Another Grilled Cheese Recipe Showdown® is in the books. And we’re proud to say that this year’s entries more than held their own in the taste department. But like in past Showdowns, a few submissions seemed to make our mouths water a little bit more. They were delicious. They were unique. They were everything our taste buds could ever ask for. And so it’s with great excitement that we showcase those entries here, in the 2015 Grilled Cheese Recipe Book.

GrilledCheeseAcademy.com
The SPORTS BAR
Featuring Delicious Wisconsin Gorgonzola & Mozzarella

Congratulations STEFANIE ABI-RACHED and CHRIS SCHALDENBRAND

With a wedding on the horizon, Stefanie and Chris share more than a love of food. This recipe was inspired by their favorite game day fare served at a local sports bar. In the future, Stefanie and Chris hope to open their own restaurant.
Watch the game with The Sports Bar. Sriracha barbecue chicken is smothered in Wisconsin gorgonzola fondue with celery and carrots. Wisconsin mozzarella ties the sandwich together between two perfectly crunchy slices of pan-fried sourdough bread.

The creaminess of the cheese is balanced nicely with the crunchiness of the celery and carrots, while that spicy sauce gives every bite the perfect amount of zing. — Lynne of 365 Days of Baking and More

**COOKING DIRECTIONS**

Combine mayonnaise and mustard; set aside. Toss carrots and celery with lemon juice in small bowl; set aside.

**FOR SRIRACHA BARBECUE SAUCE:**

Combine brown sugar, ketchup, Sriracha, soy sauce, salt, garlic powder and honey in saucepan; bring to a boil. Add beer, mix well and lower to simmer for approximately 15 minutes, or until sauce thickens.

**FOR CHICKEN:**

Preheat oven to 425°F. Coat chicken with 1 tablespoon olive oil; season liberally with salt and pepper. In oven-safe skillet, heat remaining tablespoon olive oil and brown chicken on both sides, approximately 5 minutes. Pour sriracha barbecue sauce into skillet; bake until internal temperature of chicken reaches 160°F, approximately 15 minutes.

Remove chicken from oven, transfer to plate and cool. Shred chicken with your hands or 2 forks; transfer to baking dish; arrange in single layer. Preheat broiler to 500°F. Drizzle sauce from skillet over chicken and return to oven until caramelized and crusty, approximately 4 minutes.

**FOR GORGONZOLA FONDUE:**

Melt 3 tablespoons butter in saucepan over medium-low heat. Add minced garlic and sauté 1 minute; do not allow garlic to brown too much. Stir in flour and cook, about 1 minute. Stir in the vermouth. Add salt and pepper to taste. Reduce heat and add gorgonzola cheese a little at a time, stirring until completely melted.

**FOR ASSEMBLY:**

Melt 1 tablespoon butter in nonstick oven-safe skillet over medium-low heat. Spread mayonnaise; place chicken on top, followed by remaining slices of bread. Flip until golden and crusty. Remove from oven; spread half the chicken over 1 of the slices. Spread half the cheese over the chicken; drizzle with remaining sauce. Add a heaping pile of the carrot-celery mixture and top with bread slice, cheese-side-down. Repeat construction with second sandwich. Halve sandwiches for serving.

**INGREDIENTS**

**FOR CHICKEN:**

- 1 1/2 pounds boneless, skinless chicken thighs
- 2 tablespoons extra virgin olive oil, divided
- Salt and pepper to taste

**FOR GORGONZOLA FONDUE:**

- 3 tablespoons butter, divided
- 3 tablespoons flour
- 1/2 cup dry vermouth
- 1 cup (6 ounces) Wisconsin gorgonzola cheese, crumbled

**FOR ASSEMBLY:**

- 4 slices freshly made sourdough bread
- 1 cup (4 ounces) Wisconsin mozzarella cheese, shredded

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**GOLD AWARD**

2015 - Grilled Cheese Recipe Showdown®

$15,000 PRIZE

Wisconsin GORGONZOLA
Wisconsin MOZZARELLA

The SPORTS BAR

Created By STEFANIE ABI-RACHED and CHRIS SCHALDENBRAND of Santa Ana, CA

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GrilledCheeseAcademy.com
**COOKING DIRECTIONS**

In medium skillet, fry chorizo over medium-high heat until browned and cooked through. Drain on paper towels; set aside. Brush corn and poblano with 2 tablespoons olive oil. In large grill pan or on outdoor grill, char poblano over high heat until skin blackens and blisters, 3-5 minutes. Remove from grill, wrap poblano tightly in foil and set aside, allowing it to steam. Grill corn, turning frequently, until all sides are evenly charred. When cool enough to handle, cut corn kernels from cob and peel skin from poblano. Place corn in small bowl and add mayonnaise, 1 teaspoon lime juice, 1/8 teaspoon salt and cumin. Stir to blend. Seed and devein poblano chile; slice into strips.

Butter 1 side of each bread slice. Place cilantro, garlic, remaining lime juice, jalapeño, remaining olive oil and remaining salt in bowl of small food processor; blend until smooth. Spread mixture evenly on unbuttered side of each bread slice.

Heat large nonstick skillet or griddle pan over medium-low heat. Place 4 bread slices in skillet, butter-side-down. Layer bread slices in skillet with remaining ingredients in this order: pepper jack cheese, chorizo, poblano strips, corn and aged cheddar. Top with 4 remaining bread slices, butter-side-up.

Grill sandwiches until bottoms are lightly browned and cheese begins to melt, about 5 minutes. Carefully flip sandwiches and continue grilling until bottom bread is golden and cheese has melted, about 5 minutes.

**INGREDIENTS**

- 4 ounces fresh Mexican bulk chorizo sausage
- 1 large ear of corn, husk and silk removed
- 1 small to medium poblano chile pepper
- 1/4 cup olive oil, divided
- 1 tablespoon mayonnaise
- 4 teaspoons lime juice, divided
- 3/8 teaspoon salt, divided
- 1/2 teaspoon ground cumin
- 3 tablespoons butter, softened
- 8 slices jalapeño cheddar cheese bread
- 1 cup cilantro leaves, packed
- 1 small clove garlic
- 1 tablespoon jalapeño chile pepper, minced
- 4 ounces Wisconsin pepper jack cheese, sliced
- 4 ounces Wisconsin aged cheddar, sliced

**THE PICANTE**

Created By **LAUREN WYLER** of Dripping Springs, TX

All your favorite taco truck flavors in a grilled cheese sandwich. Chorizo, roasted poblano peppers, Mexican street corn salad and a cilantro vinaigrette are tied together with Wisconsin pepper jack and aged cheddar cheeses on jalapeño cheddar cheese bread.

“\nThe Picante is everything I love in a sandwich. The chorizo makes it hearty and the lime and cilantro add a bright freshness to contrast the richness of the Wisconsin cheddar and pepper jack.
— Jennifer of Savory Simple

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The **MAHALO**

Created By: **KRISTIN SOLORZANO** of Westland, MI

Mahalo means thank you in Hawaiian. And that’s exactly what your taste buds will say after just one bite. Pretzel rolls are loaded with crispy pork belly and a sweet and slightly spicy pineapple chutney and then complemented with Wisconsin chipotle jack and aged cheddar cheeses.

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**COOKING DIRECTIONS**

Prepare pork 1 day ahead of time: Place pork on work surface, skin-side-up. Using pricking tool, prick pork skin, making small holes that just puncture the surface all over meat. Set pork aside. Dissolve baking soda in 5 cups boiling water. Transfer water to cup with pouring spout. Grasp one corner of the pork belly with tongs. Holding pork belly over sink, slowly pour baking soda liquid over pork skin to scald it. Transfer pork to work surface, skin-side-down. Using sharp knife, score the meat, making 1-inch-deep parallel slits, 1 1/2 inches apart.

Combine **3 tablespoons rice wine**, **brown sugar**, salt and **five-spice powder** in small bowl and distribute evenly over meat, rubbing mixture into slits. Transfer pork, skin-side-down. Using sharp knife, score the meat, making 1-inch-deep parallel slits, 1/2 inches apart.

Preheat oven to 375°F. Thread 3 metal skewers horizontally through meat layer of pork belly to prevent it from curling. Transfer pork, skin-side-down, to rack set over foil-lined roasting pan. Wipe any moisture from skin with paper towel and refrigerate overnight, uncovered.

Heat vegetable oil in skillet over medium heat. When hot, add onions; cook until caramelized, about 5-7 minutes. Add bourbon to pan and cook until liquid has reduced. Add pineapple, ginger and red pepper flakes to pan; cook until pineapple softens, about 3 minutes. Stir in brown sugar, cook, stirring occasionally for 5-7 minutes or until mixture thickens. Remove from heat and cool.

Heat large skillet over medium heat and heat reserved pork belly slices until warm throughout and slightly crispy on both sides. Set aside. Butter outside of each pretzel roll slice. On inside of each roll top 1 side with 2 slices chipotle jack cheese and the other with 2 slices sharp cheddar. Place 2 to 3 slices of pork belly over bottom roll. Top each sandwich with remaining roll slice, butter-side-up.

Remove pork from oven; let rest for 15 minutes before slicing. Slice 2-3 slices of pork belly per sandwich (8 to 12 slices total); set aside.

Remove from heat and cool.

**FOR ASSEMBLY:**

Heat large skillet over medium heat and heat reserved pork belly slices until warm throughout and slightly crispy on both sides. Set aside. Butter outside of each pretzel roll slice. On inside of each roll top 1 side with 2 slices chipotle jack cheese and the other with 2 slices sharp cheddar. Place 2 to 3 slices of pork belly over bottom roll. Dividing evenly, spread chutney over pork belly. Top each sandwich with remaining roll slice, butter-side-up.

Preheat skillet or griddle; briefly brown both sides of each sandwich over medium-low heat. Then grill 1 side of sandwiches until golden, about 3 to 5 minutes. Carefully flip sandwiches; cover skillet with lid; grill until second side is golden brown and cheese is fully melted, about 5 minutes.

**INGREDIENTS**

**FOR PORK BELLY:**
- 4 pounds 1 3/4-inch thick slab pork belly
- 1 1/2 tablespoons baking soda
- 5 tablespoons Chinese rice wine, divided
- 3 tablespoons light brown sugar, packed
- 1 tablespoon sea salt
- 1 1/4 teaspoons Chinese five-spice powder

**FOR PINEAPPLE BOURBON CHUTNEY:**
- 2 teaspoons vegetable oil
- 1/4 cup yellow onion, minced
- 1 tablespoon bourbon

**FOR ASSEMBLY:**
- 4 tablespoons (1/2) stick salted butter, softened
- 4 pretzel rolls, split, with tops and bottoms sliced off to make flat surface
- 8 slices Wisconsin chipotle jack cheese
- 8 slices Wisconsin aged cheddar cheese

**SPICE the MIKE:**

The spiced pineapple bourbon chutney is a fantastic and unexpected twist that, when combined with the Wisconsin chipotle jack and sharp cheddar, makes this sandwich truly unforgettable.”

— **Mary of Barefeet in the Kitchen**
In large nonstick skillet, heat 1 tablespoon olive oil over medium heat. Place onion in skillet, stirring frequently until golden brown. Remove to bowl and set aside. In same skillet, heat remaining 1 tablespoon olive oil and sauté ribeye slices, being careful to separate the slices with a spatula to ensure even cooking. When meat is browned, add reserved onions and cherry pepper slices, mixing to combine. Top steak mixture with American cheese slices; cover skillet with lid and reduce heat to medium-low. Cook, covered, until cheese melts; stir cheese-steak mixture to combine, adding salt and pepper to taste. Set aside, keeping warm.

To assemble sandwiches, evenly top 4 slices pretzel bread with cheese-steak mixture; place provolone slice over each. Top with remaining bread slices; spread each with butter. In large nonstick skillet, heat 2 tablespoons butter. When hot, grill sandwiches until bottoms are golden, about 3-4 minutes. Flip sandwiches and grill another 3-4 minutes, until both sides are evenly browned and provolone cheese is melted.

The Balboa is a knockout recipe! The addition of American and provolone cheeses make this a very approachable grilled cheese that everyone will love.”

— Donna of The Slow Roasted Italian

Inspired by the City of Brotherly Love, this sandwich calls on two of Philly’s favorites: soft pretzels and cheesesteaks. Wisconsin provolone and American cheeses meld perfectly with cherry peppers, sliced ribeye, and red onion on a pretzel roll.

INGREDIENTS
- 2 tablespoons olive oil, divided
- 1 medium red onion, thinly sliced
- 1 1/2 pounds ribeye steak, cut in thin slices
- 6 cherry peppers, seeded and thinly sliced
- 4 slices Wisconsin American cheese
- Salt and pepper to taste
- 8 slices pretzel bread
- 4 1-ounce slices Wisconsin provolone cheese
- 4-5 tablespoons butter, softened
Beautifully seasoned pork chops, sautéed mushrooms and ooey-gooey Wisconsin mozzarella cheese come together to create a comforting grilled cheese designed for the Italian lover in all of us.”

— Donna of The Slow Roasted Italian

A sweet but spicy rub adds a kick to this sandwich created with Marsala-glazed pork chops and sautéed mushrooms. Wisconsin parmesan and mozzarella cheeses add ooey-gooey texture and deliciousness in between rustic Italian bread.

**FOR PORK CHOPS:**
- 1/4 cup chili powder
- 1/4 cup flour
- 2 tablespoons light brown sugar, packed
- 2 tablespoons coarsely ground black pepper
- 2 tablespoons coarse sea salt
- 2 teaspoons granulated garlic
- 2 teaspoons ground or fresh rosemary
- 2 teaspoons ground fennel seed
- 4 4-ounce boneless pork chops, thin sliced and pounded out
- 1 tablespoon butter
- 1 tablespoon extra virgin olive oil
- 1 1/2 cups sweet Marsala wine

**FOR MUSHROOMS:**
- 2 tablespoons butter
- 1 tablespoon extra virgin olive oil
- 1/2 cup sweet Marsala
- 1 cup chicken stock

**FOR ASSEMBLY:**
- 2 slices Italian bread or rustic Italian bread
- Wisconsin parmesan cheese, grated
- Wisconsin mozzarella cheese
- Wisconsin Marsala

**COOKING DIRECTIONS**

**FOR PORK CHOPS:**
Make the rub. Place chili powder, flour, brown sugar, black pepper, salt, garlic, rosemary and fennel seed in large bowl and whisk until well combined. Remove 1 tablespoon rub and reserve. Season pork chops liberally on both sides with remaining rub. Place 1 tablespoon butter and 1 tablespoon olive oil in large skillet over medium-high heat. Add pork chops one at a time, making sure not to crowd pan. Brown 2 to 3 minutes on both sides until golden brown. Add 1 1/2 cups wine and cook until wine thickens to thick glaze consistency. Add pork chops one at a time, making sure not to crowd pan. Brown 2 to 3 minutes on both sides until golden brown. Add 1 1/2 cups wine and cook until wine thickens to thick glaze consistency. Flipping chops a few times to cook both sides. Remove from heat; cover pan and allow to rest.

**FOR MUSHROOMS:**
Place 2 tablespoons butter and 1 tablespoon olive oil in large skillet over medium-high heat. Add mushrooms and toss to coat: cook 2 minutes, stirring often. Add the reserved 1 tablespoon rub and continue to cook until mushrooms begin to form a golden crust.

Add 1/2 cup of wine and cook until wine is almost fully absorbed. Cover pan and remove from heat.

**FOR ASSEMBLY:**
Butter 1 side of bread slices and place them butter-side-down in large nonstick skillet* over medium-low heat. Top each bread slice with 1/2 tablespoons parmesan cheese and 2 slices mozzarella. Grill until cheese softens. Place generous amount of mushrooms on 4 bread slices; top each with 1 pork chop. Using spatula, place slice of remaining bread, butter-side-up, over to form sandwich. Press firmly with spatula. Flip; press sandwich again. Cook 2 to 3 minutes on each side or until bread is golden brown and cheese is well melted. Halve sandwiches and serve with dipping sauce, if desired.

*You may have to use 2 skillets or make sandwiches in batches.
Celebrate summer with The Picnic Basket. Stacked tall on homemade blueberry bread, this sandwich is loaded with charred pimento cheese that’s made with Wisconsin cream cheese and sharp cheddar. Black Forest ham, fresh basil, and Wisconsin Swiss cheese complete the masterpiece.

“Being a Southern girl, I have a soft spot for pimento cheese, and when there’s charred corn, crispy bacon, salty ham and homemade blueberry bread involved, well, you can guarantee I’ll be in love.”
— MacKenzie of Grilled Cheese Social

INGREDIENTS

FOR BLUEBERRY BREAD:
- Baking spray with flour for pan
- 1 egg
- 1/4 cup sugar
- 1 teaspoon lemon zest, finely grated
- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 cup whole milk
- 1 cup fresh blueberries

FOR CHARRED CORN PIMENTO CHEESE:
- 1 small ear fresh corn, husk and silk removed
- 1/2 teaspoon olive oil
- 2 tablespoons jarred pimentos, very well drained and coarsely chopped
- 1 slice thick-cut bacon, cooked crisp and finely chopped
- 2 1/2 ounces Wisconsin cream cheese, softened
- Pinch cayenne pepper
- Pinch garlic powder
- Pinch kosher salt
- 1/8 teaspoon smoked paprika
- 1 1/2 ounces Wisconsin aged cheddar cheese, coarsely grated

FOR ASSEMBLY:
- 4 teaspoons salted butter, softened
- 3 ounces thinly sliced Black Forest ham
- 3 ounces thinly sliced Wisconsin Swiss cheese
- 6 tablespoons fresh basil leaves, coarsely chopped

COOKING DIRECTIONS

FOR BREAD:
Place rack in center of oven. Preheat oven to 350°F. Line bottom of 9-by-5-inch nonstick loaf pan with parchment paper and coat sides and bottom of pan with no-stick baking spray with flour.

In large bowl, beat egg, sugar and lemon zest with electric mixer on medium speed for 1 minute or until slightly thickened. In another bowl, stir flour, baking powder and salt until well blended. On low speed, gradually beat in alternating amounts of flour mixture, and milk into egg mixture, beating just until smooth and blended after each addition. By hand, carefully stir in blueberries. Spoon batter into prepared pan. Bake on center rack for 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and cool completely on rack. If desired, bread may be wrapped tightly in plastic and stored overnight.

FOR PIMENTO CHEESE:
Heat broiler. Brush corn with oil. Broil for 5 minutes, turning occasionally, until kernels are tender and slightly charred. Cool completely. With sharp knife, cut most of kernels from cob, to measure 1/3 cup. Reserve remaining kernels for another use or discard. In medium bowl, stir the 1/3 cup corn kernels, pimentos, bacon, cream cheese, cayenne pepper, garlic powder, salt, smoked paprika and cheddar cheese until well blended. Set aside.

FOR ASSEMBLY:
Preheat broiler. Cut four 3/4-inch thick diagonal slices from center of blueberry bread and set aside. Spread 1 teaspoon softened butter on 1 side of each bread slice. Place butter-side-down in preheated large nonstick skillet. Cook over medium heat 5 to 6 minutes or until golden brown on buttered sides. Transfer to large rimmed baking sheet, browned-sides-down. Spread pimento cheese evenly over 2 bread slices. Top remaining 2 bread slices with equal amounts of ham and Swiss cheese; broil 1 to 2 minutes or until cheeses are melted and bubbling. Remove from broiler and sprinkle with equal amounts of chopped basil. Place pimento cheese slices, cheese-side-down, over ham slices.
Take a trip to Korea without leaving your kitchen. This sweet and spicy sandwich features layers of Wisconsin cheese curds, spicy kimchi, sweet Italian sausage and nutty Swiss piled on multigrain bread.

**COOKING DIRECTIONS**

Mix kimchi, ketchup and mayonnaise in small bowl to make a sauce; set aside.

Halve Italian sausage link lengthwise and then halve crosswise to yield 4 sausage pieces, each with a flat side.

Heat cast iron skillet over medium-low heat. Spread 1 side of each bread slice with some of the butter. Place bread slices in hot skillet buttered-side-down and grill until bottoms are golden brown. Remove from skillet; spread remaining butter on other side of each slice. Top browned side of 1 bread slice with cheddar cheese curds. Spread kimchi sauce over curds. Top with layer of Italian sausage and Swiss cheese slice. Top with second bread slice, browned-side-down.

With pan still on medium-low, place sandwich in pan, covered. Grill until bottom is golden and cheese begins to melt, about 5 minutes. Carefully flip sandwich; grill until bottom is golden and cheese is melted. Garnish with fennel fronds, if desired.

**INGREDIENTS**

- 1/2 cup napa cabbage kimchi, chopped
- 1 1/2 tablespoons ketchup
- 1 tablespoon mayonnaise
- 1 sweet (mild) Italian sausage link, cooked whole
- 2 slices multigrain sourdough bread
- 1 1/2 tablespoons butter, softened
- 1/3 cup Wisconsin cheese curds
- 1 large slice Wisconsin Swiss cheese
- Chopped fennel fronds, for garnish, optional

Add a little swagger to your next lunch with The Braun-swagger. Wisconsin smoked havarti complements Braunschweiger sausage, a classic Wisconsin treat, alongside red onion and greens on rye bread.

**COOKING DIRECTIONS**

Lightly butter outside of rye bread slices. Combine mayonnaise, Dijon and 1 tablespoon butter to create a sauce. Set aside.

Place bread slices buttered-side-down on work surface. Spread sauce generously over each slice. Place 2 slices havarti on 1 bread slice. Top with Braunschweiger slices. Sprinkle with arugula; place onion and avocado slices over arugula. Top with remaining havarti slices and other bread slice, buttered-side-up. Preheat griddle or skillet. Grill sandwich, flipping once, until bread is toasted and cheese begins to melt. Remove sandwich from heat and halve on the diagonal to serve.

**INGREDIENTS**

- 1 tablespoon softened butter, plus additional for bread
- 2 slices rye bread
- 1/2 cup mayonnaise
- 2 teaspoons Dijon mustard
- 4 slices (about 4 ounces) Wisconsin smoked havarti cheese
- 4 thick slices Braunschweiger
- Handful of arugula
- 1/4 red onion, sliced
- Avocado slices, thinly cut vertically
**The BANGKOK**

*Created By MONA JOHNSON of Portland, OR*

This sandwich hits all the right notes: salty, sweet, spicy, nutty and cheesy. Held together by two pieces of flat bread, coconut curry chicken skewers dipped in peanut sauce are paired with Wisconsin fontina, spicy peanut butter and fresh basil.

**COOKING DIRECTIONS**

Prepare marinade for chicken. Whisk coconut milk, curry powder, fish sauce, sugar and salt and pepper to taste in bowl. Pound chicken breast to 1/4-inch thickness in large resealable plastic bag. Pour in marinade and marinate in refrigerator at least 2 hours and up to overnight. Preheat grill to medium hot and cook chicken, flipping as necessary, until browed and cooked through, about 5 minutes per side. Cool slightly; chop into thin strips.

Generously spread 1 side of each flatbread with virgin coconut oil. Spread layer of peanut butter on other side of each flatbread. Drizzle Sriracha over peanut butter; sprinkle basil over evenly. Layer on chicken strips. Drizzle sweet chili sauce over and top with cheese. Top with other flatbread, coconut oil-side-up. Transfer carefully to preheated skillet and cook over medium-low heat, flipping halfway through, until bread is golden and crisp and cheese is melty. Cut into quarters to serve.

**INGREDIENTS**

- 1/2 cup coconut milk
- 1 tablespoon curry powder
- 1 tablespoon fish sauce
- 1 teaspoon palm sugar or light brown sugar, packed
- Salt and pepper to taste
- 1 large (about 6 ounces) boneless, skinless chicken breast
- 2 flatbread rounds
- Virgin coconut oil
- 4 tablespoons crunchy peanut butter
- 2 tablespoons Sriracha sauce
- 4 tablespoons fresh Thai or Italian basil leaves, sliced
- 2 tablespoons sweet Thai chili sauce
- 1 cup (about 5 ounces) fontina cheese, grated

**FLAVOR FAVORITE**

Thai basil

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**The BOMBAY**

*Created By ANNA DAVIS of Humble, TX*

Introducing the Taj Mahal of sandwiches. This vibrant masterpiece is piled high on naan bread with tandoori chicken, cilantro-mint chutney and four Wisconsin cheeses.

**COOKING DIRECTIONS**

Place chicken thighs and tandoori marinade in zip-top bag. Seal, shaking to distribute marinade. Refrigerate at least 6 hours, shaking bag occasionally to redistribute marinade.

To make cilantro-mint chutney, place cilantro, mint, jalapeño, onion, salt, sugar, cumin, lemon juice, garlic and Greek yogurt in blender beaker. Pulse until smooth. Pour into airtight container; refrigerate until ready to use, up to 2 days.

Preheat olive oil in large skillet over medium-high heat. Remove thighs from refrigerator. Pat with paper towels to dry and add to skillet; cook 5-6 minutes per side, or until chicken is cooked through and juices run clear. Set aside.

Halve 4 naan bread pieces. Butter outsides of bread pieces. Divide cilantro-mint chutney, place cilantro, mint, jalapeño, onion, salt, sugar, cumin, lemon juice, garlic and Greek yogurt in blender beaker. Pulse until smooth. Pour into airtight container; refrigerate until ready to use, up to 2 days. Preheat olive oil in large skillet over medium-high heat. Remove thighs from refrigerator. Pat with paper towels to dry and add to skillet; cook 5-6 minutes per side, or until chicken is cooked through and juices run clear. Set aside.

Halve 4 naan bread pieces. Butter outsides of bread pieces. Divide cilantro-mint chutney and spread on opposite sides of naan pieces. Top four pieces, chutney-side-up, with a fourth of the mozzarella and fontina cheese slices, 1 chicken thigh, and a fourth of the havarti cheese, butterkäse cheese slices and artichoke hearts. Top with remaining naan bread pieces, buttered-side-up.

Preheat a skillet and brown sandwiches over medium heat, flipping once. Grill until naan is golden brown and cheese is bubbly. Let sandwiches rest for a minute before cutting in half to serve.

**INGREDIENTS**

- 4 boneless, skinless chicken thighs
- 1 cup purchased tandoori marinade
- 1 cup cilantro, lightly packed
- 1/2 cup fresh mint, lightly packed
- 1 jalapeño chile, seeds and veins removed, minced
- 1/3 cup yellow onion, diced
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 teaspoon cumin
- 1 tablespoon lemon juice
- 1 garlic clove, minced
- 3 tablespoons plain Greek yogurt
- 1 tablespoon olive oil
- 4 pieces naan bread
- 4-5 tablespoons butter, softened
- 4-5 tablespoons cilantro
- 3 ounces Wisconsin fontina cheese
- 3 ounces Wisconsin havarti cheese, sliced
- 3 ounces Wisconsin butterkäse cheese, sliced
- 4 artichoke hearts, quartered

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The HOLLYWOOD

Created By KRISTEN HESS of New York, NY

Lights, camera, action! Sweet strawberry-rhubarb compote, whole wheat pita and apples share the spotlight with Wisconsin aged cheddar and mozzarella in a sandwich fit for the stars.

INGREDIENTS

FOR STRAWBERRY-RHUBARB COMPOTE:
- 1 cup strawberries, sliced or chopped
- 1/4 cup sugar, divided
- 1 tablespoon lemon juice, divided
- 1 tablespoon water, divided
- 1 tablespoon lemon juice, divided
- 1/4 cup sugar, divided

FOR SANDWICH:
- 4 slices (about 4 ounces) Wisconsin mozzarella cheese
- 2 tablespoons butter, softened
- 2 whole-wheat pitas
- 1 tablespoon olive oil, plus additional

COOKING DIRECTIONS

FOR STRAWBERRY-RHUBARB COMPOTE:
Stir strawberries, 1/8 cup sugar, 1/2 tablespoon lemon juice and 1/2 tablespoon water in small nonreactive pan; bring to simmer over medium heat. Cook, stirring often, until strawberries soften, about 3 minutes. Transfer mixture to bowl; set aside.

Place rhubarb and remaining sugar, lemon juice and water in same pan; simmer for about 6 minutes, until rhubarb is tender and soft. Add rhubarb pieces to strawberries. Strain strawberry-rhubarb mixture. Return cooking liquids to pan. Raise heat to medium-high and simmer until liquid thickens and reduces by almost half. Add strawberries and rhubarb to liquid; cool.

FOR SANDWICH:
Mix honey and mustard in small bowl; set aside. Rub chicken pieces with olive oil; sprinkle with salt and pepper. Heat olive oil in grill or sauté pan; add chicken pieces and grill about 6-8 minutes, or until cooked through, turning once. Remove from pan. Spread pitas on 1 side with butter. Spread each pita on reverse side with honey-Dijon mustard and top with mozzarella slices.

In small bowl, toss kale, lemon juice, salt and pepper; place over mozzarella slices. Add rhubarb and remaining sugar, lemon juice and water in same pan; simmer for about 6 minutes, until rhubarb is tender and slightly charred. Add strawberries and apple slices over; top with cheddar cheese slices. Place remaining pita bread, butter-side-up, on top to form sandwich. Place in preheated grill pan, turning often and basting with marinade until tender and slightly charred. Reduce heat to 300°F. Place vegetables on cool side of grill or side table.

Brush 1 side of each bread slice with extra virgin olive oil. Place bread slices, oil-side-down, on work surface. Top 2 slices with 6 mozzarella slices each. Place 3 feta slices on each of other 2 pieces of bread. Place on grill, oil-side-down, cover and grill until cheese is melted. Watch carefully to avoid burning bottoms of bread.

To assemble, layer half the vegetables on bread slice with feta. Top with fresh grilled vegetables. Your taste buds are sure to surrender to The Olive Branch.

For MARINADE:
- 1/3 cup extra virgin olive oil
- 2 cloves garlic, minced
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon Dijon mustard
- 1 tablespoon fresh lemon juice

FOR OLIVE SPREAD:
- 1/2 cup pitted kalamata olives
- 1 tablespoon capers
- 1 garlic clove, peeled and quartered
- 1 tablespoon fresh lemon juice

FOR SANDWICHES:
- 4 long slices rosemary focaccia bread
- Extra virgin olive oil
- 12 small slices Wisconsin mozzarella cheese
- 10 fresh basil leaves

COOKING DIRECTIONS

Combine marinade ingredients in screw-top jar. Cover and shake well. Evenly spread zucchini, pepper and onion in shallow dish; pour marinade over, covering vegetables. Let sit minimum of 4 hours.

In bowl of food processor, combine olive spread ingredients; pulse until almost smooth.

Heat grill to 400°F. Remove vegetables from marinade and grill 15 minutes, turning often and basting with marinade until tender and slightly charred. Reduce heat to 300°F. Place vegetables on cool side of grill or side table.

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The OLIVE BRANCH

Created By LISA JOHNSON of Saugatuck, MI

Rosemary focaccia bread is filled with a savory, homemade olive spread, Wisconsin mozzarella and feta cheeses, all topped with fresh grilled vegetables. Your taste buds are sure to surrender to The Olive Branch.
Wisconsin

AMERICAN

Featured on: THE BALBOA

DESCRIPTION
A pasteurized process cheese made entirely from natural cheese or cheeses, often largely cheddar. The result is a cheese that enjoys a longer shelf life than most other cheeses. A longtime favorite in the United States, it is often sliced and packaged as singles. It has a soft to medium-firm texture.

FLAVOR
Mild, milky, with a slight lactic tang. Full mouthfeel due to "cooked" texture.

GOES WELL WITH
A wide variety of sandwiches and mild-flavored processed meats; widely used as a sauce.

PAIRS WITH
Pale Ale, Lambic, Cherry Wheat Beers, Creamy Stout Beers, and other cheddar drink pairings.

Wisconsin

BUTTERKÄSE

Featured on: THE BOMBAY

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.

Wisconsin

CHEDDAR

Featured on: THE HOLLYWOOD
THE MAHALO
THE PICANTE
THE PICNIC BASKET

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, & nuts.

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

**Wisconsin Cheese Curds**
**Featured on: The Seoul**

**Description**
You haven’t truly lived until you’ve finished off an entire bag of Wisconsin cheese curds all by your lonesome. So what are cheese curds? They’re simply fresh cheese—most commonly cheddar—in its natural, random shape and form before being processed into blocks and aged. And yes, they are tasty.

**Flavor**
A mild taste with a slightly rubbery texture. Fresh cheese curds should squeak when eaten.

**Goes Well With**
Sausage, fruit, and crackers, or simply enjoy them on their own.

**Pairs With**
If it’s cold, thirst-quenching, and served in a glass, it probably goes well with cheese curds. So enjoy them with whatever you desire.

**Wisconsin Chipotle Jack**
**Featured on: The Mahalo**

**Description**
A derivative of monterey jack, Wisconsin chipotle jack is flavored with chipotle, a smoke-dried jalapeño chili pepper. Chipotle jack is often used in Mexican and Mexican-inspired cuisine, such as Tex Mex and Mexican-American dishes.

**Flavor**
Smoky, moderate to hot kick, zesty yet a bit buttery and mellow.

**Goes Well With**
Mexican foods, burgers, pork, ham, chicken, egg dishes, stratas, and roasted vegetables.

**Pairs With**
Lager, Merlot, and Zinfandel.

**Wisconsin Cream Cheese**
**Featured on: The Picnic Basket**

**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.
<table>
<thead>
<tr>
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<td><strong>Wisconsin Feta</strong></td>
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<td><strong>Featured on:</strong> THE OLIVE BRANCH</td>
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<td><strong>Description</strong></td>
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<td>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.</td>
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<tr>
<td>** Flavor**</td>
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<td>Almost always salty and tangy, feta is mild and creamy when young, becoming peppery and complex with age.</td>
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<td><strong>Goes well with</strong></td>
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<td>Pita bread, vegetables, and olives.</td>
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<td>Pilsner, Pinot Gris, Riesling, Sauvignon Blanc, and Weiss Beer.</td>
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| **Wisconsin Fontina** |
| **Featured on:** THE BOMBAY THE BANGKOK |
| **Description** |
| Fontina is considered to be one of the most versatile cheeses in the world. While it originated in Italy, fontina is produced in different variations throughout the world. In Wisconsin, cheesemakers produce Italian, Swedish, and Danish styles of this cheese. Fontina is commonly melted into food, but also deserves a place on either your dessert or dinner tray. |
| **Flavor** |
| Danish and Swedish styles are slightly tart and nutty, with light, earthy flavors. Italian styles taste mild, earthy, and buttery. |
| **Goes well with** |
| Crusty bread, prosciutto, Genoa salami, peaches, melons, figs, and nectarines. |
| **Pairs with** |
| Bock and Pinot Noir. |

| **Wisconsin Gorgonzola** |
| **Featured on:** THE SPORTS BAR |
| **Description** |
| An ancient cheese, gorgonzola has been in production since 879 A.D. Gorgonzola is a creamy ivory color, with penetrating greenish-blue streaks throughout. This cheese is typically produced in flatter wheels than traditional blue cheeses. Wisconsin gorgonzolas are known for their exceptional creaminess. |
| **Flavor** |
| An earthy flavor that is slightly sharp. |
| **Goes well with** |
| Crackers, pears, apricots, figs, honey, walnuts, and cashews. |
| **Pairs with** |
| Merlot, Pinot Noir, Port, Porter, Riesling, Stout, and Zinfandel. |
**Wisconsin Havarti**

**Featured on:** THE BOMBAY, THE BRAUN-SWAGGER

**Description:** A smooth and supple cheese originally from Denmark, havarti has been perfected and enhanced by Wisconsin cheesemakers. A special Wisconsin-style havarti was developed at the University of Wisconsin–Madison and is firmer in texture and more buttery in flavor than other varieties. Havarti is delicious when plain. However, some prefer flavored varieties such as jalapeño, pesto, caraway, or dill.

**Flavor:** Buttery, creamy, and slightly acidic.

**Goes well with:** Crackers, plums, grapes, and almonds.

**Pairs with:** Beaujolais, Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc, Zinfandel, Pilsner, and Stout.

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**Wisconsin Mozzarella**

**Featured on:** THE BOMBAY, THE HOLLYWOOD, THE MARSALA, THE OLIVE BRANCH, THE SPORTS BAR

**Description:** Every year, Wisconsin cheesemakers produce more than 850 million pounds of mozzarella, a cheese that ranks second only to cheddar in popularity in the United States. An Italian favorite, this cheese gained popularity in America following World War II, as vets returned home with a craving for the delicious pizzas they ate while overseas. Mozzarella has a lower moisture content than fresh mozzarella, giving it a much longer shelf life.

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

**Goes well with:** Tomatoes, cured meats, pesto, black olives, and roasted red peppers.

**Pairs with:** If you love mozzarella, you’ll love it even more with a glass of Beaujolais, chardonnay, or a pilsner beer.

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**Wisconsin Parmesan**

**Featured on:** THE MARSALA

**Description:** Widely considered to be the king of Italian-style cheeses, parmesan is added to many dishes to enhance flavor. Parmesan’s flavor intensifies with age. While commonly grated and melted into food, parmesan also works well as a table cheese. Wisconsin cheesemakers lead the U.S. in production of award-winning parmesans.

**Flavor:** Buttery, sweet, and nutty. Intensifies with age.

**Goes well with:** Crackers, grapes, figs, plums, honey, walnuts, olives, and balsamic vinegar.

**Pairs with:** Brandy, Chardonnay, Chianti, Madeira, Merlot, Pinot Gris, Riesling, Sauvignon Blanc, and Scotch.
**Wisconsin Cheese Index**

**Wisconsin Pepper Jack**
*Featured on: The Picante*

**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.

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**Wisconsin Provolone**
*Featured on: The Balboa*

**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.

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**Wisconsin Swiss**
*Featured on: The Picnic Basket*

**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.
First of all, do not be fooled by our name. We are not a cooking school nor an establishment of higher learning. We are, however, an institution dedicated to deliciousness. United by our love of Wisconsin Cheese, we are relentlessly committed to creating the tastiest and most sublime gourmet grilled cheese sandwiches to ever grace plate or tempt palate. We hope you find your visit both inspiring and, of course, mouthwatering.