Grilled CHEESE ACADEMY

RECIPE BOOK

Proudly Honoring Wisconsin Cheese
At the Grilled Cheese Academy, we are committed to honoring the tastiest and most sublime gourmet grilled cheese sandwiches to ever grace plate or palate. And so it is with great pleasure that we present a collection of mouthwatering masterpieces all made, of course, with the always-out-of-the-ordinary Wisconsin Cheese. Featured here you’ll find not only some of the winning entries from our 2012 Grilled Cheese Recipe Contest, but also a sampling of sandwiches so deliciously unique that it just wouldn’t be right to keep them all to ourselves (although we did think about it). So sit back, relax, and don’t be surprised if your taste buds start to tingle.
The SERGEANT PEPPER

A tasty offering of Wisconsin Pepper Jack and Cheddar cheeses, roasted cauliflower, and caramelized onions.

INGREDIENTS

- 2 tablespoons butter
- 1 head cauliflower, cut in small pieces
- Salt and pepper
- ½ cup flour
- ½ cup rice flour
- 2 tablespoons cornstarch
- 1 cup cold seltzer water (club soda)
- Vegetable oil for frying
- 2 yellow onions, thinly sliced
- 8 slices sourdough bread
- 4 tablespoons extra virgin olive oil
- 4 slices Wisconsin Pepper Jack cheese
- 4 slices Wisconsin Cheddar cheese

COOKING DIRECTIONS

Heat large sauté pan over high heat. Add butter and cauliflower; sauté on high until brown, stirring so cauliflower doesn’t burn. Season with salt and pepper; remove to plate lined with paper towels; drain.

For batter: Whisk together flours, cornstarch, and a pinch of salt and pepper. Whisk in cold seltzer water until smooth. (Water MUST be cold for tempura-type batter.) Store batter in the refrigerator until ready to fry.

Heat 3-4 inches vegetable oil to 350°F in fryer or deep pan. Dip onion slices into the batter to cover and fry until golden brown. Drain on paper-towel-lined plates and season with salt and pepper.

Heat grill over medium. Drizzle 1 side of each slice of bread with ½ tablespoon olive oil; place 4 slices, oil-side down, on grill (or use panini press). Top each slice with Pepper Jack, cauliflower, fried onions, and a slice of Cheddar, in that order. Place remaining 4 bread slices on top of sandwiches, oil-side up. Grill, turning once, until the bread is golden and the cheese is melted.
The **BUFFALO BILL**

It’s Wisconsin Blue and Monterey Jack perfectly complemented by crispy fried chicken and buffalo wing sauce.

**COOKING DIRECTIONS**

Season chicken breasts with salt and pepper and place in zip-style resealable bag. Pour buttermilk into bag and seal. Refrigerate at least 1 hour or overnight.

Place flour on plate and season with salt and pepper. Pour wing sauce into bowl. Heat large sauté pan over medium-high heat. Add vegetable oil to about 1-inch depth and heat to 350ºF. Remove chicken breasts from bag and roll in flour to coat. Fry in hot oil, 4-5 minutes per side, until golden and cooked through.

Remove chicken breasts from skillet with tongs and turn them in the bowl of hot sauce to coat evenly. Reserve on plate.

Heat large skillet over medium heat. Butter 1 side of each bread slice. Place 4 slices, buttered-side down, in skillet and top each with 1 slice Monterey Jack, 1 chicken breast, 1 ounce Blue cheese crumbles, and ½ cup of shredded lettuce. Layer the sweet pepper bruschetta topping on the lettuce, if using. Top each sandwich with another piece of the bread, butter-side up, and grill, turning once, until bread is golden and cheese melts. Garnish with sport peppers, if desired.

**INGREDIENTS**

- 4 boneless chicken breasts
- Salt and pepper
- 1 cup buttermilk
- 1 cup flour
- 1 cup spicy "buffalo wing" sauce
- Vegetable oil for frying
- 8 slices sourdough bread
- 6 tablespoons butter, at room temp.
- 4 slices Wisconsin Monterey Jack cheese
- ½ cup (4 ounces) Wisconsin Blue cheese, crumbled
- 2 cups iceberg lettuce, shredded
- Sweet pepper bruschetta topping, optional
- Hot sport peppers, optional

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The CHESHIRE

This tour de force features Wisconsin Edam and Cheddar, an over-easy egg, and strips of crispy bacon.

COOKING DIRECTIONS

Mix mayonnaise with garlic. Spread 1 tablespoon of the mixture on each of 4 slices of bread. Top each with 1 slice Edam, a few leaves of lettuce, a slice or 2 of the tomato, and ¼ of the avocado slices. Set aside.

Fry bacon in cast-iron or nonstick skillet until crisp; remove to plate lined with paper towels and drain and pat dry. Remove all but 1-2 tablespoons bacon fat from skillet. Crack eggs into skillet and fry until whites are just set; flip over and cook for 1 minute. Place 2 bacon slices on top of avocados on each of the prepared bread slices. Top bacon with an egg, a slice of Cheddar, and a slice of bread. Wipe the skillet out and return to heat. Add 1 tablespoon butter and, when melted, add sandwiches to skillet. Spread sandwich tops with butter. Grill sandwiches until bottom is lightly browned and cheese begins to melt. Flip sandwiches, adding more butter if necessary. Grill until browned and cheese melts.

INGREDIENTS

- 4 tablespoons mayonnaise
- 1 clove garlic, minced
- 8 slices French-style country bread
- 4 slices Wisconsin Edam cheese
- 1 head Bibb lettuce
- 2 beefsteak tomatoes, sliced
- 2 ripe Hass avocados, sliced
- 8 slices bacon
- 4 eggs
- 4 slices Wisconsin Cheddar cheese
- 6 tablespoons butter, at room temp.

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The PILGRIM

Features Wisconsin Gouda and smoked turkey breast smothered in cranberry mustard and sage-butter.

INGREDIENTS

- 3 tablespoons cranberry sauce
- 3 tablespoons Dijon mustard
- 6-8 tablespoons butter, at room temp.
- 4-5 fresh sage leaves, chopped
- 8 slices honey wheat bread
- 16 slices Wisconsin Gouda cheese
- 8 ounces turkey breast, sliced
- 8 ounces fresh spinach leaves

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COOKING DIRECTIONS

In small bowl, mix cranberry sauce and Dijon mustard. Set aside. (Or use purchased cranberry-mustard.)
Mix butter with sage until smooth.
Heat large skillet or sauté pan over medium heat. Spread 1 side of each bread slice with sage-butter. Place 4 slices butter-side down in pan and spread each with 1 tablespoon cranberry-mustard. Top with 2 slices Gouda, 2 ounces turkey, and 2 ounces spinach. Top with 2 more slices Gouda and bread slice, butter-side up. Grill, turning sandwiches once until bread is golden and cheese is melted. Serve remaining cranberry-mustard on the side.
COOKING DIRECTIONS

For caramelized onions: Heat large sauté pan over high heat; add olive oil and 1 tablespoon butter; heat. Add sliced onions and sugar. Cook without stirring for 2 minutes. Stir in pinch of salt and pepper. Cook, stirring at intervals, for another 5-8 minutes to brown onions. Add water and stir for 1 minute. Remove to a bowl and set aside.

Return pan to heat and add 1 tablespoon butter and melt; add mushrooms. Add pinch of salt and pepper and cook on medium-high heat for 3-5 minutes. Add chopped herbs and cook for 2 minutes. Remove to bowl.

Spread butter evenly on 1 side of the bread slices. Heat skillet or sauté pan over medium heat; place a bread slice, butter-side down, in skillet. Top with slice of Cheddar; add about 1 tablespoon each of mushrooms and onions, then top with slice of Aged Brick and another piece of bread, butter-side up. Grill for 2 minutes, then carefully flip over, cooking to a golden brown and melting the cheeses. Repeat with remaining ingredients (3 additional sandwiches).

Place sandwiches on serving plates and return skillet to the heat. Add 1 tablespoon butter and fry eggs sunny-side up over medium heat. Season with pinch of salt and pepper and fry until whites are just set. Place an egg on top of each sandwich and serve immediately.

INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 7 tablespoons butter, at room temperature, divided
- 1 yellow or Spanish onion, thinly sliced
- 1 teaspoon sugar
- Salt and pepper
- 1 tablespoon water
- 6-8 ounces mushrooms such as cremini, button, or shiitake, sliced ¼-inch thick
- 1 sprig fresh rosemary, chopped
- 1 sprig fresh thyme, chopped
- 8 slices whole-grain bread
- 4 slices Wisconsin Cheddar cheese
- 4 slices Wisconsin Aged Brick cheese
- 4 large eggs

There’s so much to savor with Wisconsin Aged Brick and Cheddar, a sunny-side-up egg, and sautéed mushrooms.
COOKING DIRECTIONS

Mix 6 tablespoons butter with the garlic until light and smooth.

Heat sauté pan over high heat; add olive oil, 1 tablespoon butter, and mushrooms. Season with pinch of salt and pepper; sauté 5 minutes.

Spread cut sides of rolls with garlic butter. Heat large skillet or sauté pan. Place roll bottoms in pan, butter-side down. Grill until golden brown. Flip roll bottoms. Layer on each bottom 4 slices Fresh Mozzarella, 4 slices pepperoni, some black olive slices, some sautéed mushrooms, 1 ounce sun-dried tomatoes, and 4 more slices Fresh Mozzarella. Place roll tops over. Grill until cheese is melted and bread is crisp and golden, turning sandwiches over once during grilling.

INGREDIENTS

- 7 tablespoons butter at room temperature, divided
- 1 clove garlic, minced
- 1 tablespoon extra virgin olive oil
- 8 ounces shiitake mushroom caps, thinly sliced
- Salt and pepper
- 4 focaccia-style rolls, split
- 4 Wisconsin Fresh Mozzarella ovaline-size balls, each cut into 8 slices
- 16 slices pepperoni
- ½ cup ripe black olive slices
- 6-8 pepperoncini, halved
- 4 ounces marinated sun-dried tomatoes, dried and thinly sliced

Prepare your taste buds for Wisconsin Fresh Mozzarella, pepperoni, and sautéed shiitake mushrooms on rosemary focaccia.

The FRANCESCA

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The CARNEGIE

This monument of scrumptiousness features Wisconsin Swiss, smoked ham, and pickles on a baguette.

COOKING DIRECTIONS

Spread 1 tablespoon mustard evenly over each cut side of baguette. On each bottom piece, place 2 slices Swiss, some pickle slices, and \( \frac{1}{4} \) pound of sliced ham. Top with additional pickle slices and 2 additional slices of Swiss. Place bread top on and spread 1 tablespoon butter over sandwich top. If using a panini press, heat on medium-high and add 1 tablespoon of butter. Place sandwich on heating element as butter melts; lower top of panini press and press the sandwich together. Cook to golden brown and until cheese melts.

If you are not using a panini press, heat skillet or sauté pan over medium-high heat, add 1 tablespoon butter and add sandwich when butter melts. Grill for 2 minutes, then carefully turn over and press down with a spatula and grill another 2 minutes. Repeat with remaining 3 sandwiches.

INGREDIENTS

- 8 tablespoons yellow deli-style mustard
- 1 16-inch baguette, cut into 4 even pieces and sliced in half lengthwise
- 16 slices Wisconsin Swiss cheese
- 4 kosher dill pickles, thinly sliced
- 1 pound top-quality smoked ham, sliced
- 4 tablespoons butter, at room temp.
The VERDE

It boasts Wisconsin Feta, roasted beets, arugula, and ham smothered in honey-balsamic Dijon mustard.

**COOKING DIRECTIONS**

Preheat oven to 375°F.

Trim beet stems, leaving about 1 inch of stem attached. Wash beets in cold water. Place in baking dish; drizzle with extra virgin olive oil and season with salt and pepper. Add water to dish to depth of ¼ inch. Cover and place in oven and roast for about 1 hour and 15 minutes, or until beets are easily pierced with knife or fork. Peel. (The beets will peel easily while still hot or warm.) Cool and slice thinly.

Fry bacon, if using, in skillet until crispy and brown.

Whisk together mustard, honey, balsamic vinegar, and grape seed oil.

Heat skillet or sauté pan over medium heat and spread 1 side of pumpernickel slices with butter; place 4 slices in pan, butter-side down. Top each with ¼ of the Feta, ½ of the beet slices, some arugula, ¼ of the toasted pepitas, 2 bacon slices (or 1 ham slice), ¼ of the onion slices, another ¼ of the Feta, and a slice of the remaining pumpernickel, butter-side up. Grill on both sides, turning once, to brown bread. Serve with the honey-balsamic dressing on the side or drizzled over the top.

**INGREDIENTS**

- 1 bunch (5-6) red or Chioggia beets
- 1 tablespoon extra virgin olive oil
- Salt and pepper
- 8 slices bacon or 4 slices smoked ham
- 2 tablespoons Dijon mustard
- 1-3 tablespoons honey
- ¼ cup balsamic vinegar
- 4 tablespoons grape seed oil
- 8 slices pumpernickel bread
- Butter to coat bread
- 1 cup (6-8 ounces) Wisconsin Feta cheese, crumbled
- 8 ounces arugula
- 4 tablespoons pepitas (pumpkin seeds), toasted
- 1 red onion, sliced about ¼-inch thick

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**Preheat oven to 350ºF.**

Place bacon slices on baking sheet pan with sides (jelly roll pan) and bake until lightly browned and starting to crisp, about 5-6 minutes. Meanwhile, mix brown sugar and maple syrup until smooth. Brush hot bacon slices with mixture, using a pastry brush. Return to oven for another 5-6 minutes, turning once and being careful not to burn sugar. Remove to cooling rack and let cool.

Heat griddle or sauté pan over medium heat. Butter 1 side of bread slices. Spread other side with peanut butter. Top each slice, peanut-butter-side up, with 1 Butterkäse slice and some banana slices. Place butter-side down on griddle and grill until sandwich bread bottoms are light golden brown. Meanwhile, heat chocolate sauce until warm. Dip each slice of bacon into warm chocolate to cover half of strip and place over bananas. To serve, drizzle sandwiches with additional chocolate sauce.

**INGREDIENTS**

- 8 slices bacon
- 4 tablespoons brown sugar
- 4 tablespoons maple syrup
- 4 tablespoons butter, at room temp.
- 4 thick slices firm white bread
- 8 tablespoons peanut butter
- 4 1½-ounce slices Wisconsin Butterkäse cheese
- 2-3 bananas, sliced or chunked
- 1 cup hot fudge or chocolate sauce
The BIANCA

A decadent ensemble of Wisconsin Mascarpone, dulce de leche, and raspberry preserves on cinnamon raisin bread.

COOKING DIRECTIONS

To make dulce de leche, place can of condensed milk in deep pot and cover with water; bring to a boil. Lower heat and simmer 90 minutes. Turn burner off and let can sit in the water until cool. Dry can and open. It will be caramel-colored (and hard to resist eating).

Mix Mascarpone with vanilla and stir to incorporate air and lighten cheese.

Heat skillet or sauté pan over medium heat. Butter bread slices on 1 side; place in pan, butter-sided down, and grill until golden brown and crisp. Remove and spread unbuttered sides of 4 slices with 1 tablespoon raspberry preserves, 2 tablespoons Mascarpone, and 1 tablespoon dulce de leche, in that order. Top with another toasted piece of bread, browned-side up, and more dulce de leche. Garnish with whipped cream and fresh raspberries, if desired.

INGREDIENTS

- 1 14-ounce can sweetened, condensed milk*
- 8 ounces Wisconsin Mascarpone cheese, at room temp.
- 1 teaspoon pure vanilla extract
- 6 tablespoons butter, at room temp.
- 8 slices unfrosted cinnamon raisin bread
- 4 tablespoons raspberry preserves
- Whipped cream for garnish, optional
- Fresh red raspberries for garnish, optional

*Prepared, bottled dulce de leche may be substituted.
**Cooking Directions**

Mix arugula and spinach in small bowl; set aside. Trim crust from 3 sides of the bread slices, leaving curved top crust attached. Butter bread slices on both sides. Heavily coat skillet, preferably cast iron, with cooking spray and then heat.

Place 2 slices of bread, buttered-side down, in skillet (there should be slight sizzle) and place 5-6 blackberries in center area of each bread slice. Top berries with a slice of Provolone. Add another handful of berries and top with Gouda for the second layer. Place 3 strips of bacon on each sandwich and place bread slice on top, buttered-side up. Using a spatula, press firmly to meld and compact sandwich; grill 2-3 minutes until bottom is browned. Flip and grill another 2 minutes or until cheese is melting.

Remove sandwiches to plate. Carefully pull back top slice and spread arugula and spinach mixture over. Replace top, pressing down, and then flip sandwich so greens are on the bottom.

**Ingredients**

- ½ cup arugula
- ½ cup spinach
- 4 slices traditional white bread
- 4-6 tablespoons butter, softened
- Cooking spray to coat skillet
- 20-24 fresh blackberries, divided
- 2 slices Wisconsin Provolone cheese, cut to fit bread
- 2 slices Wisconsin Gouda cheese, cut to fit bread
- 6 slices bacon, cooked crisp and drained

**The BEWITCHING**

This magical concoction features fresh blackberries, peppery greens, crispy fried bacon, and lusciously molten Wisconsin Provolone and Gouda.

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**COOKING DIRECTIONS**

Spread butter evenly on 1 side of each bread slice. Heat griddle or large nonstick skillet over medium. Assemble sandwiches while skillet heats: On each of 4 slices of bread, buttered-side down, layer 1 cheese slice and then ¼ of the apple slices, caramel topping, and pulled pork, followed by another slice of cheese. Top with remaining 4 bread slices, buttered-side up.

Place sandwiches (1 or 2 at a time) in heated skillet. Grill 2 to 3 minutes or until bread is golden brown and cheese begins to melt. Flip and cook until bottom is brown. Repeat with remaining sandwiches.

Place powdered sugar in sieve or sifter and liberally dust tops of sandwiches with it.

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**INGREDIENTS**

- 4-5 tablespoons butter
- 8 slices firm white bread
- 8 1½- to 2-ounce slices Wisconsin Sharp Cheddar cheese
- 1 medium Granny Smith apple, thinly sliced
- ½ cup caramel topping
- 1 cup pulled pork tenderloin or store-bought barbecued pulled pork
- ¼ cup powdered sugar

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The **STATE FAIR**

Featuring classic Midwestern ingredients, complemented by Wisconsin Sharp Cheddar, it’s just like being at the state fair.

**SILVER PRIZE 2012**

GRILLED CHEESE RECIPE CONTEST

CREATED BY

LIZ DELIA

Oswego, NY

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COOKING DIRECTIONS

Butter 1 side of each bread slice. Set aside. Heat 1/2 tablespoon olive oil in small skillet. Add corn, stirring occasionally, about 5 minutes. Place in small bowl; add Cream Cheese, mayonnaise, black pepper, 1/8 teaspoon cayenne pepper, 1/8 teaspoon salt, 1/8 teaspoon garlic powder, onion, lemon juice, and zest. Mix with electric mixer or by hand until well blended and fairly smooth. Divide mixture among 4 of the bread slices and spread it on unbuttered sides. Set aside.

Heat 1/2 tablespoon olive oil in large skillet over medium; add kielbasa slices and cook 30-45 seconds per side until heated through. Add remaining olive oil to skillet and heat. Add shrimp and season with remaining garlic powder, cayenne pepper, and salt. Cook shrimp 3-4 minutes, turning once, until done. Remove from skillet.

Heat large skillet or grill. Place the 4 bread slices without Cream Cheese spread, buttered-side down in skillet (you may have to do this in batches); top each with Gruyère slice and 1/4 of the shrimp and kielbasa slices. Top sandwiches on grill with slices, spread with Cream Cheese mixture, buttered-side up. Grill until sandwich bottom is golden brown; turn and grill the other side until browned and cheese is melted.

INGREDIENTS

- 3 tablespoons butter, softened
- 8 slices potato white bread
- 1 1/2 tablespoons extra virgin olive oil, divided
- 1 cup fresh or frozen corn kernels, thawed
- 1 4-ounce package Cream Cheese, chunked and softened
- 3 tablespoons mayonnaise
- 1/4 teaspoon garlic powder, divided
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper, divided
- 1/8 teaspoon salt, divided
- 1/2 pound medium shrimp, peeled & deveined
- 4 thick slices Wisconsin Gruyère cheese

This sandwich is inspired by the traditional southern Low Country Boil, which features shrimp, kielbasa (or other smoked sausage), and corn. Wisconsin Gruyère adds a luscious richness.
**CHATEAU**

Classic fondue starring Wisconsin Swiss cheese gets a sophisticated finishing with balsamic-roasted grapes and a port reduction.

**COOKING DIRECTIONS**

Pour port in small saucepan and simmer until slightly syrupy, about 10 minutes. Cool.

Preheat oven to 450°F. Toss grapes with 1 teaspoon olive oil, balsamic vinegar, pinch of salt, and rosemary sprig. Roast in shallow nonstick baking pan for 12 minutes, until blistered. Cool slightly; drain liquid.

Toss Swiss with flour to coat shreds. In fondue pot or double boiler, simmer white wine for 5 minutes, then whisk in cheese and stir until melted. Add pinch of salt and whisk slowly while simmering additional 5 minutes. Remove from heat.

Heat large skillet over medium. Brush both sides of bread slices with olive oil. Grill each slice, both sides, in skillet, turning once. Place 2 slices on serving plates. Top with layer of roasted grapes and arugula. Spoon warm fondue over. Drizzle with port reduction and top with second slice of bread.

**INGREDIENTS**

- 1 cup port
- 2 cups seedless red grapes
- ¼ cup olive oil, divided
- 1 teaspoon balsamic vinegar
- Salt
- 1 sprig rosemary
- 1 cup (4 ounces) Wisconsin Swiss cheese, shredded
- 1 tablespoon flour
- ½ cup dry white wine, such as Sauvignon Blanc or Pinot Grigio
- 4 slices crusty French bread
- 2 handfuls arugula

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**HOLY CANNOLI**

Filled with Wisconsin Ricotta cheese, chocolate bits, and sugary glazed fruits, this versatile sandwich is perfect for breakfast, dessert, or both.

**COOKING DIRECTIONS**

Beat Ricotta for 2 minutes with electric mixer, until smooth. Add sugar and continue beating for additional 2 minutes. Stir in chocolate chips, pistachios, orange peel, and vanilla. Butter 1 side of each bread slice. Divide Ricotta mixture evenly over 2 of the slices, buttered-side down. Top with remaining slices, buttered-side up.

Heat nonstick skillet over medium. Place in skillet; cover and grill 1-2 minutes or until bread is golden brown. Flip sandwiches and continue to cook, uncovered, an additional 1½ minutes, until second side is golden brown.

Place sandwiches on individual serving plates; cut in half. Drizzle with chocolate sauce and sprinkle with chopped pistachios.

**INGREDIENTS**

- ½ cup Wisconsin Ricotta cheese
- 2 tablespoons confectioner’s sugar
- 2 tablespoons mini chocolate chips
- 2 teaspoons pistachios, chopped, plus additional for garnish
- 1 ½ teaspoons diced, glazed orange slices, candied orange peel or orange slice candy
- ½ teaspoon vanilla
- 1 tablespoon unsalted butter, softened
- 4 slices challah
- Homemade or store-bought chocolate sauce

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**DEVIL WEARS GOUDA**

There’s nothing evil about this scrumptious sandwich made heavenly with buttery Wisconsin Gouda, chive-spiked butter, and sautéed onions in jalapeño-flecked cornbread.

**INGREDIENTS**

- 1 box (8- to 9-ounce) cornbread mix to be baked in 8-inch square pan
- 1 tablespoon fresh jalapeño chile (or more if you like it hot), seeds removed and diced
- 4 tablespoons butter, divided
- ½ large red onion, sliced thin
- 1 teaspoon fresh or frozen chives, chopped
- 2 cups Wisconsin Gouda cheese, grated

**COOKING DIRECTIONS**

Prepare and bake cornbread as directed on package, adding diced jalapeño to batter and spreading in 8-inch square baking pan. Cool enough to be able to cut cornbread.

Sauté onion in 1 1/2-2 tablespoons butter until soft and beginning to caramelize (you can increase the amount of onion, if you prefer). Melt remaining butter in microwave with the chives. Cut cornbread into 4, 4-inch squares and then cut through each to make 8 sandwich slices. Heat a heavy skillet or grill. Brush the cornbread sides that are to be grilled with the chive butter. Place 4 of the slices in skillet, buttered-side down, and layer with cheese, onion, and more cheese. Top with remaining cornbread slices, buttered-side up. Grill until bottom is golden. Carefully turn over and grill until heated through and cheese is melted.

**STRAWBERRY BREAKFAST**

The sublime richness of Wisconsin Brie combined with sweet berries and bittersweet chocolate is sure to make you think twice about hitting the snooze button.

**INGREDIENTS**

- Chocolate Chunk Egg Bread
  - 3 1/4 to 3 3/4 cups flour
  - 1 tablespoon sugar plus a pinch, divided
  - 3/4 teaspoon salt
  - 1/2 cup warm water (110 to 115°F)
  - 1 package (1/4 ounce) dry yeast
  - 4 eggs
  - 8 ounces bittersweet chocolate, roughly chopped, divided
  - 1 egg mixed lightly with 1 teaspoon water
  - Butter to coat bowls

- Sandwich
  - 1 1/2 tablespoons butter, softened
  - 4 slices Chocolate Chunk Egg Bread
  - 4 tablespoons strawberry jam, divided
  - Wisconsin Brie slices, cut about 3/8-inch thick to cover bread slices

**COOKING DIRECTIONS**

**Make bread:** Whisk flour, 1 tablespoon sugar, and salt together in large bowl. Place water in 2-cup measuring cup; add pinch of sugar and yeast and whisk. Set aside 5 minutes or until foamy. Whisk in oil and eggs. Add to flour mixture. Beat on medium speed 3 minutes. If necessary, stir in additional flour to make soft dough. Turn onto floured surface and knead 6-8 minutes, until smooth and elastic (or knead in stand mixer using dough hook). Divide dough in half, knead half of the chocolate pieces into each dough half. Place dough in buttered separate bowls, turning once to coat. Cover; allow to rise in warm place until doubled, about 1 1/2 hours. Line a baking sheet with parchment paper. Set aside.

When dough has risen, punch dough down through center with your fist. Place halves on floured surface and form each into a loaf, tucking ends and sides underneath to form taught, smooth loaves. Place a few inches apart on prepared baking sheet. Cover and let rise 30 minutes. Meanwhile, preheat oven to 375°F. Brush egg water bath over tops of both loaves. Bake 10 minutes. Place foil sheet loosely over loaves, tenting. Continue baking 10-15 minutes until golden. Cool completely on wire rack.

**Make sandwiches:** Heat a nonstick skillet over medium. Butter 1 side of bread slices. On 2 slices, spread 1 tablespoon jam on unbuttered side, top with Brie, and spread 1 tablespoon additional jam over cheese. Top with remaining 2 bread slices, buttered-side up. Place sandwiches, buttered-side down, in skillet. Cook until toasted; flip and cover skillet and continue cooking until cheese is melted and bread is golden brown. Enjoy the remaining bread in additional sandwiches or on its own.
**COOKING DIRECTIONS**

Butter 1 side of bread slices. Arrange slices butter-side down. Spread each slice with Mascarpone, dividing evenly. Over 2 slices, sprinkle basil, vinaigrette (drops from spoon), tomato slices, and 2 slices bacon each. Top with remaining 2 bread slices, buttered-side up.

Heat nonstick skillet for 2 minutes over medium low. Grill sandwich for about 4 minutes, until golden and crispy. Flip and grill another 4-5 minutes.

**INGREDIENTS**

- 2-3 tablespoons butter, softened
- 4½-inch-thick slices kalamata olive bread, preferably ciabatta
- 4 tablespoons Wisconsin Mascarpone cheese
- 1 teaspoon fresh basil leaves, finely chopped
- ½ teaspoon homemade or store-bought balsamic vinaigrette
- 4 slices yellow tomato to cover bread, preferably heirloom
- 4 slices premium bacon, fried crisp and drained

**CREATED BY**

STACEY REED
Gresham, OR

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**BAJA**

A sweet-hot spread of smoked chipotle chile powder and raspberry jam, poblano chile strips and cooling avocado mash make this Wisconsin Pepper Jack grilled sandwich irresistible, whether it’s beach weather or not.

**COOKING DIRECTIONS**

Butter each slice of bread on 1 side. Set aside. Mix cumin, ¼ teaspoon chipotle powder, salt, and pepper in bowl that can accommodate shrimp. Set aside. In small bowl, mix raspberry jam and remaining ¼ teaspoon chipotle powder. Set aside.

Heat vegetable oil in large, heavy skillet and sauté poblano and onion strips over high heat until slightly charred and softened. Remove vegetables from skillet. Lower heat to medium. Toss shrimp in cumin-chipotle powder mixture and add to skillet, stirring for about 2 minutes or until cooked through (opaque). Remove shrimp to cutting board and cool slightly. Butterfly shrimp, cutting through thickness.

Wipe skillet with paper towel. Reduce heat to medium low and place 4 slices bread, buttered-side down, in skillet (may be done in batches). Grill until golden brown. Remove half of the slices and flip remaining slices in skillet over. Spread thin layer of jam mixture on tops of bread in skillet. Top with 1 cheese slice each. Place shrimp in single layer over cheese. Scatter chile and onion strips over in a single layer. Spread the mashed avocado on bread removed from skillet. Place sandwiches avocado-side down in skillet. Grill until bottom is browned. Flip and grill until golden brown on second side. Repeat steps, using all ingredients.

**INGREDIENTS**

- 4-5 tablespoons butter, softened
- 8 slices pumpernickel bread
- 1 teaspoon cumin
- ½ teaspoon chipotle chile powder, or more to taste, divided
- Salt and pepper to taste
- 6 tablespoons seedless raspberry jam
- 1 tablespoon vegetable oil
- 1 large poblano chile, roasted, peeled, seeded, and cut in ¼-inch-wide strips
- 1 red onion, cut in ¼-inch-wide strips
- 12 ounces medium uncooked shrimp, peeled and deveined
- 4½-inch-thick slices Wisconsin Chipotle Jack or Pepper Jack cheese, cut to fit bread
- 1 ripe Hass avocado, diced and mashed with 1 teaspoon fresh lime juice and salt to taste

**CREATED BY**

DONNA KELLY
Provo, UT
**Wisconsin Blue**

**Description:** When biting into a piece of Wisconsin Blue, prepare for a rush of flavor and aroma. Named for its blue veins, Blue cheese ranges from firm and crumbly to slightly creamy in texture. Blue cheese is aged longer than 60 days for a bolder and more expressive flavor experience.

**Flavor:** Pleasantly sharp, with earthy flavors. Some varieties are salty, with hints of pepper.

**Goes Well With:** Crackers, apples, pears, grapes, honey, walnuts, cashews, and almonds.

**Pairs With:** Cabernet Sauvignon, Madeira, Pinot Noir, Port, Porter, Riesling, Scotch, Stout, Syrah, and Zinfandel.

**Featured on the Buffalo Bill**

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**Wisconsin Aged Brick**

**Description:** Brick originated in Wisconsin, so it’s naturally good. Not only does this cheese resemble a brick, but Wisconsin cheesemakers originally used bricks to press excess whey from the cheese, hence the name. Brick is a smooth-textured cheese that is ivory to creamy yellow in color, and comes in three varieties: mild, aged, and dry rind.

**Flavor:** Changes from mild and sweet with a touch of nuttiness when young to pungent and tangy when aged.

**Goes Well With:** Crackers, sweet pickles, and nuts.

**Pairs With:** Beaujolais, Bock, Chardonnay, Lager, Merlot, Pinot Noir, Porter, Sauvignon Blanc, and Stout.

**Featured on the Birchwood**

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**Wisconsin Butterkäse**

**Description:** Decadence is a word that comes to mind when indulging in this tasty treat. Just like the Germans who created it, Butterkäse is one hearty cheese. Named for its butter-like texture, Butterkäse is a delicately flavored, odorless cheese. It’s semi-soft and easily melts into many of your favorite dishes.

**Flavor:** Mild, buttery, and delicate.

**Goes Well With:** Crackers, sourdough bread, sausages, grapes, melons, and plums.

**Pairs With:** Brandy, Chardonnay, Lager, and Pilsner.

**Featured on the Lisa Marie**

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**Wisconsin Cheddar**

**DESCRIPTION:** Wisconsin leads the nation in producing this captivating cheese. Profoundly aromatic and complex, Cheddar can be aged up to ten years. Aging increases sharpness and allows different flavors and textures to develop. Cheddar’s natural color is creamy white, but it is often turned bright orange with the addition of annatto—a tasteless, odorless vegetable coloring.

**FLAVOR:** Rich, nutty, and smooth when young, it becomes increasingly sharp, complex, and crumbly with age.

**GOES WELL WITH:** Crackers, sausages, apples, pears, dried fruits, and nuts.

**PAIRS WITH:** Brandy, Champagne, Ciders & Fruit Beers, Madeira, Merlot, Pale Ale, Pinot Gris, Port, Porter, Riesling, Sauvignon Blanc, Scotch, and Syrah.

**Wisconsin Cream Cheese**

**DESCRIPTION:** Cream Cheese, an American original, became popular around 1880 when factories spread from the Northeast to the rest of the country. Wisconsin cheesemakers produce Cream Cheese in many flavors, including berry, herb, smoked salmon, and roasted garlic. Smooth and creamy, it makes for the perfect spread on bagels, sandwiches, and wraps.

**FLAVOR:** Rich, nutty, and slightly sweet.

**GOES WELL WITH:** Fresh fruit, jams and jellies, fruit and nut breads, and bagels.

**PAIRS WITH:** Chardonnay, Chianti, Ciders & Fruit Beers, and Riesling.

**Wisconsin Edam**

**DESCRIPTION:** An elder statesman of cheese, Edam is named after the small town in Holland where it originated more than 800 years ago. Edam is often wrapped in the shape of a ball and is known for its distinctive red wax. Wisconsin cheesemakers produce Edam in smoked, caraway, aged, organic, and reduced-fat varieties.

**FLAVOR:** Nutty, rich, and slightly sweet.

**GOES WELL WITH:** Crackers, apples, pears, melons, apricots, cherries, and nuts.

**PAIRS WITH:** Beaujolais, Brown Ale, Champagne, Lager, Pinot Gris, Riesling, Sauvignon Blanc, and Stout.
**Wisconsin Cheese Index**

### Wisconsin Feta

**Description:**
Feta cheese is a tasty ingredient crafty chefs use to spice up many dishes. Wisconsin cheesemakers make excellent Feta using cow’s milk. Fresh Feta is packaged in brine to help preserve the cheese. To reduce the salt content of Feta, rinse the cheese in cold water or milk prior to serving. There are many varieties of Feta, including herbs and dill, tomato, basil, black pepper, and garlic, to name just a few.

**Flavor:**
Almost always salty and tangy, Feta is mild and creamy when young, becoming peppery and complex with age.

**Goes Well With:**
Pita bread, vegetables, and olives.

**Pairs With:**
Pilsner, Pinot Gris, Riesling, Sauvignon Blanc, and Weiss Beer.

### Wisconsin Gouda

**Description:**
Wisconsin cheesemakers proudly carry on the tradition of making fine Gouda, a cheese first produced more than 800 years ago in Holland. Both the age and flavor of Gouda can be determined by the color of the wax casing: Red wax suggests mild; yellow or clear wax suggests aged or flavored; and black or brown wax suggests smoked. Wisconsin produces Gouda in many varieties: plain, caraway, smoked, reduced fat, and endless—a version that is easier to slice.

**Flavor:**
Light, buttery, and nutty.

**Goes Well With:**
Crackers, apples, pears, peaches, apricots, cherries, and nuts.

**Pairs With:**
Beaujolais, Bock, Brandy, Brown Ale, Champagne, Chardonnay, Lager, Pale Ale, Pinot Gris, Porter, Riesling, Scotch, and Stout.

### Wisconsin Gruyère

**Description:**
Gruyère originated in the Alpine region between France and Switzerland around the 11th century. Today, Wisconsin cheesemakers produce fine Gruyère using classic production techniques involving handcrafted copper vats. While this cheese is scrumptious when young, it becomes increasingly sweet, nutty, and granular with age. Aged wheels are referred to as Surchoix and are cured for longer than the average of 90 days.

**Flavor:**
Nutty, rich, sweet, and full-bodied. Flavors increase with age.

**Goes Well With:**
Crackers, apples, pears, grapes, pickles, and mustard.

**Pairs With:**
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**Wisconsin Mascarpone**

**DESCRIPTION:** Smooth and thick, soft and creamy, Mascarpone is a fresh cheese meant to be eaten soon after it’s produced. However, Wisconsin Mascarpone enjoys a longer shelf life than imported varieties. Originating in the Lombardy region of Italy, it was traditionally made only during the fall and winter months as a dessert cheese. In Wisconsin, Mascarpone is available year-round and has many applications.

**FLAVOR:** Rich, buttery, and slightly sweet. Yes, it’s hard to resist.

**GOES WELL WITH:** Berries, fresh figs, shortbread, ladyfingers, and sweet wheat crackers.

**PAIRS WITH:** Champagne, Ciders & Fruit Beers, Pinot Gris, Port, Riesling, Sauvignon Blanc, and Stout.

**Wisconsin Monterey Jack**

**DESCRIPTION:** A Scotsman named David Jacks first produced this cheese in the 1890s. Wisconsin cheesemakers have quickly taken to making Monterey Jack in a wide variety of flavors, including dill, garlic, hot pepper, pesto, wild morel, leek, lemon, and peppercorn, to name a few. With such a vast array of flavors, Monterey Jack is a cheese that needs to be explored to fit your own personal palate.

**FLAVOR:** Varies greatly with variety, but is generally buttery, creamy, and slightly tart.

**GOES WELL WITH:** Tortillas, apples, dried fruits, nuts, and olives.

**PAIRS WITH:** Beaujolais, Brown Ale, Chardonnay, Lager, Merlot, Pilsner, Pinot Gris, Pinot Noir, Riesling, and Sauvignon Blanc.

**Wisconsin Fresh Mozzarella**

**DESCRIPTION:** Mild, tasty, and always a crowd pleaser, Fresh Mozzarella should be eaten when only a few days old. This succulent cheese is submerged in water to maintain its freshness. Fresh Mozzarella is a creamy white color and usually kneaded, then stretched and formed into balls or logs before it’s sold.

**FLAVOR:** Delicate, milky, and mild.

**GOES WELL WITH:** Crackers, fresh or sun-dried tomatoes, olives, basil, olive oil, and melons.

**PAIRS WITH:** Chardonnay and Pinot Gris.

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**Wisconsin Pepper Jack**

**Description:**
A derivative of Monterey Jack, Wisconsin Pepper Jack cheese is flecked with chopped chilies, typically green and red jalapeño peppers. Pepper Jack is often used in Mexican dishes such as quesadillas. It is also commonly served with bread and crackers.

**Flavor:**
Levels of “hot” vary. Has a zesty kick with the fresh flavor of the chilies. Overtones of the mellow and buttery flavor of Monterey Jack.

**Goes Well With:**
Mexican foods, sandwiches, burgers, egg dishes, stratas, and shredded on mild white fish.

**Pairs With:**
Chianti, Lager, Merlot, Pinot Gris, Sauvignon Blanc, and Zinfandel.

**Featured on:**
The Sergeant Pepper & The Baja

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**Wisconsin Provolone**

**Description:**
A cheese closely related to Mozzarella, Provolone is distinguishable by its fuller flavors, achieved through the use of more cultures. Early cheesemakers originally used ropes to hang and cure Provolone, then reused the ropes to transport the cheese by horseback. Provolone comes in both smoked and unsmoked varieties.

**Flavor:**
Slightly tart when young, growing sharper with age.

**Goes Well With:**
Crackers, cured meats, tomatoes, pears, grapes, figs, nuts, and olives.

**Pairs With:**
Chianti, Lager, Pale Ale, Port, Porter, Stout, and Syrah.

**Featured on:**
The Bewitching

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**Wisconsin Swiss**

**Description:**
No, the moon is not made out of Swiss cheese. However, its surface does bear a striking resemblance to that of this crater-filled, ivory-white cheese. The tradition of making Swiss cheese in 200-pound wheels began in the Middle Ages when cheesemakers were taxed on the number of pieces they produced rather than total weight. Wisconsin cheesemakers carry on this tradition today as they continue to produce excellent cheese with perfectly formed eyes.

**Flavor:**
Mellow, buttery, and nutty.

**Goes Well With:**
Crackers, apples, pears, grapes, figs, honey, pistachios, and olives.

**Pairs With:**
Cabernet Sauvignon, Lager, Merlot, Pale Ale, Pinot Gris, and Weiss Beer.

**Featured on:**
The Carnegie

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