

PROUDLY HONORING



WISCONSIN CHEESE

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## THE BIG BEN

The Big Ben hails from a long line of cheeseburger aristocrats. His father, The Bigger Ben, once staved off the hunger pangs of the Queen of England while his mother, The Duchess of Beef, satisfied the burger cravings of some guy who liked to be called Sir. Although a true blue blood, he'll never mingle with tea and crumpets.

**THE TOPPINGS & FIXINGS:** Wisconsin Blue Cheese, Beef Patty, Watercress, Bacon, Pickled Red Onions, and Balsamic Mayonnaise on a Toasted Ciabatta Roll.



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## WISCONSIN BLUE

When biting into a piece of Blue, prepare for a rush of flavor, aroma, and unprecedented feelings of cheese joy. Named for its blue veins, Blue cheese ranges from firm and crumbly to slightly creamy in texture. Blue cheese is aged longer than 60 days for a bolder and more expressive flavor experience.

**THE FLAVOR:** Pleasantly sharp with earthy flavors. Some varieties are salty with hints of pepper.

**THE PAIRINGS:** Looking to impress your taste buds? Blue matches perfectly with red zinfandel, a nice porter, or Madeira.

