

** PROUDLY HONORING



WISCONSIN CHEESE **

GrilledCheeseAcademy.com



BEST OF SHOW

– 2014 –
GRILLED CHEESE
RECIPE SHOWDOWN

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THE LIMBURGER LEAP



It's official. Title Town now has a grilled cheese sandwich that would make Curly Lambeau's toes curl. Always ready for a tailgate, The Limburger Leap is stacked high with beer brats and beer-caramelized onions perfectly paired with Wisconsin limburger and baby swiss.

No. of Servings: 4

Ingredients

- 1 batch beer caramelized onions (directions follow)
- 1/2 tablespoon butter
- 2 tablespoons brown sugar, packed
- 1 large sweet onion, cut in 1/4-inch-thick slices
- 1/2 teaspoon kosher salt
- 1/2 cup bock beer
- 4 fully cooked beer brats
- 3-4 tablespoons butter, softened
- 8 slices pretzel bread, cut 3/4-inch-thick
- 3 tablespoons whole grain mustard
- 3 ounces Wisconsin limburger cheese
- 4 1-ounce slices Wisconsin baby swiss cheese, sliced

See cooking directions on following page>>



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Cooking directions

In medium-sized skillet, melt butter and brown sugar over medium heat. Add onions and salt; cook until softened, about 5 minutes. Add beer and reduce heat to medium low. Cover and simmer 20 minutes. Remove lid and continue cooking at light simmer until liquid is thickened and mixture is medium to dark golden brown and onions caramelize, about 40 minutes. Remove from heat and set aside.



THE LIMBURGER LEAP

Butterfly brats lengthwise about 3/4 of the way through and split open so that the brat remains in one piece. In skillet over medium heat, sear brats until each side is golden brown. Set aside.

Butter outside of each slice of bread. Divide mustard and spread on the inside of 4 bread slices. On inside of remaining 4 slices, divide and add limburger. On top of limburger, layer 1/4 of the caramelized onions, a brat and 1 baby swiss cheese slice; top each sandwich with remaining pieces of bread, mustard-side-down.

Brown sandwiches on preheated griddle pan or in skillet over medium-low heat until each side is golden brown and cheese is melted, flipping once. Once browned, let sandwiches rest for about 1 minute. Slice in half before serving.



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WISCONSIN LIMBURGER

One of the world's most famously pungent cheeses, this bold Belgian cheese does nothing but intensify with age. Limburger was created to complement the highly flavored game and meats commonly eaten in Belgium and Germany. Today, a single cheese plant in Monroe, Wisconsin, produces all the surface-ripened Limburger made in the United States.



FLAVOR: Earthy and pungent. Intensity increases with age.

GOES WELL WITH: Pumpernickel and other dark or whole-grain breads, pretzels, pickled vegetables, and mustard.

LIKES THESE DRINKS: Bock, Lager, and Porter.



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WISCONSIN BABY SWISS

Why is it called Baby Swiss? For starters, it's not aged as long as traditional Swiss and contains smaller holes or eyes (as cheesemakers like to refer to them). What's more, it's usually produced in smaller sizes. In Wisconsin, cheesemakers traditionally produce Baby Swiss using whole milk. This gives the cheese a creamier texture and more buttery flavor, making it ideal for melting.

FLAVOR: Mild, buttery, creamy, and slightly sweet. Simply put, it's addictive.

GOES WELL WITH: Apples, pears, grapes, strawberries, ham, corned beef, fruity white wine, and aged red wine.

LIKES THESE DRINKS: Chardonnay, Lager, Stout, Weiss Beer, and White Zinfandel.

