

** PROUDLY HONORING



WISCONSIN CHEESE **

GrilledCheeseAcademy.com



THE PICANTE

CREATED BY: Lauren Wyler, 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.

No. of Servings: 4

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

See cooking directions on following page>>>



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.



THE PICANTE



GrilledCheeseAcademy.com

WISCONSIN AGED CHEDDAR

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, and nuts.

LIKES THESE DRINKS: Brandy, Champagne, Ciders & Fruit Beers, Madeira, Merlot, Pale Ale, Pinot Gris, Port, Porter, Riesling, Sauvignon Blanc, Scotch, and Syrah.

WISCONSIN PEPPER JACK

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.

LIKES THESE DRINKS: Chianti, Lager, Merlot, Pinot Gris, Sauvignon Blanc, and Zinfandel.

