

** PROUDLY HONORING



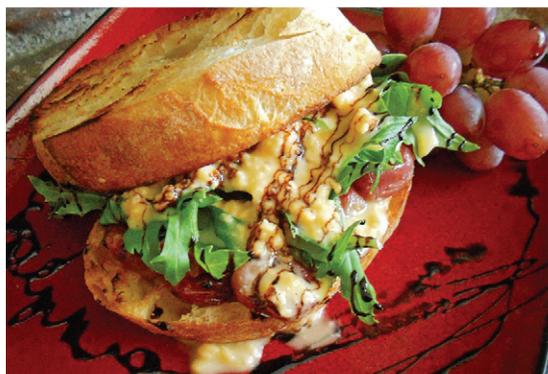
WISCONSIN CHEESE **

GrilledCheeseAcademy.com



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THE CHATEAU



Wisconsin Swiss Cheese gets a sophisticated finishing with balsamic-roasted grapes and a Port reduction in this fondue-inspired sandwich. Go on, we dare you to take just one bite.

No. of Servings: 2

Ingredients

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

Cooking directions

Preheat oven to 450°F. Heat Port in small saucepan and simmer until slightly syrupy, about 10 minutes. Cool.

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

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

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



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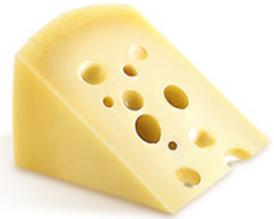


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WISCONSIN SWISS

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.

LIKES THESE DRINKS: Cabernet Sauvignon, Lager, Merlot, Pale Ale, Pinot Gris, and Weiss Beer.

