THE 2016 GRILLED CHEESE RECIPE SHOWDOWN®

BOOK OF CHAMPIONS

PROUDLY HONORING WISCONSIN CHEESE
The Grilled Cheese Recipe Showdown® is back.
And this year we had more entries than ever before. But rest assured that we chose the tastiest of the tasty. So no matter who you are, there’s a sandwich here you’re sure to crave. These recipes are creative, scrumptious, and then some. We’re thrilled to share them with you, in the 2016 Grilled Cheese Recipe Book.

GrilledCheeseAcademy.com
Congratulations
GRACE GUTIERREZ

Grace's influence as a baker is deliciously evident in her winning recipe. This tempting mix of diverse flavors was inspired by her Hispanic background and her favorite sweet treats—churros and spiced apples. When Grace isn't in the kitchen, you're likely to find her in the art studio. She's also a talented painter.
Celebrate the diversity of America with the unexpectedly tantalizing combo of apple pie and churro flavors. Both sugary and savory, the All-American unites Wisconsin aged cheddar and mascarpone, churro-battered challah bread and homemade apple pie filling.

**INGREDIENTS**

- 1 challah bread loaf
- FOR APPLE FILLING:
  - 1 large Fuji or Gala apple
  - 1/2 cup sugar
  - 1 teaspoon cinnamon
  - 2 tablespoons lemon juice
- FOR CHURRO BATTER:
  - 1 tablespoon all-purpose flour
  - 3/4 cup milk
  - 1 tablespoon sugar
  - 1 teaspoon vanilla
  - 4 eggs
- TO FINISH:
  - 1/2 cup sugar
  - 1/2 teaspoon cinnamon
  - 1 teaspoon cocoa powder
  - 3 tablespoons butter
  - 8 ounces Wisconsin mascarpone cheese
  - 8 slices (1 ounce each) Wisconsin aged cheddar cheese

**COOKING DIRECTIONS**

Slice challah into 8 1/2-inch-thick slices. Set aside.

FOR FILLING:

Peel and core apple; cut into thin slices and place in small saucepan. Add sugar, cinnamon and lemon juice; bring to boil, stirring constantly. When apples start to become transparent, remove from heat and set aside for about 10 minutes.

FOR BATTER:

In wide medium bowl, whisk flour and milk until no clumps remain. Add sugar, vanilla and eggs; whisk until ingredients are fully incorporated. Set aside.

TO FINISH:

Mix sugar, cinnamon and cocoa powder for coating; spread on large flat plate; set aside.

Place mascarpone in piping bag or resealable plastic bag. Snip 1 corner if using bag. Set aside.

Heat butter in large skillet over medium-low heat. Dip bread slices, one by one, in batter on both sides. Place in skillet; cook until first side is browned, flip to brown second side. Repeat with all slices. When done cooking, place them on flat surface, such as a baking sheet. Pipe mascarpone in a 1/2-inch-thick layer over entire surface on half the slices. Top with thin layer of reserved apple filling and 2 slices aged cheddar. Top with remaining bread slices to close sandwich. Return sandwiches to hot skillet; cook, flipping twice to melt the cheeses. Bread should be crispy, a good dark brown color. Remove from skillet; place directly into reserved cinnamon-sugar-coating mix on plate. Flip to coat both sides with the mixture. Halve sandwiches and serve immediately.
You don’t need a brunch date to enjoy the Bloody Mary. Inspired by the cocktail favorite, this sandwich brings Wisconsin cheese curds, mozzarella and parmesan together with a Bloody Mary relish, heirloom tomatoes, celery leaves, bacon and a homemade parmesan-olive bread.

**FOR PICKLES:**
- 1 cup apple cider vinegar
- 1/2 cup water
- 2 cloves garlic, peeled and smashed
- 2 teaspoons dill seed
- 1 tablespoon fresh dill, chopped
- 1/2 teaspoon red pepper flakes
- 1 teaspoon salt
- 1 English cucumber

Place in jar with pickling liquid; refrigerate at least 2 hours or up to 3 days.

**FOR BREAD:**
- Combine warm water and yeast in bowl of stand mixer; let sit 5 minutes or until foamy. Add flour and salt; knead with dough hook (or by hand) for 10 minutes. Dough should be smooth and slightly sticky. Remove dough from bowl and put into a rectangle, approximately 12 x 18 inches. Spread chopped olives evenly over dough, pressing them in with fingers. Sprinkle parmesan evenly over olives. Roll dough up jelly roll-style into log, and shape log into a spiral. Place in oiled bowl and let rise 1 hour or until doubled in size. Punch down dough and reshape into ball. Return to bowl and let rise 30 minutes. Remove dough from bowl; gently shape into round loaf. Place on parchment paper on flat surface covered loosely with a light towel; let rise for 30-45 minutes or until a fingerprint springs back slowly.

**FOR BEER CHEESE SPREAD:**
- 4 ounces Wisconsin cream cheese, softened
- 6 tablespoons amber ale or a nonalcoholic beer
- 1 1/2 teaspoons Worcestershire sauce
- Pinch of cayenne pepper
- 2 1/2 cups (10 ounces) Wisconsin aged cheddar cheese, finely grated

**FOR BLOODY MARY RELISH:**
- 1 cup cherry tomatoes, quartered
- 1 cup Roma tomatoes, chopped
- 1 tablespoon lemon juice
- 2 teaspoons Worcestershire sauce
- 1 teaspoon celery salt
- 1/2 teaspoon hot sauce
- 1 tablespoon vodka

**FOR ASSEMBLY:**
- 4 tablespoons (1/2 stick) butter, softened
- 1 pound (16 ounces) Wisconsin cheese curds
- 8 thick slices heirloom tomatoes
- Salt and pepper, to taste
- 8 slices (1 ounce each) Wisconsin mozzarella cheese
- 8 slices cooked, thick-cut bacon
- Celery leaves

**FOR PICKLES:**
- Combine first 7 ingredients in quart jar. Shake to dissolve salt. Slice cucumber into thin slices. Place in jar with pickling liquid; refrigerate at least 2 hours or up to 3 days.

**FOR BREAD:**
- Combine warm water and yeast in bowl of stand mixer; let sit 5 minutes or until foamy. Add flour and salt; knead with dough hook (or by hand) for 10 minutes. Dough should be smooth and slightly sticky. Remove dough from bowl and put into a rectangle, approximately 12 x 18 inches. Spread chopped olives evenly over dough, pressing them in with fingers. Sprinkle parmesan evenly over olives. Roll dough up jelly roll-style into log, and shape log into a spiral. Place in oiled bowl and let rise 1 hour or until doubled in size. Punch down dough and reshape into ball. Return to bowl and let rise 30 minutes. Remove dough from bowl; gently shape into round loaf. Place on parchment paper on flat surface covered loosely with a light towel; let rise for 30-45 minutes or until a fingerprint springs back slowly.

**FOR BEER CHEESE SPREAD:**
- Place cream cheese in bowl of mixer; blend until softened. Add beer, Worcestershire sauce and cayenne; beat until smooth. Add cheddar; mix until combined. Mixture will be thick. Set aside.

**FOR BLOODY MARY RELISH:**
- Place all relish ingredients in small saucepan; bring to boil over medium-high heat. Continue cooking, stirring occasionally, until liquid is reduced and mixture is thick with consistency of jam, about 15 minutes.

**FOR ASSEMBLY:**
- Slice bread into 8 slices; butter 1 side of each slice. Place butter-side down on hot griddle over medium heat until golden brown and crunchy. Meanwhile, heat broiler. On untoasted side of 4 bread slices, place a layer of cheese curds and broil until melted, about 2-3 minutes. Arrange 2 tomato slices on top of melted cheese curds, season with a pinch of salt and pepper, and top with 1 slice of mozzarella. On remaining 4 slices, spread a thick layer of beer cheese on untoasted side. Place 2 slices bacon over spread, followed by 1 mozzarella slice. Broil all slices until mozzarella melts, about 1-2 minutes. Spread 2-3 tablespoons of relish on 4 of the slices and arrange 3 pickle slices and 4-6 celery leaves over. Close sandwiches with prepared slices and serve immediately.
The **SPEAKEASY**

*Created by LAUREN KATZ of Ashburn, VA*

Raise a glass to the Speakeasy. Gooey Wisconsin havarti and gouda, caramelized bourbon-brown sugar apricots, candied bacon, marmalade-mustard spread and fried sage leaves are sandwiched between two crisp, buttery slices of pumpernickel bread.

**INGREDIENTS**

- 1 tablespoon maple syrup
- 1 tablespoon bourbon
- 1 tablespoon brown sugar
- 1 tablespoon orange marmalade
- 1 tablespoon whole grain Dijon mustard
- 6 slices center-cut bacon
- 8 fresh sage leaves
- 6 fresh apricots, pitted and quartered
- 3 tablespoons butter, softened and divided
- 4 slices pumpernickel rye bread
- 4 1-ounce slices Wisconsin havarti cheese
- 6 1-ounce slices Wisconsin gouda cheese

**COoking DIRECTIONS**

In small bowl whisk maple syrup, bourbon and brown sugar. In second small bowl, combine marmalade and mustard. Add 1 teaspoon bourbon mixture to mustard-marmalade mixture; whisk until combined. Set both sauces aside.

In a large skillet over medium heat, render fat from bacon, frying until just crisp and flipping once. Drain bacon on paper towel, leaving bacon fat in skillet. Add sage leaves to hot bacon fat; fry 20-30 seconds. Remove sage to paper towel to drain.

Place apricots in skillet with bacon fat. Add 1 tablespoon butter to skillet. Cook apricots until caramelized. Add bacon and bourbon glaze to skillet. Simmer until thickened with consistency of glaze and until apricots and bacon strips are well coated, approximately 2 minutes. Set aside.

Heat a second large skillet over medium. Meanwhile, butter 1 side of each bread slice with remaining butter. Place slices, butter-side down, on flat working surface. Top 2 bread slices with 2 slices havarti each; top remaining 2 bread slices with reserved marmalade-mustard mixture and 3 gouda slices each. Fry bread slices, butter-side down, covering skillet with lid until cheese melts and bottom of bread is crisp.

To assemble sandwiches, place havarti-topped bread on plate. Top with reserved caramelized apricots, sage leaves and bacon. Place remaining bread slices, gouda-side down, on top. Press to form sandwiches and serve immediately.
Get a taste of Beale Street without leaving your kitchen. This sandwich is loaded with a harmonious combo of Wisconsin gorgonzola and pepper jack, kale, Golden Delicious apple slices and bacon. It’s served on thick-cut slices of sourdough bread.

**INGREDIENTS**
- 2 tablespoons butter, softened
- 2 thick-cut slices sourdough bread
- 4 slices (3/4-ounces each) Wisconsin pepper jack cheese
- 1/3 cup (2 ounces) crumbled Wisconsin gorgonzola cheese
- 2 slices bacon, cooked and chopped
- Black pepper, to taste
- 1/2 teaspoon garlic salt
- Dash of cumin
- 1/2 Golden Delicious apple, peeled, cored and sliced thin
- 1 cup kale, chopped

**COOKING DIRECTIONS**
Heat flattop grill. Butter both sides of bread slices. Place 2 slices pepper jack on each bread slice. Sprinkle crumbled gorgonzola over 1 slice. Place both slices on hot grill; cover and grill until cheeses melt.

Reheat bacon on hot grill until it sizzles. Season with black pepper, garlic salt and cumin. Place bacon pieces on bread with gorgonzola; top bacon with apple slices. Place kale on remaining bread slice and gently press into melted pepper jack. Flip kale slice over bacon-topped slice. Place kale on hot grill; cover and grill until cheeses melt.

Remove from grill; let rest briefly. Halve sandwich on the diagonal.
The **SOUTHERN CHARM**

Created by **JANEY SCHAFER** of Avon, OH

This savory sandwich will charm your taste buds, no matter where you’re from. Inspired by a down-home favorite, biscuits and gravy, the Southern Charm is brimming with Wisconsin havarti and parmesan, homemade gravy, fresh sage, garlic and pork sausage goodness. Enjoy, y’all.

**INGREDIENTS**
- 1/2 pound freshly ground pork sausage
- 1 large garlic clove, minced
- 5–6 fresh sage leaves, plus additional for garnish, chopped
- 1 tablespoon red pepper flakes
- 1 teaspoon salt
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon olive oil
- 2 tablespoons butter, divided
- 1 1/2 tablespoons all-purpose flour
- 1–1 1/2 cups reduced-fat milk (amount will vary depending on desired thickness of gravy)
- 2 thick slices white bread
- 4 slices (1 ounce each) Wisconsin havarti cheese
- 1 tablespoon grated Wisconsin parmesan cheese
- Fried egg, optional
- Hot sauce, optional

**COOKING DIRECTIONS**

Mix sausage, garlic, sage, red pepper flakes, salt and black pepper until combined. Heat olive oil in large skillet. Add sausage mixture and break up into small pieces. Cook sausage about 10 minutes, until no longer pink. Remove from skillet with slotted spoon to a plate, leaving grease in skillet. Set sausage aside.

Melt 1 tablespoon butter in skillet with bacon grease (you should have about 2 tablespoons total fat). Whisk in flour to create a paste. Add milk slowly, whisking constantly until mixture thickens. Add additional milk, if necessary, to reach desired thickness of a thick gravy. Stir reserved sausage into gravy. Keep warm.

Butter **both sides of each bread slice with remaining butter**. Place in a clean, hot skillet; arrange 2 slices of havarti over each bread slice. Cover skillet and cook until the cheese melts, about 5 minutes. Spoon desired amount of sausage gravy over 1 bread slice. Do not overload so gravy drips unto skillet bottom. Place remaining bread slice over, cheese-side down, to form sandwich. Cover and continue to cook sandwich about 3 minutes; flip and cook about 3 additional minutes. When cheese is melted, remove sandwich from heat and dust with parmesan and additional sage. Serve with fried egg and hot sauce, if desired.

Refrigerate any remaining gravy for additional sandwiches.
It doesn’t have to be Cinco de Mayo to enjoy the Cocina. This spicy number is loaded with Wisconsin pepper jack cheese, quick-pickled jalapeños, Sriracha, ranch dressing and a fried egg. Sourdough bread provides a simply delicious foundation for these grande flavors.

**INGREDIENTS**
- 2 fresh jalapeños
- 1 cup water
- 1/2 cup white vinegar
- 1 teaspoon salt
- 1 teaspoon sugar
- 10 black peppercorns
- 4 slices applewood smoked bacon
- 2 eggs
- 1 tablespoon butter, melted
- 4 slices sourdough bread
- 2 tablespoons ranch dressing
- 1 cup (4 ounces) Wisconsin pepper jack cheese, shredded
- 1 tablespoon Sriracha sauce

**COOKING DIRECTIONS**

Make a pickling brine by thinly slicing jalapeños and placing in a glass jar. Place water and vinegar in saucepan. Bring to boil. Add salt, sugar and peppercorns to mixture. Boil briefly until sugar dissolves. Pour mixture over jalapeños; close tightly and set aside until cool. This step can be done 2 hours to a full day in advance.

Fry bacon over medium heat until crispy. Drain and reserve bacon.

Fry eggs over-easy/medium; set aside.

Heat a cast iron skillet. Using pastry brush, brush melted butter on 1 side of each bread slice. Place each slice, butter-side down, in skillet. Drizzle about 1/2 tablespoon ranch dressing over bread; cover each slice with 1/4 cup pepper jack.

Divide drained jalapeño slices evenly over cheese on 2 bread slices; drizzle about 1/2 tablespoon Sriracha sauce in a zigzag pattern across the cheese and jalapeños. Place bacon and fried egg over slices with jalapeño; cover skillet and cook until cheese is melted. Place bread slices without jalapeños over jalapeño slices, cheese-side down, to make sandwiches. Slice on the diagonal to serve.
Take your foodie level to new heights. This sandwich was born from the classic Milanese dish osso buco—crosscut veal shanks braised with vegetables, wine and broth. Combine that with Wisconsin gouda and parmesan, fresh pickled onions and homemade gremolata, and you’ve got one impressive sandwich.

**THE MATTERHORN**

*Created by Christie Vanover of Henderson, NV*

Take your foodie level to new heights. This sandwich was born from the classic Milanese dish osso buco—crosscut veal shanks braised with vegetables, wine and broth. Combine that with Wisconsin gouda and parmesan, fresh pickled onions and homemade gremolata, and you’ve got one impressive sandwich.

**COOKING DIRECTIONS**

**FOR OSSO BUCO:**
Combine flour, 1/2 teaspoon salt and 1/2 teaspoon pepper. Rub over beef shanks. Heat oil in skillet over medium-high heat. Sear shanks on all sides until brown. Remove shanks from pan. Add onion, carrot and celery; sauté until tender. Pour wine into pan and deglaze. Add beef broth and tomato paste. Return meat to pan. Add bay leaf, thyme, remaining 1/2 teaspoon salt and 1/2 teaspoon pepper. Reduce heat to low. Cover and simmer 2 hours, until tender. Remove meat from pan. Shred meat with a fork, discarding gristle and bones. Return meat to pan; increase heat to medium-high and cook 2-3 minutes. Remove meat from pan with slotted spoon to drain fat.

**FOR PICKLED ONIONS:**
In saucepot, bring vinegar, water and sugar to boil. Add red pepper flakes and red onions. Turn off heat; steep mixture at least 30 minutes.

**FOR GREMOLATA:**
In food processor, combine parsley, garlic and lemon zest. Pulse until finely chopped.

**FOR ASSEMBLY:**
Heat broiler. Spread 1 teaspoon butter on 1 side of each bread slice. Sprinkle 1 tablespoon of parmesan over butter on each slice. Broil, cheese-side up, until toasted, about 3 minutes. Flip bread slices. Top each slice with 2 slices gouda and 2 teaspoons gremolata. Broil until cheese is melted. Add shredded beef, pickled onions and arugula to 2 slices. Top with the remaining 2 slices, gremolata-side down, to make sandwiches. Serve immediately.

**INGREDIENTS**

**FOR OSSO BUCO:**
- 1 tablespoon flour
- 1 teaspoon kosher salt, divided
- 1 teaspoon black pepper, divided
- 1 1/2 pounds beef shanks
- 1 tablespoon olive oil
- 2 tablespoons chopped onion
- 2 tablespoons chopped carrot
- 2 tablespoons chopped celery
- 2 tablespoons red wine
- 3/4 cup beef broth
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes
- 1/2 red onion, thinly sliced
- 1/4 cup fresh flat leaf parsley leaves
- 3 cloves garlic
- Zest of 1 lemon
- 4 teaspoons butter
- 4 slices sourdough bread
- 1/4 cup Wisconsin parmesan cheese, shredded
- 8 slices (1 ounce each) Wisconsin gouda cheese
- Handful of arugula
- 1/2 cup Wisconsin parmesan cheese, shredded
- 8 slices (1 ounce each) Wisconsin gouda cheese
- Handful of arugula
- 1/2 cup Wisconsin parmesan cheese, shredded
- 8 slices (1 ounce each) Wisconsin gouda cheese
- Handful of arugula

**FOR PICKLED ONIONS:**
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1/4 cup sugar
- Pinch red pepper flakes
- 1/2 red onion, thinly sliced

**FOR GREMOLATA:**
- 1/4 cup fresh flat leaf parsley leaves
- 3 cloves garlic
- Zest of 1 lemon
- 4 teaspoons butter
- 4 slices sourdough bread
- 1/4 cup Wisconsin parmesan cheese, shredded
- 8 slices (1 ounce each) Wisconsin gouda cheese
- Handful of arugula

**FLAVOR FAVORITE**

**NUMB. OF SERVINGS**

2

**THE BOOK CLUB**

*Created by Kim Van Dunk of Caldwell, NJ*

Careful, this unexpected sandwich just might be more interesting than the book of the month. Wisconsin cream cheese and pepper jack cheese are complemented by avocado, jalapeño, mango, lime, turkey bacon and alfalfa. The surprise twist? It’s served on a bagel.

**COOKING DIRECTIONS**

Cut two 1/4-inch center slices from bagel. The slices should be flat on both sides. Set aside.

Mix cream cheese and avocado until smooth. Stir in lime juice, sea salt, pepper and jalapeño. Add additional jalapeño, if necessary, to reach desired spice. Spread mixture on 1 bagel slice.

Sprinkle scallions over cream cheese-avocado spread. Layer mango slices, bacon slices and sprouts over. Top with shredded pepper jack. Cover with other bagel slice to form sandwich. Spread sandwich top with 1/2 tablespoon softened butter.

Heat small skillet. Add remaining 1/2 tablespoon butter to skillet and melt. Place sandwich in skillet, butter-side up.

Cook over medium-low 1-2 minutes, covered, or until bagel bottom is golden brown. Carefully flip sandwich. Cover and cook an additional 1-2 minutes or until cheese is melted and sandwich is golden brown. Remove from skillet and let sit 1 minute before halving sandwich. Serve immediately.

**INGREDIENTS**

**FOR OSSO BUCO:**
- 1 plain bagel
- 1 1/2 ounces Wisconsin cream cheese
- 1/2 avocado, pitted and mashed
- 2 teaspoons fresh lime juice
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1/4-1/2 teaspoon fresh jalapeño, seeded and minced
- 1 scallion, trimmed, white and green parts thinly sliced (yielding about 1/4 cup)
- 1/3 cup mango slices (1/8-inch thick)
- 2 slices turkey bacon, cooked until crisp
- 1/2 cup alfalfa sprouts, loosely packed
- 1/4 cup (1 ounce) Wisconsin pepper jack cheese, finely shredded
- 1 tablespoon butter, divided

**FOR PICKLED ONIONS:**
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1/4 cup sugar
- Pinch red pepper flakes
- 1/2 red onion, thinly sliced

**FOR GREMOLATA:**
- 1/4 cup fresh flat leaf parsley leaves
- 3 cloves garlic
- Zest of 1 lemon
- 4 teaspoons butter
- 4 slices sourdough bread
- 1/4 cup Wisconsin parmesan cheese, shredded
- 8 slices (1 ounce each) Wisconsin gouda cheese
- Handful of arugula

**FLAVOR FAVORITE**

**NUMB. OF SERVINGS**

1

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**The MOTHER RUSSET**

Created by **ZOE PELETI** of Astoria, NY

Taste the mother of all russet recipes. Taking cues from the beloved loaded potato, the Mother Russet has it all: Wisconsin cheddar and gouda, a russet potato, broccoli, thick-cut bacon, chives and scallions. It’s even served on potato bread (of course).

**COOKING DIRECTIONS**

Heat oven to 400°F. On rimmed baking sheet, toss potato slices and broccoli florets with olive oil and pepper to taste. Roast 20-25 minutes, tossing once during baking.

Meanwhile, cook bacon until crisp; set aside. Mix sour cream, scallions and chives in small bowl; set aside.

Spread 1 side of each bread slice with butter. Place 1 cheddar and 1 gouda slice on unbuttered side of each bread slice. Divide roasted potatoes and broccoli over 2 bread slices. Spread a dollop of sour cream mixture over vegetables. Top with 2 bacon slices each. Place remaining 2 bread slices over, butter-side up, to make sandwiches. Heat skillet over medium; place sandwiches in skillet and grill, flipping once, until bread is golden and cheese is melted. Halve sandwiches and serve immediately.

**INGREDIENTS**

- 1 large russet potato, thinly sliced
- 2 cups small broccoli florets
- Olive oil
- Freshly ground black pepper
- 4 slices thick-cut smoked bacon
- 1/4 cup sour cream
- 2 tablespoons scallions, chopped
- 2 tablespoons chives, chopped
- 4 slices potato bread
- 4 tablespoons (1/2 stick) butter, softened
- 4 slices Wisconsin cheddar cheese
- 4 slices Wisconsin gouda cheese

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**The MELTING POT**

Created by **SUGIYARTI JORGENSON** of Glennallen, AK

Take your skillet on a trip around the world. This Monte-Cristo-inspired delight features flavors from across the spectrum—sweet, salty and spicy. Wisconsin swiss and aged cheddar, sweet potato fries, orange mustard-marmalade, ham, jalapeño and sweetened coconut all come together on a slice of good old white bread.

**COOKING DIRECTIONS**

Peel and thinly shred sweet potato using largest holes of box grater; add shallot and stir. Pour oil to depth of 2 inches into heavy-bottomed skillet over medium heat. When hot, begin to add small handfuls of sweet potato mixture at a time. Fry in batches until crispy and golden, about 2 minutes. Transfer to paper towel-lined bowl; sprinkle with parsley, salt, cayenne, smoked paprika and garlic powder.

Combine marmalade, mustards and thyme in small bowl; spread mixture on 1 side of each bread slice. Top 2 of the slices with 1/4 cup swiss, 2 tablespoons cheddar and half (2 ounces) of the ham. Divide jalapeño and sweet potato mixture over ham. Place remaining ham over sweet potato mixture; sprinkle with remaining cheeses and close with remaining 2 bread slices, marmalade-side down, to form sandwich.

Place baking pan in cold oven; heat oven to warm. Whisk egg and milk in small bowl. Generously brush sandwich tops with egg mixture; sprinkle each with 1/4 of the coconut, lightly pressing to adhere. Melt 1 tablespoon butter in heavy skillet over medium-low heat. Carefully add 1 sandwich, coconut-side down, and grill for about 3-5 minutes until bottom is browned. Brush top with some of remaining egg mixture and sprinkle with half of remaining coconut. Flip sandwich and cook 3-5 minutes or until bottom side is browned. Transfer to baking pan in oven; keep warm while repeating procedure for second sandwich.

**INGREDIENTS**

- 8 ounces sweet potato
- 2 ounces shallot, thinly sliced
- Vegetable oil
- 2 tablespoons parsley, minced
- 1/4 teaspoon sea salt
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 cup orange marmalade
- 1 teaspoon Dijon mustard
- 1/2 teaspoon whole grain mustard
- 1/2 teaspoon thyme leaves, minced
- 4 slices hearty white bread
- 1 cup (4 ounces) Wisconsin swiss cheese, shredded
- 1/2 cup (2 ounces) Wisconsin aged cheddar, shredded
- 4 ounces sliced ham
- 1 medium jalapeño, thinly sliced
- 1 large egg
- 2 tablespoons milk
- 6 tablespoons shredded sweetened coconut
- 1 tablespoon unsalted butter
**The ROUND-UP**

Created by LORIE ROACH of Buckatunna, MS

After a hard day of working on the ranch (or in the office), treat yourself to the Round-Up. This hearty sandwich features Wisconsin gouda and provolone, button and bella mushrooms, onion, thyme, bacon and horseradish mayo. It’s served on a pretzel roll with a side of au jus.

**INGREDIENTS**
- 12 slices cooked thick-cut hickory smoked bacon
- 4 slices (1 ounce each) Wisconsin provolone
- 4 slices (1 ounce each) Wisconsin gouda cheese, cut to fit rolls, at room temperature
- 4 large square pretzel rolls, split
- 1/4 cup Cabernet Sauvignon wine
- 1 teaspoon kosher salt
- 2 teaspoons chopped fresh thyme leaves
- 1 clove garlic, finely minced
- 2 tablespoons butter
- 8 ounces fresh baby bella mushrooms, sliced
- 1/2 medium onion, thinly sliced
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh thyme leaves, chopped
- 3 tablespoons mayonnaise
- 3 tablespoons grainy mustard
- 1/4 cup Cabernet Sauvignon wine
- 1/2 cup Cabernet Sauvignon wine

**COOKING DIRECTIONS**

Combine onion and next 8 ingredients in large Dutch oven or large heavy-bottomed pot over high heat and bring to boil. Cover; reduce heat and bring just to simmer. Simmer 30 minutes. Strain liquid into large bowl, discarding solids. Set aside to cool.

Mix mayonnaise, horseradish and grainy mustard. Refrigerate.

Add olive oil to large skillet; place over medium heat. Add onion and cook until transparent. Add button and bella slices; stir and cook in single layer for about 10 minutes or until golden brown, stirring only occasionally. Add butter, garlic, thyme and salt to skillet; heat until butter is melted, stirring to coat. Add wine; cook until liquid is thick and almost evaporated. Remove from heat.

Heat large skillet over medium-low heat. Spread cut sides of each roll with mayonnaise mixture. Refrigerate any leftovers for another use. Place gouda slice on bottom half of each roll, followed by 3 bacon slices each. Trim to fit sandwich if necessary. Top with spoonful of the mushrooms and provolone slice. Place roll tops over to form sandwiches. Brush roll tops and bottoms with melted butter. Place sandwiches in skillet; cook until crispy and golden brown on both sides, flipping once, about 5 minutes. Remove from pan to platter or plate.

If needed, reheat au jus in pan over high heat. Dunk sandwiches in au jus with slotted spatula, lift 1 sandwich at a time and carefully dunk it in the reserved au jus for 5-10 seconds, using large spoon to quickly spoon sauce over sandwich top if necessary. Repeat with remaining sandwiches. Serve immediately with additional au jus in a small cup for dipping on the side.

![The ROUND-UP](image)

**The FALL HARVEST**

Created by BARBARA ECKER of San Diego, CA

The sweet and spicy flavors of the Fall Harvest are the perfect complement to a chill in the air. A croissant is topped with Wisconsin mascarpone and gorgonzola, Italian sausage and arugula. Pumpkin, candied walnuts, pumpkin pie spice and cinnamon and brown sugar pack an extra autumnal punch.

**INGREDIENTS**
- 1/4 of medium pumpkin, peeled and cut into 1/4-inch thick slices
- 1 tablespoon orange zest
- 2 tablespoons brown sugar, packed
- 1 teaspoon smoked paprika
- 1/4 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 2 large croissants
- 2 cups arugula
- 1/3 cup candied walnuts, broken into pieces
- 2 small handfuls arugula
- 1/3 cup gorgonzola cheese, crumbled

**COOKING DIRECTIONS**

Heat oven to 425°F.

In small bowl, mix salt, pumpkin pie spice, brown sugar and 1 teaspoon smoked paprika.

Place pumpkin slices in large bowl and toss with 2 teaspoons olive oil. Sprinkle spice mixture over pumpkin; toss to coat. Place on baking sheet lined with parchment paper; bake 10-15 minutes, until soft. Remove from oven and set aside.

**Heat remaining olive oil in medium skillet over medium-high heat.** Add sausage to skillet, breaking it up as it cooks. Drain fat and set aside.

**In small bowl, mix mascarpone with cinnamon, black pepper and remaining 1 teaspoon smoked paprika.**

Split each croissant lengthwise. Butter outside top and bottom of each croissant. Spread mascarpone mixture over inside of top and bottom of each croissant. Place bottom of croissants, cheese-side up, on flat surface. Layer with pumpkin slices, sausage, gorgonzola, candied walnuts and arugula. Place croissant tops over, cheese-side down, to close sandwich.

**Heat nonstick skillet over medium heat.** Place sandwiches in skillet; grill 4-5 minutes, until lightly browned. Carefully flip each sandwich; grill additional 4-5 minutes. Serve immediately.
Wisconsin

AGED CHEEDEDAR

**Featured on:** THE ALL-AMERICAN
THE BLOODY MARY
THE MELTING POT
THE MOTHER RUSSET

**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.

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Wisconsin

CHEESE CURDS

**Featured on:** THE BLOODY MARY

**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.

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Wisconsin

CREAM CHEESE

**Featured on:** THE BLOODY MARY
THE BOOK CLUB

**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 Gouda**

**Featured on:**
- The Matterhorn
- The Mother Russet
- The Round-Up
- The Speakeasy

**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.

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**Wisconsin Gorgonzola**

**Featured on:**
- The Beale Street
- The Fall Harvest

**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.

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**Wisconsin Havarti**

**Featured on:**
- The Southern Charm
- The Speakeasy

**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.
**Wisconsin Mascarpone**

**Featured on:** The All-American, The Fall Harvest

**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.

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**Wisconsin Mozzarella**

**Featured on:** The Bloody Mary

**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:** Beaujolais, Chardonnay and Pilsner.

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**Wisconsin Parmesan**

**Featured on:** The Bloody Mary, The Matterhorn, The Southern Charm

**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 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.

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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.

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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.
OK, we’re not an academy in the traditional sense. We don’t have a school or campus. And we don’t offer classes or degrees. We are, however, a group of like-minded Wisconsin cheese lovers dedicated to the task of creating the world’s most exquisite grilled cheese sandwiches. It’s our calling. And we’d like you to join us. Follow the Grilled Cheese Academy on Facebook to discover chances to win prizes, get details on upcoming promotions and find tasty recipes.

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