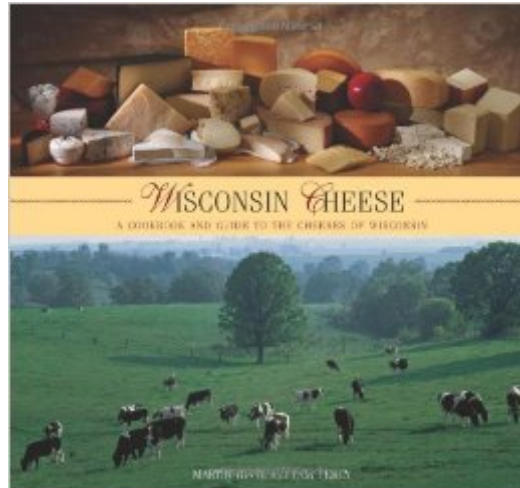


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# Wisconsin Cheese: A Cookbook And Guide To The Cheeses Of Wisconsin



## Synopsis

The first book of its kind from the cheesiest state in the nation. Breads, salads, pasta, fondue, quesadillas, pizza, and quiche are our favorite comfort foods. And all have something in common: they're better with cheese! From the well known cheddar, blue, and Swiss to little known artisanal cheeses, a breadth of flavors and varieties from our nation's largest cheesemaking center are included in Wisconsin Cheese. Multimillion-dollar marketing campaigns and international awards (not to mention those infamous Cheeseheads) have made Wisconsin cheese famous. That heritage is celebrated in this book that includes more than 100 recipes, cheesemaking (and eating) history and trivia, suggested wine pairings, a source list of fine cheese retailers, and much more. Home cooks can make Wisconsin Buttermilk Blue Cheese and Asian Pear Salad, Caramelized Onion Frittata with Gorgonzola, Blue Crab Quiche, and much more. The Wisconsin Milk Marketing Board promotes Wisconsin cheese all year long, in national television ads and in restaurant events from coast to coast. Now, Wisconsin Cheese brings the best of Wisconsin's cheese recipes and lore into kitchens in every state. \*History of Wisconsin cheesemaking, plus chapters devoted to cheese types: cheddar, Swiss, blue, Italian, French and Hispanic cheeses, artisan cheeses, edam, asiago, and more. \*Experienced authors are media savvy food writers who are experts on Wisconsin cheeses and will promote the book in TV interviews and newspaper features, in addition to the promotional events of the Wisconsin Milk Marketing Board.

## Book Information

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## Customer Reviews

I finally found a book that's the perfect gift for all my friends and relatives. Not only is the book

informative, but the recipes are phenomenal. I have tried at least 10 of the recipes, and all of them have been just great. As someone who spends a lot of time in France as well as Wisconsin, it's great to have a source for some unusual new cheese recipes, for any course, not just appetizers. This is a great book that has rapidly become an essential addition to my cook book collection.

This book is a must have for any one that loves cheese, cooking and the state of Wisconsin! Not only is this book filled with interesting history and facts about the making of cheese in America's Dairy Land, but the recipes are incredible. These recipes are easy to make and universally delicious. In fact, most recipes have fewer than 5 steps and are don't take that much time to prepare. The authors, Pam Percy and Martin Hintz, bring a great deal of mid-western charm and humor to the material and will remind you why you love cheese. This book is the first thing I pull out when I'm making a meal- whether it be breakfast or dinner- I'm now convinced cheese is the most world's most versatile food.

This book is terrific! The recipes I've tried so far are delightful. What I especially like is that it has such a wide variety of different ideas from appetizers to main courses to desserts all involving real Wisconsin Cheeses! I'm from Wisconsin so it is good to see a book that promotes cheese from the one and only Cheese Head capital of the world! The price is great and the recipes are easy enough to understand. Keep up the good work!

I purchased this book to give as a gift in a Kitchen Swap I was recently involved in. I wanted the person I was giving a gift basket to, to have a Wisconsin cookbook, as she collects cookbooks from every state she visits, and she's never been to Wisconsin yet. This book was perfect...the recipes use cheeses made in Wisconsin, and even include interesting facts and some pictures. I want to get one for myself now. And the recipes look fantastic in it!

Long known as America's 'Dairy State', Wisconsin has a long and distinguished history of cheese making that includes such standards as cheddar, blue, and Swiss, as well as specialty cheeses. The collaborative work of dedicated Wisconsin cheese enthusiasts Martin Hintz and Pam Percy (who reside on five acres in suburban Milwaukee where they raise two Saanen dairy goats, raise vegetables, chicken and quality, in addition to writing books and articles on travel, history, and food), "Wisconsin Cheese: A Cookbook And Guide To The Cheeses Of Wisconsin" is a 272-page celebration of Wisconsin's contribution to cheesemaking, including more than 100 thoroughly

'kitchen cook friendly' recipes showcasing the nutrition, flavors, and diversities of cheese. From Milk Chocolate Cheesecake; Wisconsin Cheddar Scones with Smoked Turkey; and Open-Faced Sandwich Layered with Wisconsin Baby Swiss, Eggplant, and Peppers; to Spinach Salad with Strawberries and Warm Goat Cheese Rounds; Morels and Eggs 'En Cocotte' with Parmesan Cheese; and Corn-Stuffed Tomatoes with Wisconsin Muenster Cheese, "Wisconsin Cheese" is a series of culinary celebrations that will satisfy any appetite and please any palate. Of special note is the section devoted to 'The Great Wisconsin Cheeseburger' (especially the recipe for Wisconsin Turkey Pizza Burger!). Enhanced with black-and-white photography and historical info bits about Wisconsin cheesemakers, "Wisconsin Cheese" is a welcome and enthusiastically recommended addition to Wisconsin community library cookbook collections in general, and cheese lover culinary reference shelves in particular!

Great recipes.

gift for sister..looked like a book with plenty of cool dishes in it for cheese..so i think she was happy with it

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