorite pub, right? Take inspiration from yours by pulling up a stool and enjoying these popular eats.

THE CHEESES

Hook's Blue Cheese

Springside Monterey Jack cheese

OTHER GOODIES

Buffalo chicken wing

Onion rings

Pickles

Mini cheeseburger

Waffle fries

Hot pepper sauce



THE ITALIAN SKEWER

Give a nod to the old country with this beauty. Savory cured meats, Italian cheeses and briny olives—now that's amore!

THE CHEESES

Organic Valley Provolone cheese

Henning's Mozza Whips cheese

OTHER GOODIES

Fresh basil

Kalamata and green olives

Salami

Roasted sweet red peppers

Pepperoni

Pepperoncini pepper

Celery



HUT, HUT, WHO'S HUNGRY?

Practice your touchdown dance because you're cooking up a winner of a spread! All of your favorite players are here—meatball pizza, stuffed potato skins and loaded nachos. And don't forget about the recipe MVPs. Mozzarella, asiago, aged cheddar, queso fresco and more, we're kicking off a game day feast with cheesy bites that'll tackle the munchies.



THREE-CHEESE FOOTBALL PIZZA

SERVINGS 4-6

INGREDIENTS

- 1 1/2 cups pizza sauce
- 12 frozen fully cooked meatballs, thawed (1/2-ounce each)
- 1 pound (16 ounces) fresh or frozen pizza dough, thawed
- 10 pieces **Baker Mozzarella String Cheese**
- 2 tablespoons butter, cubed and melted
- 1/2 teaspoon garlic powder
- 4 ounces **Weyauwega Star Dairy Mozzarella cheese**, shredded (1 cup)
- 2 ounces **Weyauwega Star Dairy Asiago or Parmesan cheese**, shredded (1/2 cup)
- 1/4 cup chopped green pepper
- 1/4 cup chopped onion

INSTRUCTIONS

Heat oven to 450°F.

Warm pizza sauce and meatballs in a large saucepan over medium heat for 12-15 minutes or until meatballs are heated through, stirring occasionally.

Meanwhile, roll out and stretch pizza dough on a lightly floured cutting board to a 17 x 12-inch rectangle. Cut short sides of dough to angle inward, creating a football shape. Cut dough scraps into thin strips for football laces; set aside.

Transfer pizza dough to a greased 15 x 10-inch baking pan; let excess dough hang over edges of pan. Place string cheese to within 1 inch of edges. Fold dough over cheese; press to seal.

Whisk butter and garlic powder in a small bowl; brush over dough and football laces.

Spoon pizza sauce and meatballs over dough. Sprinkle with mozzarella and asiago. Top with green pepper and onion. Arrange reserved football laces on pizza.

Bake for 15-17 minutes or until crust is golden brown and cheese is bubbly. Cool slightly before serving.



BARBECUE CHICKEN POTATO SKINS

SERVINGS 12

INGREDIENTS

- 6 medium russet potatoes
- 2 tablespoons olive oil
- 1 tablespoon butter, cubed and melted
- Salt and pepper
- 2 cups shredded cooked chicken
- 1/2 cup barbecue sauce
- 1/2 cup canned pineapple tidbits or cubed fresh pineapple
- 1/4 cup finely chopped red onion
- 8 ounces **Carr Valley 1 Year Aged Cheddar cheese**, shredded and divided (2 cups)
- 1/4 cup chopped green onions
- Sour cream

INSTRUCTIONS

Heat oven to 400°F.

Pierce potatoes with a fork. Place on an ungreased 15 x 10-inch baking pan. Rub with olive oil. Bake for 50-60 minutes or until tender. Cool potatoes on a wire rack.

When cool enough to handle, cut each potato in half lengthwise. Carefully scoop out center pulp, leaving each half with a 1/4-inch shell. Save potato pulp for a different recipe.

Brush both sides of potato skins with butter; season with salt and pepper. Place potatoes cut side up on pan. Broil 4 inches from the heat for 5 minutes.

Combine the chicken, barbecue sauce, pineapple, red onion and 1 cup cheddar in a bowl.

Spoon chicken mixture into potato shells; return to the pan. Sprinkle with remaining cheddar. Broil for 2-3 minutes longer or until cheese is melted and edges are crisp. Top with green onions and sour cream.



TATER TOT NACHOS (TATCHOS) WITH QUESO CHEESE

SERVINGS 8-10

INGREDIENTS

- 1 package (28 ounces) frozen mini tater tots
- 2 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 2 cups milk
- 1/2 teaspoon each garlic powder and ground cumin
- 2 cups shredded **V&V Supremo Chihuahua® Quesadilla cheese** (8 ounces)
- 1 can (4 ounces) diced green chiles, undrained
- Toppings: fresh cilantro, diced fresh tomatoes and pickled jalapeno pepper slices
- 6 ounces **V&V Supremo Queso Fresco cheese**, crumbled (1 cup)
- Guacamole

INSTRUCTIONS

Bake tater tots according to package directions.

Meanwhile, melt butter in a large saucepan over medium-low heat. Whisk in flour until smooth. Gradually whisk in the milk, garlic powder and cumin. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low. Gradually whisk in Chihuahua® Quesadilla until melted. Remove from the heat. Stir in green chiles.

Arrange tater tots in a serving dish. Spoon cheese sauce over tater tots. Sprinkle with toppings and queso fresco. Serve with guacamole.



A WINTERFEST FEAST

Winter in Wisconsin is a magical time. A blanket of snow softens the landscape, our lakes turn to frozen glass and Wisconsinites celebrate the season with activities like sledding, snowshoeing and ice skating. Embrace the beauty of the outdoors yourself by inviting friends and family to a winter party. We're sharing ideas for decor, delicious food and more to create this warm and memorable experience.





SET A SPARKLY SCENE

Mother Nature has done much of the decorating work for you. All you need to do is add a few finishing touches.

Whether you plan to have your snowy celebration in your backyard or a nearby park, design an area where guests can be comfortable. A firepit makes a cozy atmosphere and centerpiece.

Build a makeshift table or move one outdoors—serving food buffet-style keeps the mood casual and allows guests to serve themselves. Cover it with a decorative throw.

Brighten up the night with candles, outdoor lanterns or strands of twinkle lights wrapped around trees or strung from poles.

WARM-YOU-UP MENU

Consider this welcoming wintery mix of comforting meal ideas that are easy to take, serve and eat outside.

SLOW-SIMMERED SOUP

Featuring the traditional ingredients Pasta e Fagioli is known for like beans, sausage and pasta, this slow-cooker version has its own rich and distinct depth of flavor with the addition of 12-month aged **Cello® Parmesan cheese**. It's cooked with both the parmesan rind and cheese.

CHEESE AND CHARCUTERIE CUPS

Filled with artisan cheeses, charcuterie and other goodies, these eye-catching cups are simple to hold while chatting around the bonfire.

S'MORES THE WISCONSIN WAY

Stick with the classic combo or try one of our grown-up versions on pages 37-42.





CHEESE AND CHARCUTERIE CUPS

Select your favorite charcuterie and cheese board pairings to create these grab-and-go snacks. Fill disposable bamboo cups with bites skewered on small picks that make outdoor snacking simple for guests.

Create your own signature cups or use the ones featured here as a guide. They include the following:

Deer Creek® Vat 17 World Cheddar cheese

Maple Leaf Gouda cheese

Red Barn Edun cheese

Cornichons

Dried apricots

Italian breadsticks

Pitted green olives

Sweetie Drop miniature peppers

Sliced salami

Fresh rosemary sprigs



HOT CHOCOLATE AND MULLED WINE

Serve warm drinks. Top hot chocolate with sweetened, whipped mascarpone cream and chocolate shavings.

SLOW-COOKER PASTA E FAGIOLI

SERVINGS 6-8

INGREDIENTS

- 2 cans (15.5 ounces each) cannellini beans, rinsed and drained
- 1 can (28 ounces) crushed tomatoes, undrained
- 8 ounces smoked sausage, halved lengthwise and sliced
- 2 medium carrots, chopped
- 2 medium celery ribs, chopped
- 1 small onion, chopped
- 3 garlic cloves, minced
- 1 teaspoon Italian seasoning
- 2 ounces **Cello® Parmesan cheese**, grated (2/3 cup) and rind reserved
- 6 cups chicken broth
- 3/4 cup uncooked ditalini pasta
- Salt and pepper to taste
- Additional grated **Cello® Parmesan cheese**

INSTRUCTIONS

Place the beans, tomatoes, sausage, carrots, celery, onion, garlic and Italian seasoning in a greased 6-quart slow cooker. Add reserved parmesan rind. Pour in chicken broth; stir to combine.

Cover and cook on low for 8-10 hours (or on high for 4-5 hours) or until carrots are tender. Stir in pasta. Cover and cook on high 20-30 minutes longer or until pasta is al dente.

Reduce heat to low or set on warm. Gradually stir in grated parmesan until melted. Turn slow cooker off. Season with salt and pepper to taste. Serve with additional grated parmesan.



CAN I HAVE S'MORE?

Wow your guests when you combine artisan cheese with this campfire treat.

Step One: Huddle around a bonfire.

Step Two: Skewer a marshmallow and roast to toasty perfection.

Step Three: Sandwich it between a hunk of decadent chocolate and a pair of graham crackers.

Step Four: Take a gooey bite and feel nostalgia wash warmly over you. It doesn't get better than that. Or does it?

Consider stepping up your s'mores game with a flurry of Wisconsin artisan cheeses. *Cheese? In a s'more?* Trust us. Cheese adds culinary complexity and mouthwatering richness that complements and elevates the other fixings in your s'more creations. And since Wisconsin produces over 600 varieties, types and styles of cheese, you can have endless fun trying new flavor combinations.

Impress your guests with a s'more-making display that will be the highlight of your winter party. Include a pretty arrangement of interesting ingredients like cheeses, fruit preserves, crisp bacon and more.

Need inspiration? Check out our ideas that feature sweet, savory and oh-so special flavors made for cheese lovers on the next few pages.





**WAKKER CREAMY MILD GOUDA CHEESE
(AGED 6-9 MONTHS) + MARSHMALLOWS + MILK
CHOCOLATE + SALTED CARAMEL SAUCE + CANDIED
PECANS + CHOCOLATE GRAHAM CRACKER SQUARES**

WHY THIS COMBO WORKS: This carefully aged gouda is a savory delight, and its flavor is enhanced by layering in candied nuts and milk chocolate bound together with caramel. The overall taste is suggestive of a nutty cheesecake.

ABOUT THE CHEESEMAKER: A farmstead, raw milk gouda cheese, this gem is handcrafted by Wakker Cheese in small batches using an ancient family recipe with ingredients imported from Holland. Aged 6 to 9 months, it has a firm texture and rich, buttery flavor.



**DECATUR DAIRY HAVARTI CHEESE +
MARSHMALLOWS + FRESH RASPBERRIES +
DARK CHOCOLATE + GRAHAM CRACKER SQUARES**

WHY THIS COMBO WORKS: The mild flavor of this rich, slightly sweet havarti melds with the decadent flavors of toasty marshmallow and dark chocolate. Fresh berries elevate the bite, and the graham crackers add sweetness and crunch.

ABOUT THE CHEESEMAKER: Decatur Dairy has won several awards of excellence for this buttery and mild havarti, including first place in the U.S. and World Cheese contests. Cheesemaker Steve Stettler went all the way to Denmark to craft this smooth and supple European cheese.



ROTH GRAND CRU® CHEESE + CHOPPED PEANUT BUTTER CUPS + MARSHMALLOWS + CRISP BACON PIECES + GRAHAM CRACKER SQUARES

WHY THIS COMBO WORKS: The nutty flavor in this original alpine-style cheese is heightened when layered with peanut butter cup pieces. Crisp bacon adds a layer of smoky, salty flavor, while the toasty marshmallow provides gooey goodness.

ABOUT THE CHEESEMAKER: Roth Cheese handcrafts their awarded alpine-style cheeses in authentic copper vats with fresh milk. Signature **Roth Grand Cru®** cheese has nutty flavor with light floral and fruity notes. It's aged 4+ months in cellars to develop robust and full-bodied flavors.

WIDMER'S TWO YEAR CHEDDAR CHEESE + MARSHMALLOWS + CHERRY PRESERVES + CINNAMON GRAHAM CRACKER SQUARES

WHY THIS COMBO WORKS: This rich and nutty aged cheddar with a bit of tangy, sharpness pairs well with fruit preserves and toasted marshmallow. Cinnamon graham crackers add spice and crunch.

ABOUT THE CHEESEMAKER: An original family recipe and traditional cheesemaking gives this cheddar a signature flavor that becomes increasingly sharp and granular with age. Crafted by Widmer's Cheese Cellars, their aged cheddar boasts an intense yet smooth flavor with hints of caramel.



CHEERS TO MAKING WARM MEMORIES

Experience the wonder of a Wisconsin winter with a winterfest your guests won't soon forget. From creating a stunning wonderland in your own backyard to planning great food and serving kicked-up s'mores made with artisan cheeses, your cold-weather gathering will be the hottest party in town.

Cheese Prep:

SCOTCH WHISKY AND SPECIALTY CHEESE

Wisconsin cheese and single malt Scotch whisky—both have a rich and proud history, loyal and loving fan base, and an assortment of complex flavors that pair well together. Here's a look at four scotch picks, from Scotland's whisky regions, alongside artisan cheeses that bring out the best in each spirit. So fill your favorite snifter and let's get tasting.



Cheese Prep:

SCOTCH WHISKY + SPECIALTY CHEESE

THE GLENLIVET® (SPEYSIDE REGION)

+

MARIEKE® GOUDA FOENEGREEK CHEESE

Speyside whiskies have little to no peat and tend to be fruit forward with flavors of apple, citrus, pineapple and pear on the palate. Often matured in oak and sherry casks, notes of honey, vanilla and spices are also common. Pair a historic scotch with the sugary, maple flavors in this handcrafted, farmstead gouda and unleash its sweeter notes.



AUCHENTOSHAN (LOWLAND REGION)

+

BELGIOIOSO AMERICAN GRANA® CHEESE

Lighter in character, the whiskies born from this region are soft and smooth. They're ideal for sipping or cocktails with their subtle notes of citrus, honeysuckle, ginger, caramel, toffee and cinnamon. Taste the whisky's caramel and toffee notes with a special parmesan cheese that's been extra aged in caves to develop its deep, nutty flavor.



THE MACALLAN® (HIGHLAND REGION)

+

SARTORI MONTAMORÉ® CHEDDAR CHEESE

With a complex geography that translates into diverse flavors and characteristics, the Highland region boasts a bevy of scotch options—from light whiskies to malts that hail from coastal distilleries. Match the caramel and honey flavors found in this pick with the pineapple and tropical fruit notes this unique cheese is known for.



BOWMORE® (ISLAY REGION)

+

CARR VALLEY GLACIER POINT BLUE™ CHEESE

Sometimes referred to as "Whisky Island," the Islay region has a reputation for heavily peated Scotch whiskies with campfire-like flavors. Complement the smoky, peppery flavors of this libation with a small-batch, artisan blue cheese. Perfect for blue lovers, its piquant flavors and crisp, clean finish also help balance the scotch's peaty notes.



Mac and Cheese, Please!

Nothing says cold-weather comfort foods like warm and cheesy, bite-sized appetizers or a bowl of tender noodles swimming in a savory cheese sauce. Made with specialty cheeses (look for the Proudly Wisconsin Cheese badge on packaging nationwide), these mac and cheese upgrades please sophisticated tastes. Because they're not the everyday versions, you'll also delight in indulgent add-ons like truffle oil and candied bacon.



Buffalo Macaroni and Cheese Bites

Makes 4 dozen bites

Ingredients

- 1 package (16 ounces) uncooked ditalini pasta
- 6 tablespoons butter, cubed and divided
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour
- 1 1/2 cups milk
- 1/2 cup Buffalo wing sauce
- 8 ounces **Arena SpringGreen™ Colby Longhorn cheese**, shredded (2 cups)
- Salt and pepper to taste
- 2 large eggs, lightly beaten
- 3/4 cup panko bread crumbs
- 2/3 cup **Prairie Farms Blue Cheese Crumbles, Mindoro Collection** (4 ounces)
- Ranch salad dressing and celery

Instructions

Heat oven to 350°F.

Cook pasta according to package directions; drain.

Meanwhile, melt 4 tablespoons butter in a Dutch oven over medium-low heat. Add garlic; cook and stir for 1 minute. Whisk in flour until blended. Gradually whisk in milk and wing sauce. Bring to a boil; cook and whisk for 2 minutes or until thickened. Reduce heat to low. Gradually whisk in colby until melted.

Remove from the heat. Season with salt and pepper to taste. Whisk 1/4 cup hot cheese sauce into eggs in a bowl. Return all to the pan, whisking constantly. Stir in pasta. Divide pasta mixture into greased mini muffin cups, pressing down gently.

Melt remaining butter; toss with bread crumbs. Sprinkle blue cheese and crumb mixture over bites. Bake for 20-25 minutes or until a thermometer inserted in bites reads 160°F. Let stand for 10 minutes in pans before serving.

Serve with ranch dressing and celery.





Slow-Cooker Mac and Cheese with Smoked Gouda

Servings 8-12

Ingredients

- 1 package (16 ounces) uncooked penne pasta
- 2 1/2 cups half-and-half cream
- 1 can (12 ounces) evaporated milk
- 1/2 teaspoon each salt and pepper
- 1 teaspoon smoked paprika
- 1/4 cup butter, cut into small cubes
- 12 ounces **Marieke® Gouda Smoked cheese**, shredded (3 cups)
- 1 pound thick-cut bacon
- 1 cup packed brown sugar

Instructions

Place pasta in a greased 6-quart slow cooker. Pour in cream and evaporated milk. Stir in the salt, pepper and paprika. Dot with butter.

Cover and cook on low for 1 hour. Stir and check pasta for doneness. Cover and cook for 30-60 minutes or until pasta is al dente. Gradually stir in gouda. Cover and cook for 15-30 minutes longer or until cheese is melted.

Meanwhile, heat oven to 400°F. Place greased wire racks on two aluminum foil-lined rimmed baking sheets.

Arrange bacon strips in a single layer on waxed paper. Rub each with brown sugar. Place bacon on wire racks, taking care to not overlap. Bake for 25-30 minutes or until crisp. Cool completely. Chop bacon into pieces.

Spoon mac and cheese into serving bowls. Top with bacon.

Instant Pot® Spinach-Artichoke Mac and Cheese

Servings 8-10

Ingredients

- 1 package (16 ounces) uncooked cavatappi pasta
- 4 cups chicken broth
- 1 teaspoon garlic powder
- 1/2 teaspoon coarsely ground pepper
- 12 ounces **Sartori Classic Fontina cheese**, shredded (3 cups)
- 6 ounces **Crystal Farms Original Cream Cheese**, cubed
- 3 ounces **Sartori Classic Parmesan cheese**, finely shredded (1 cup)
- 2 cans (14 ounces each) quartered artichoke hearts, drained and coarsely chopped
- 1 bag (5 ounces) fresh baby spinach (about 5 cups), coarsely chopped

Instructions

Place the pasta, chicken broth, garlic powder and pepper in a greased Instant Pot®.

Cover and lock lid; ensure vent is closed per manufacturer's directions. Select manual setting. Increase pressure to high; set time for 5 minutes.

Select cancel setting. Quick release pressure carefully, as directed by manufacturer.

Select keep warm setting. Gradually stir in the fontina, cream cheese and parmesan until melted. Fold in artichoke hearts and spinach.





Truffled Macaroni and Cheese

Servings 8

Ingredients

- 1 package (16 ounces) whole baby portobello mushrooms
- 3 1/2 teaspoons truffle oil, divided
- 1 tablespoon minced fresh thyme
- Salt and pepper
- 1 package (16 ounces) uncooked campanelle pasta
- 1 container (8 ounces) **Cello® Rich and Creamy Mascarpone cheese**
- 12 ounces **Roth Grand Cru® cheese**, shredded (3 cups)

Instructions

Heat oven to 450°F.

Place mushrooms in a greased 3-quart or 13 x 9-inch baking dish. Drizzle with 3 teaspoons truffle oil. Sprinkle with thyme; toss to coat. Season with salt and pepper.

Bake for 20-25 minutes or until mushrooms are tender, stirring once.

Meanwhile, cook pasta according to package directions; drain.

Stir pasta into mushrooms. Gradually add mascarpone and Grand Cru®, stirring until melted. Drizzle with remaining truffle oil. Season with salt and pepper.

Simply Stunning

Perfect for a cold night, this dinner sensation is delectable. The secret? A velvety sauce made with an artisan, parmesan-inspired cheese that's fruity, creamy and a bit tangy.

Chicken Florentine with Cheddar Cream Sauce

Servings 4

Ingredients

- 1/2 cup all-purpose flour
- 4 boneless skinless chicken breast halves (6 ounces each)
- Salt and pepper
- 4 tablespoons butter, cubed and divided
- 2 garlic cloves, minced
- 3 cups chicken broth
- 3 1/2 cups uncooked orzo pasta
- 1/2 cup heavy whipping cream
- Juice of 1 medium lemon
- 10 ounces **Sartori MontAmoré® Cheddar cheese**, shredded (2 1/2 cups)
- 1 pint cherry tomatoes, halved
- 1 bag (5 ounces) fresh baby spinach (about 5 cups)

Instructions

Place flour in a shallow, large bowl. Flatten chicken to 1/2-inch thickness. Season with salt and pepper. Coat chicken with flour. Place on a baking sheet.

Melt 3 tablespoons butter in a large skillet over medium-high heat. Add chicken; cook for 5-6 minutes on each side or until a thermometer inserted in meat reads 165°F. Transfer chicken to a plate. Keep warm.

Melt remaining butter in the same skillet over medium heat. Add garlic; cook and stir for 1 minute. Reduce heat to medium-low. Gradually add chicken broth. Bring to a boil. Carefully stir in orzo. Reduce heat to medium-low. Simmer, covered, for 8-10 minutes or until orzo is al dente.

Reduce heat to low. Whisk in cream and lemon juice. Gradually whisk in cheddar until melted. Add tomatoes and spinach; cook and stir until spinach is wilted. Season with salt and pepper. Return chicken to the pan. Cover and cook for 2-3 minutes longer or until chicken is heated through.





Mexican Hot Chocolate Brownies

Servings 12

Ingredients

BROWNIES:

- 1 box (18.3 ounces) fudge brownie mix (+ egg(s) + sub milk and melted butter for water and oil)
- 1 teaspoon ground cinnamon
- 1/2 teaspoon chili powder

SPICED PECANS:

- 2 tablespoons butter, cubed
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon chili powder
- 2 1/2 cups coarsely chopped pecans
- 2 tablespoons sugar

MASCARPONE FROSTING:

- 4 tablespoons butter, cubed and softened
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 4 1/2 cups confectioners' sugar, divided
- 2 tablespoons milk
- 1 teaspoon vanilla extract

GANACHE:

- 8 ounces dark chocolate, finely chopped
- 1 cup heavy whipping cream
- 1/4 teaspoon chili powder

Instructions

BROWNIES:

Line a greased 9-inch square baking pan with parchment paper, allowing excess paper to hang over sides. Grease paper.

Prepare brownie mix according to package directions; add egg(s), and substitute milk for water and melted butter for oil. Stir in cinnamon and chili powder. Pour batter into prepared pan. Bake according to package directions. Cool completely on a wire rack.

SPICED PECANS:

Reduce oven temperature to 300°F. Line a 15 x 10-inch baking pan with aluminum foil. Grease foil.

Melt butter in a large saucepan over medium-low heat. Add cinnamon and chili powder. Remove from the heat. Stir in pecans and sugar. Spread pecans onto prepared pan. Bake for 15-20 minutes or until nuts are toasted, stirring once. Cool completely on a wire rack.

MASCARPONE FROSTING:

Cream the butter, mascarpone and 2 cups confectioners' sugar in a large bowl until light and fluffy. Gradually add remaining confectioners' sugar, beating each addition until combined. Beat in milk and vanilla. Frost brownies. Refrigerate for at least 30 minutes.

GANACHE:

Place chocolate in a bowl. Bring cream just to a boil in a small saucepan over medium heat, whisking constantly. Pour cream over chocolate. Let stand for 3 minutes. Stir until chocolate mixture is smooth. Stir in chili powder. Cool slightly; spread ganache over frosting. Sprinkle with pecans. Refrigerate for at least 1 hour or until set.





WISCONSIN CHEESE COMPANY DIRECTORY

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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