BOOK OF

CHAMPIONS

2017 GRILLED CHEESE RECIPE SHOWDOWN®
Another year has passed, which means another Grilled Cheese Recipe Showdown® is in the books and the tastiest submissions are placed into a book of their own, this one. Welcome to the 2017 Grilled Cheese Recipe Showdown® Book, a scrumptious showcase of Wisconsin cheese-infused masterpieces. So flip through and find yourself a new favorite recipe, but fair warning — picking your favorite is going to be tough.
The MISSISSIPPI COMEBACK
Featuring Wisconsin Fontina and Cheddar

Congratulations LORIE ROACH
Lorie has been cooking ever since she was a little girl, but really started getting creative in the kitchen once she got married 18 years ago. Since then, she’s participated in recipe contests and competed in the contest cooking circuit. It’s clear she loves her state of Mississippi, as it plays a large role in her cooking style — from her award-winning sandwich, to her blog titled Mississippi Kitchen. Check it out at loriesmississippikitchen.com

The MISSISSIPPI COMEBACK
Featuring Wisconsin Fontina and Cheddar

GOLD AWARD
2017
Grilled Cheese Recipe Showdown®

$15,000 PRIZE

CONGRATULATIONS LORIE ROACH
The MISSISSIPPI COMEBACK

Created by LORIE ROACH of Buckatunna, MS

Everyone loves a good comeback story. Especially when the end result is an extremely tasty sandwich. That’s exactly the case with the Mississippi Comeback — a delicious grilled cheese featuring the southern signature comeback sauce. Along with the sauce, this sandwich has fried okra, a corn and bacon confetti and sweet roasted tomatoes, all held together with Wisconsin fontina and cheddar cheese.

INGREDIENTS

FOR COMEBACK SAUCE:

- 1 cup mayonnaise
- 1/4 cup chili sauce
- 2 tablespoons ketchup
- 1 tablespoon lemon juice
- 1 teaspoon paprika
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon Dijon mustard
- 1/4 teaspoon coarsely ground black pepper

FOR BACON AND CORN CONFETTI:

- 2 medium ears corn, shucked and cleaned
- Vegetable oil (for brushing corn)
- 2 slices thick-cut bacon, crumbled
- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 cup buttermilk
- 1/4 cup red bell pepper, finely chopped
- 1/4 cup green bell pepper, finely chopped
- 1/4 onion, finely chopped
- Salt and pepper to taste

FOR ROASTED TOMATOES:

- 1 pint grape tomatoes
- 1 tablespoon vegetable oil
- Salt and pepper to taste

FOR FRIED OKRA:

- 2 cups fresh or frozen okra, cut into 1/4-inch slices
- 1/2 cup buttermilk
- 1/4 cup cornmeal
- 1/4 cup all-purpose flour
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- Vegetable oil for frying

FOR SANDWICH ASSEMBLY:

- 4 slices sour dough bread, cut at least 1-inch thick
- 4 slices (1 ounce each) Hook’s Cheddar cheese
- 4 slices (1 ounce each) Roth Fontina cheese

COOKING DIRECTIONS

FOR COMEBACK SAUCE:
Whisk all sauce ingredients in medium bowl; refrigerate until needed.

FOR BACON AND CORN CONFETTI:
Heat grill pan to high. Brush corn with oil and cook until golden brown with grill marks, rotating on all sides; set aside to cool. When cool, cut corn off cobs and set aside. Meanwhile, cook bacon in large cast iron skillet over medium-high heat until done. Add red and green bell peppers and onion and cook until transparent and soft, 3-4 minutes. Remove from heat; stir in corn and fresh basil. Season with salt and pepper to taste. Set aside.

FOR ROASTED TOMATOES:
Heat oven to 400°F. Slice tomatoes in half lengthwise. Place on baking sheet and drizzle with vegetable oil. Toss to coat. Season with salt and pepper and roast in oven for 20 minutes. Skins will appear wrinkled when done. Set aside.

FOR FRIED OKRA:
Place okra in medium bowl and add buttermilk; gently stir to coat. In another bowl, combine cornmeal, flour, garlic and onion powder and salt. Drain okra slices and add to flour mixture, tossing to coat. Pour oil to a depth of about 1/4 inch into large cast iron skillet and heat over medium-high heat until hot. Add okra and fry until crispy and golden, about 3-4 minutes, stirring once. Remove to paper towel-lined plate to drain. Cook okra in batches, being careful not to overcrowd pan and adding extra oil as needed.

FOR SANDWICH ASSEMBLY:
Carefully pinch out the soft bread in the center of each slice to about 1/2-inch deep, leaving the sides and bottom intact, creating a well. (This will help the filling ingredients to stay inside the sandwich.)

Heat cast iron griddle or large skillet over medium-low heat. Spread flat side of each piece of bread liberally with the sauce, then place 2 slices on the hot griddle sauce side down. Spread more sauce in the well of each slice, then place 2 slices of fontina on one bread slice and 2 slices of cheddar on the other bread slice, gently pushing cheese into the well. Add 1/3 to 1/2 of the fried okra on top of the cheddar cheese and add 1/3 to 1/2 of the tomatoes and 1/3 to 1/2 of the corn to the other side, gently pressing down into the bread. Carefully place the okra slice on top of the other slice, okra side in. (If pieces fall out, just push them back in.) Cook over low-medium heat for about 3-4 minutes, or until golden brown and cheese is melted. Repeat with remaining sandwich.

Cut each sandwich in half to serve. Pile any remaining vegetables around the sandwich for presentation. Serve with extra sauce for dipping.

Recipe Tips: Cook sandwich slowly on low-medium heat so the inside gets melted and hot before the outside gets too brown. Make sure the cheese is at room temperature for faster melting. Store sauce in the fridge, but let stand at room temperature for about 10-15 minutes to take the chill off.

Any brand of Wisconsin fontina or cheddar cheese can be used.
The SEOUl FOOD

Created by SUSAN AND MONICA GREENE of Redondo Beach, CA

Flavors of South Korea and the southern United States merge to make a delicious and soulful sandwich — the Seoul Food. It is comprised of fried chicken, kimchi, a homemade bacon sauce and creamy Wisconsin muenster, aged cheddar and butterkäse. Now, that’s a combination of cultures.

COOKING DIRECTIONS

FOR BACON JAM:
Cut bacon into half-inch pieces. Place in pan over medium heat until cooked but still chewy, stir frequently, about 10 minutes. Remove bacon from pan using a slotted spoon. Remove 2 tablespoons of rendered bacon fat. Place in small bowl and set aside. Discard remaining bacon grease from pan. Add onions to pan and cook for 10 minutes. Reduce heat to low, add sugar and stir. Continue cooking until onions have caramelized, about 10 minutes. Add coffee and reserved bacon fat to pan. Increase heat to medium and stir every 5 minutes until mixture thickens and becomes jam-like, about 15-30 minutes. Remove from heat and add balsamic vinegar. Stir to combine.

FOR SANDWICH ASSEMBLY:
Heat grill press to medium. Cut roll in half and cover one half with butterkäse slices. Spread a thick layer of the bacon jam on top of the butterkäse followed by the aged cheddar slices. Next layer the chicken and kimchi. Add muenster slices and top with the other half of the roll. Place sandwich on grill and lower lid. Apply gentle pressure and cook until cheese melts, about 7 minutes. Remove sandwich and place on plate. Cut in half and enjoy.

RECIPE TIPS:
• If you do not have a grill press, you can use a skillet. Just add 1 tablespoon of olive oil to skillet and heat to medium. Place sandwich in pan and grill until browned; flip, grill other side and cover until cheese melts.
• Bacon jam can be stored in the refrigerator for up to one week.
• Any brand of Wisconsin butterkäse, sharp cheddar or muenster cheese can be used.

INGREDIENTS

FOR BACON JAM:
- 1 1/4 pounds thick cut bacon
- 2 large sweet onions, quartered and sliced
- 1/2 cup brown sugar
- 1 cup strong coffee, brewed
- 2 tablespoons balsamic vinegar

FOR SANDWICH ASSEMBLY:
- 1 telera roll
- 2 slices (1 ounce each) Valley View Butterkäse cheese
- 2 slices (1 ounce each) Weyauwega Muenster cheese
- 2 slices (1 ounce each) Brunkow 6 Year Aged Cheddar cheese
- 1 chicken breast, fried and sliced
- Mild kimchi
- 1 tablespoon olive oil (optional)
The MARDI GRAS

Created by SHAUNA HAVEY of Roy, UT

Take a trip down Bourbon Street with the Mardi Gras. Reminiscent of the muffuletta, this sandwich is packed with salami, mortadella, ham, olives, giardiniera salad and fried oregano. It’s also accompanied by Wisconsin provolone, mozzarella and mascarpone cheese, making this sandwich quite the celebration. Party beads sold separately.

INGREDIENTS

FOR CHEESE SPREAD:
- 1 tub (8 ounces) BelGioioso Mascarpone cheese
- 3 1/2 cups (14 ounces) Stella® Mozzarella cheese, shredded, divided
- 2 tablespoons fresh oregano
- 1 tablespoon fresh lemon juice
- 1 1/4 teaspoons of salt, divided
- 1/2 teaspoon of pepper
- 2 teaspoons hot chili sauce

FOR OLIVE SALAD:
- 1 can (4 ounces) sliced black olives, drained
- 1/2 cup sliced green olives with pimento, drained
- 1 cup bottled giardiniera salad, drained and chopped
- 2 teaspoons red wine vinegar
- 1/2 cup of olive oil, divided
- 1/2 teaspoon Italian seasoning

FOR SANDWICH ASSEMBLY:
- 4 ciabatta rolls
- 16 slices (1 ounce each) BelGioioso Provolone cheese
- 8 slices mortadella
- 16 slices deli ham, thinly cut
- 16 slices salami
- 1 bunch fresh oregano

COOKING DIRECTIONS

FOR CHEESE SPREAD:
Place mascarpone, 1/2 cups of the mozzarella, oregano, lemon juice, 1/2 teaspoon of the salt and pepper into a food processor. Pulse a few times to combine, but do not puree. Set aside.

FOR OLIVE SALAD:
In medium bowl, place black olives, green olives, giardiniera salad, red wine vinegar, 1/4 cup of the olive oil, remaining 1/4 teaspoon of salt and 1/2 teaspoon Italian seasoning. Stir gently to combine and set aside.

FOR SANDWICH ASSEMBLY:
Heat grill pan to medium-high. Spread 1 tablespoon of cheese spread onto the bottom of each ciabatta roll and top with 2 slices of provolone. Place bottom buns on grill pan for 1-2 minutes to melt the cheese. Remove bottom buns from grill and place on a sheet pan. Top with 2 slices of mortadella, 4 slices of ham and 2 more slices of provolone. Place sandwiches under the broiler for 2 minutes until cheese melts. Remove from oven.

Place 1/4 of the olive salad onto each sandwich, top with salami and the remaining 1/4 cup of mozzarella. Return sandwiches to broiler for 2 minutes.

In small sauce pan, heat remaining 3 tablespoons olive oil until simmering. Drop oregano leaves into oil and fry for 30-45 seconds. Remove oregano with tongs and drain on paper towels. Immediately sprinkle with sea salt.

Spread remaining cheese spread onto the insides of the top ciabatta buns. Sprinkle fried oregano on top of the sandwiches before setting the top bun in place. Grill sandwiches on medium-high heat for 2-4 minutes per side until cheese is melted. Remove from grill and serve hot.

RECIPE TIP:
Any brand of Wisconsin mascarpone, mozzarella or provolone cheese can be used.
**INGREDIENTS**

**FOR QUICK-PICKLED JALAPEÑOS:**
- 1/4 cup white vinegar
- 1 tablespoon granulated sugar
- 1/2 teaspoon sea salt
- 2 jalapeño peppers, thinly sliced

**FOR TOMATO AND AVOCADO SALSA:**
- 2 tomatoes, diced
- 1 avocado, diced
- 1/2 small red onion, finely chopped
- 1/4 cup fresh cilantro, roughly chopped
- Juice of 1 lime
- Salt to taste

**FOR ELOTE:**
- 1 1/2 cups corn kernels
- 3 ounces of Crystal Farms Cream Cheese
- 1/2 cup (2 ounces) Maple Leaf Chipotle Jack cheese, freshly grated
- 1/2 cup (2 ounces) English Hollow Cheddar cheese, freshly grated
- 1/2 teaspoon ground cumin
- 2 green onions, finely chopped
- 1 teaspoon fresh lime zest

**FOR SANDWICH ASSEMBLY:**
- 8 slices French bread
- 4 slices (1 ounce each) English Hollow Cheddar cheese
- 6 tablespoons unsalted butter, softened

**COOKING DIRECTIONS**

**FOR QUICK-PICKLED JALAPEÑOS:**
In small skillet, heat vinegar, sugar and salt over medium heat. Stir mixture until sugar and salt are fully dissolved. Transfer pickling liquid to small bowl and add sliced jalapeños. Make sure the peppers are almost fully submerged. Let sit for 15 minutes at room temperature.

**FOR ELOTE:**
While the peppers are pickling, fill small saucepan with water and bring to boil. Add corn and cook until tender, about 2 minutes. Drain and transfer cooked corn to medium bowl. Add cream cheese, chipotle jack, aged cheddar, ground cumin, green onions and lime zest to cooked corn. Mix until combined and set aside.

**FOR TOMATO AND AVOCADO SALSA:**
Mix tomatoes, avocado, red onion, cilantro and lime juice in a small bowl. Season with salt to taste. Set aside.

**FOR SANDWICH ASSEMBLY:**
Spread one slice of bread with 1/4 of the elote. Top with 3-5 slices of the quick-pickled jalapeño peppers, one slice of cheddar and finish with another slice of bread. Spread softened butter on top of bread. Repeat with remaining ingredients, making 4 sandwiches in total.

Heat large skillet over medium heat. Transfer sandwiches to pan, placing them so they are butter-side down. Spread softened butter on top of sandwiches. Cook until sandwiches are golden brown, about 2-3 minutes, flip sandwich and repeat.

Remove sandwiches from pan. Lift top of each sandwich and add a couple spoonfuls of the tomato and avocado salsa and replace the top. Gently press down and enjoy!

**RECIPE TIP:**
Any brand of Wisconsin cream cheese, chipotle jack cheese or cheddar cheese can be used.

Introducing the official flavor of a fiesta, the Elote. A take on the classic Mexican street food, Elote, which is corn, cotija, chili and lime. This mouthwatering creation features Wisconsin cream cheese, chipotle jack and cheddar cheese, topped with a vibrant tomato and avocado salsa.
Calling all pork lovers, get ready to feast on the Flying Pig. Bring out your wild side as you devour this beast of a sandwich. It has barbecue pulled pork, crispy bacon, grilled onions and green apple. And by being mended together with Wisconsin gouda and cheddar cheese — it’s sure to satisfy even the hungriest.

**The FLYING PIG**

*Created by JACQUELINE BRUCHEZ of Oceanside, CA*

Cooking Directions

- Cook bacon until crisp. Reserve 1 tablespoon of bacon fat.
- Combine barbecue sauce and pulled pork.
- Layer ingredients on one slice of sourdough. Begin with 2 slices of white cheddar, 1/2 cup pulled pork, 2 slices of gouda, 1/2 cup of grilled onions, a few slices of green apple, 4 slices of bacon, 2 more slices of white cheddar and top with another slice of sourdough. Repeat with remaining ingredients.
- Heat reserved bacon fat in a large skillet on medium-high heat. Carefully place sandwiches in skillet and toast until bread is golden brown and cheese melts, about 3-4 minutes. Flip sandwiches and repeat. Remove from skillet and enjoy!

**Recipe Tip:** Any brand of Wisconsin cheddar or gouda cheese can be used.

**Ingredients**

- 8 slices thick-cut bacon
- 2 tablespoons barbecue sauce
- 1 cup pulled pork, cooked
- 4 slices sourdough bread
- 8 slices (1 ounce each) Red Barn Heritage White Cheddar cheese
- 4 slices (1 ounce each) Carr Valley Gouda cheese
- 1 cup grilled onions
- 1/2 medium green apple, thinly sliced

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A late night take on a Cuban classic — the Medianoche. Fully loaded with mojo-marinated pork, pickled mustard seeds, grilled onions and pickles, it’s sure to satisfy your late night hunger. And it’s all brought together with Wisconsin Swiss cheese and nestled between two slices of challah bread.

**INGREDIENTS**

**FOR MARINATED PORK:**
- 1 cup orange juice
- 1/4 cup lime juice
- 1/4 cup lemon juice
- 8-10 cloves garlic, minced
- 2 tablespoons vegetable oil
- 2 teaspoons dried oregano
- 1 1/2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1 pound pork tenderloin

**FOR PICKLED MUSTARD SEEDS:**
- 1/3 cup yellow mustard seeds
- 1/2 cup champagne vinegar
- 2 tablespoons water
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes (optional)

**FOR SANDWICH ASSEMBLY:**
- 8 slices (1 ounce each) Chalet Swiss cheese
- 8 thick slices challah bread
- 1 cup bread and butter pickles
- 1 large sweet onion, sliced and grilled
- Prepared marinated pork
- 8 slices cooked bacon
- Prepared pickled mustard seeds
- 2 tablespoons salted butter

**RECIPE TIP:**
Any brand of Wisconsin Swiss cheese can be used.

**COOKING DIRECTIONS**

**FOR MARINATED PORK:**
Combine orange juice, lime juice, lemon juice, minced garlic, vegetable oil, oregano, black pepper, and salt in a large bowl and stir to combine. Place pork tenderloin in marinade and let sit for 12-24 hours in the refrigerator, flipping once or twice.

Heat charcoal or gas grill to medium-high heat. Lightly oil grates with remaining tablespoon of vegetable oil, and place the pork tenderloin on the grill. Cover and cook for 12-15 minutes, turning every 2-3 minutes, until the tenderloin reaches an internal temperature of 140°F. Sprinkle a little salt onto the onions, and cook for 3-5 minutes per side, until lightly charred and tender. Remove pork from grill and wrap tightly in aluminum foil. Let sit for 10 minutes; then slice. Set aside onions and pork and keep warm until ready to use.

**FOR PICKLED MUSTARD SEEDS:**
Combine mustard seeds, champagne vinegar, water, sugar, salt, and crushed red pepper flakes in medium saucepan and bring to a gentle boil. Reduce to a low simmer and let cook for 5 minutes, stirring occasionally. Remove from heat, cover and let cool. Place in refrigerator until ready to use (can be made up to a day in advance). Serve at room temperature.

**FOR SANDWICH ASSEMBLY:**
Place a slice of swiss on four slices of bread, followed by an even layer of pickles, grilled onions, sliced pork, bacon and another slice of Swiss. Spread an even layer of pickled mustard seeds across the remaining slices of bread and place on top.

Heat 1 tablespoon of the butter in a large pan over medium-low heat. Add sandwiches to pan and cook for 2-3 minutes, lightly pressing down to gently flatten, until bread is golden brown and slightly crunchy. Melt the remaining tablespoon of butter in the pan, then flip the sandwiches and cook for another 2-3 minutes, gently flattening, until the bread is golden brown and crunchy and the cheese is melted. Remove from grill and serve hot.
Welcome to a delicious clash of two countries. Poutine, a Canadian favorite, and the grilled cheese sandwich have come together to form a masterpiece — the Northern Comfort. It consists of homemade french fries, thick-cut bacon, beef gravy and precious Wisconsin cheese curds, all between two pieces of toasted white bread.

**The NORTHERN COMFORT**

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

COOKING DIRECTIONS

Place both slices of buttered bread, buttered-side-down, in skillet and heat to medium-high. Cover each slice with 1/2 cup of cheese curds. Place fries and pork belly on one slice of bread. Cover skillet with lid until cheese curds start to melt, about 5 minutes.

Remove cover and pour gravy on top of the slice with cheese curds, fries and pork belly. Place the slice of bread with only cheese curds on top of the slice with cheese curds, fries and pork belly. Continue cooking until the bottom slice turns golden brown, about 2 minutes.

Flip and repeat. Remove from skillet and place on a plate.

Pour more gravy on top of the sandwich and sprinkle with fresh parsley. If desired, place a fried egg on top of the sandwich. Cut in half and enjoy.

**RECIPE TIP:** Any brand of Wisconsin cheddar cheese curds can be used.

**INGREDIENTS**

- 2 slices white bread, buttered
- 1 cup Ellsworth Cheddar Cheese Curds (white cheddar)
- 1 cup homemade French fries
- 1/3 cup pork belly or extra thick cut bacon, chopped
- 1/3 cup beef gravy
- Fresh parsley for garnish
- 1 egg, fried (optional)

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Busting at the seams with Southern flavors, the Charleston may leave you itching to move south the second you're done devouring it. It includes shrimp, old-fashioned grits, thick-cut bacon and Wisconsin aged cheddar cheese. It truly is where sweet meets Southern heat.

**The CHARLESTON**

Created by **VERONICA CALLAGHAN** of Glastonbury, CT

COOKING DIRECTIONS

Heat oven to 400°F. Line baking sheet with aluminum foil.

In medium bowl, add shrimp, 1 tablespoon of melted butter, lemon juice, scallions and parsley. Toss and set aside.

In microwave-safe bowl, combine water, 2 teaspoons of remaining butter, grits, salt and pepper. Cook at 50 percent power until thickened, about 7-8 minutes. Add 1/3 cup grated sharp cheddar, stir until melted.

Spread the remaining 2 tablespoons of butter onto both sides of each bread slice. Heat large skillet over medium heat. Lightly toast bread on both sides. Transfer to foil-lined pan.

Spread grits over each slice of bread; divide evenly. On two slices, layer shrimp over grits. On the other two slices, arrange 2 slices of bacon on each piece. Drizzle chili-infused honey over bacon.

Place sharp cheddar slices over all 4 slices of bread and bake in oven for 4-5 minutes, or until cheese is melted. Remove from oven and sandwich together the shrimp side and the bacon side. Cut in half and serve immediately.

**RECIPE TIP:** Any brand of Wisconsin sharp cheddar cheese can be used.

**INGREDIENTS**

- 12 large shrimp, cooked, shells and tails removed
- 3 1/2 tablespoons butter, divided
- Juice from 1/2 lemon
- 1 tablespoon scallions, finely chopped
- 1 tablespoon flat leaf parsley, coarsely chopped
- 1 cup water
- 1/4 cup old fashioned grits
- Pinch of salt
- Pinch of ground black pepper
- 4 slices (1 ounce each) Henning’s Sharp Cheddar cheese
- 1/3 cup (1 ounce) Henning’s Sharp Cheddar cheese, freshly grated
- 4 slices sturdy country bread
- 4 slices thick cut bacon, cooked
- 2 teaspoons chili-infused honey
**The Man Cave**

Created by **Aaron Salazar** of Westminster, CO

Prepare to sit back and relax with the Man Cave. This sandwich is seriously stuffed with a delicious combination of comfort food. It’s made up of juicy pork shoulder, spicy sautéed vegetables, a tangy beer mornay sauce and loads of Wisconsin parmesan, muenster and aged cheddar cheese.

**Cooking Directions**

**FOR SPICY PORK SHOULDER CHOP:**
- Mix cayenne, paprika, onion powder, garlic powder, salt and pepper. Add pork shoulder and rub marinade onto the pork. Let sit for 30 minutes.
- Grill pork on hot grill until thoroughly cooked and nicely charred (145°F if using a meat thermometer). Remove from grill. Once it has cooled, slice into thin pieces and set aside.

**FOR SAUTÉED VEGETABLES:**
- Heat olive oil in saucepan over medium heat. Add onion, red pepper, jalapeño, salt and pepper and sauté until vegetables soften. Increase heat to high and let char for 1-2 minutes. Remove from heat and set aside.

**FOR BEER MORNAY:**
- Melt 3 tablespoons of butter in saucepan over medium heat. Add flour and cook for one minute. Add cold pale ale and whisk until smooth. Add parmesan and sharp cheddar and continue whisking until mixture becomes slightly thick, and smooth. Remove from heat and season with salt and pepper to taste. Set aside.

**FOR assembling:**
- Heat skillet over medium heat. Generously spread butter on both sides of two bread slices and lightly grill. Place 2 slices of muenster on both bread slices, followed by pork slices and sautéed vegetables. Top with beer mornay and another 2 slices of muenster. Place the other bread slice on top and increase heat to high. Grill until cheese melts and bread is crispy. Remove from heat and enjoy!

**Recipe Tip:** Any Wisconsin brand of parmesan, aged cheddar or muenster cheese can be used.

**Ingredients**

- **FOR SPICY PORK SHOULDER CHOP:**
  - 1 pork shoulder blade chop, thinly cut
  - 1 tablespoon ground cayenne pepper
  - 2 tablespoons ground paprika
  - 1 tablespoon onion powder
  - 1 teaspoon garlic powder
  - Salt and black pepper to taste

- **FOR SAUTÉED VEGETABLES:**
  - 1 medium white onion, sliced
  - 1 red bell pepper, thinly sliced
  - 1 jalapeño, thinly sliced
  - 1 tablespoon olive oil
  - Salt and black pepper to taste

- **FOR BEER MORNAY:**
  - 4 slices (1 ounce each) Edelweiss Muenster cheese
  - 1/3 cup (1 ounce) Meister Aged Cheddar cheese, grated
  - Salted butter
  - 1 cup (3 ounces) BelGioioso Parmesan cheese, grated
  - 3/4 cup cold pale ale
  - 3 tablespoons all-purpose flour
  - 3 tablespoons unsalted butter
  - Salt and black pepper to taste

- **FOR ASSEMBLY:**
  - 2 thick slices round boule
  - Salted butter
  - 4 slices (1 ounce each) Edelweiss Muenster Cheese

**The Arthur Avenue**

Created by **Jamie Beightol** of LaGrange, WY

Take your mouth on a trip to Little Italy with the Arthur Avenue. This sandwich starts with its foundation of a pretzel bun and then is loaded with pastrami, deli mustard, garlic aioli, a Swiss and parmesan béchamel sauce and mended together with Wisconsin Swiss, parmesan and havarti cheese.

**Cooking Directions**

**FOR AIOI:**
- In small pan over medium-low heat, drizzle olive oil to coat bottom of pan. Add in chopped onion and stir occasionally for 45 minutes to an hour, or until onions are caramelized. Set aside to cool.
- In small bowl, combine mayonnaise, caramelized onions, garlic and pepper. Stir until combined. Refrigerate until ready to use.

**FOR BÉCHAMEL:**
- In small saucepan over medium-low heat, melt butter. Add in milk, basil, garlic, horseradish, salt, black pepper and cayenne pepper. Stir until milk is scalded, but not boiling. Stir in swiss and parmesan until melted. Remove from heat and set aside to thicken.

**FOR ASSEMBLY:**
- In skillet over medium heat, drizzle olive oil to coat both sides of 2 bread slices and lightly grill. Place 2 slices of havarti on each half, then top each half with one stack of pastrami. Drizzle one half of each sandwich with the béchamel sauce. Close sandwiches and flip as needed until havarti is completely melted. Remove from heat and enjoy!

**Recipe Tips:**
- The aioli can be made the day before to save time. Any brand of Wisconsin Swiss, parmesan or havarti cheese can be used.

**Ingredients**

- **FOR AIOI:**
  - 1 tablespoons oil
  - 1 large onion, chopped
  - 1/4 cup mayonnaise
  - 1/2 tablespoon garlic, minced
  - 1/4 teaspoon coarse black pepper

- **FOR BÉCHAMEL:**
  - 1 tablespoon butter
  - 1/2 cup milk
  - 1 teaspoon garlic, minced
  - 4 tablespoons horseradish
  - 1/2 teaspoon salt
  - 1/4 teaspoon coarse black pepper
  - 1/8 teaspoon cayenne pepper
  - 2 cups (8 ounces) Carr Valley Swiss cheese, grated
  - 1 cup (4 ounces) SarVecchio® Parmesan cheese, grated

- **FOR ASSEMBLY:**
  - 1 tablespoon oil
  - 3 pretzel buns
  - Deli mustard, coarse and ground
  - 1 pound deli pastrami
  - 6 slices (1 ounce each) Wisconsin® Havarti cheese

GrilledCheeseAcademy.com
**The PIMENTO CRISTO**

Reminiscent of a Monte Cristo sandwich, the Pimento Cristo features a homemade pimento cheese spread, crafted from delicious Wisconsin chipotle jack cheese. The cheese is complemented with ham and pickles, and then placed between two pieces of sourdough bread.

**COOKING DIRECTIONS**

Mix pimentos, chipotle jack, mayonnaise, salt and pepper in a bowl. Butter bread on the outside slices. Spread a layer of the pimento cheese spread on the non-buttered side. Layer folded ham slices and pickles on top of the pimento spread. Top with additional slice of bread with buttered side on outside. Place on cast iron skillet and grill on both sides until bread is nice and crunchy and cheese is melted. Enjoy!

Recipe Tip: Any brand of Wisconsin chipotle jack cheese can be used.

**INGREDIENTS**

**FOR PIMENTO CHEESE SPREAD:**
- 1 jar (4 ounces) of pimentos, drained
- 2 cups (8 ounces) StoneRidge Chipotle Jack cheese, shredded
- 3 tablespoons of mayonnaise
- Salt and pepper to taste

**FOR SANDWICH:**
- 6-9 tablespoons butter
- 6 slices sourdough bread
- 6-9 slices deli ham
- 6-9 pieces sandwich-sliced pickles

**The BANANA SPLIT**

With all the makings of a childhood classic, the Banana Split is sure to make you smile. It’s comprised of bananas, pineapple bread, sour cherry chocolate sauce, fresh strawberries and Wisconsin mascarpone, fontina and parmesan cheese. It’s perfect for anyone who needs to satisfy their sweet tooth.

**COOKING DIRECTIONS**

In small skillet, melt 2 tablespoons butter over medium heat. Add banana slices and salt. Cook for about 3 minutes, or until bananas are golden. Flip banana slices over and cook for another 3 minutes. Remove slices and cool.

Butter one side of each bread slice. On the flip side, spread a layer of mascarpone and a layer of cherry chocolate sauce. On the 4 remaining bread slices, layer 2 slices of fontina and the strawberry and banana slices. Top with 2 more slices of fontina and a layer of parmesan. Place the buttered bread slice, mascarpone/cherry chocolate sauce side down, on top.

Heat griddle to 350°F. Add the sandwiches, buttered side down, onto the griddle or skillet. Cook for 3-4 minutes, or until bread is golden brown and cheese starts to melt. Carefully turn sandwiches over and cook for another 3-4 minutes, or until bread is golden brown and cheese has melted.

Remove sandwiches from the griddle, cut in half and serve.

Recipe Tip: Any brand of Wisconsin mascarpone, fontina or parmesan cheese can be used.

**INGREDIENTS**

- 1/4 cup butter, softened, divided
- 2 bananas, sliced
- Pinch of salt
- 8 slices pineapple bread
- 1/2 cup Crave Brothers Farmstead Mascarpone cheese
- 1/4 cup sour cherry chocolate sauce
- 16 slices (1 ounce each) Maple Leaf Fontina cheese, room temperature
- 1 cup fresh strawberries, sliced
- 1/2 cup (2 ounce) Cello® Copper Kettle Parmesan cheese, shaved
**WISCONSIN CHEESE INDEX**

**Wisconsin Aged Cheddar**

*Featured on:* THE MISSISSIPPI COMEBACK
THE SEOUL FOOD
THE ELOTE
THE FLYING PIG
THE CHARLESTON
THE MAN CAVE

**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 Butterkäse**

*Featured on:* THE SEOUL FOOD

**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.

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**Wisconsin Cheese Curds**

*Featured on:* THE NORTHERN COMFORT

**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 CHEESE INDEX

Wisconsin CHIPOTLE JACK
Featured on: THE ELOTE
THE PIMENTO CRISTO

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 ELOTE

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.

Wisconsin GOUDA
Featured on: THE FLYING PIG

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
Danish and Swedish styles are slightly tart and nutty, with light, earthy flavors. Italian styles’ taste is mild, earthy and buttery.

GOES WELL WITH
Crusty bread, prosciutto, Genoa salami, peaches, melons, figs and nectarines.

PAIRS WITH
Bock and Pinot Noir.

Wisconsin FONTINA
Featured on: THE MISSISSIPPI COMEBACK
THE BANANA SPLIT

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
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 CHEESE INDEX

Wisconsin MOZZARELLA
Featured on: THE MARDI GRAS
THE BANANA SPLIT

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.

Wisconsin HAVARTI
Featured on: THE ARTHUR AVENUE

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 MARDI GRAS
THE BANANA SPLIT

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 Swiss
**Featured on:** THE MEDIANOCHE THE ARTHUR AVENUE

**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.

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### Wisconsin Muenster
**Featured on:** THE SEOUL FOOD THE MAN CAVE

**DESCRIPTION**
Mild in flavor and firm in texture, muenster is a superb melter and excellent addition to just about any sandwich. Muenster has a semi-soft texture and a creamy white interior. Many varieties are coated with annatto to give the surface an orange color. Try it with avocado, onions, celery or eggs.

**FLAVOR**
Mild to mellow, faint aroma, savory; creamier with age.

**GOES WELL WITH**
Casseroles or pizza, avocado, meats and peppers.

**PAIRS WITH**
Belgian and Saison Ales, Pinot Noir, Chardonnay, Merlot, Riesling, Stouts.

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### Wisconsin Parmesan
**Featured on:** THE MAN CAVE THE ARTHUR AVENUE THE BANANA SPLIT

**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, plums, honey, walnuts, olives and balsamic vinegar.

**PAIRS WITH**
Brandy, Chardonnay, Chianti, Madeira, Merlot, Pinot Gris, Riesling Sauvignon Blanc and Scotch.

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### Wisconsin Provolone
**Featured on:** THE MARDI GRAS

**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.
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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