THE AUNT MILLIE
Every so often a cheeseburger comes around that tests the resolve of the most zealous vegans and vegetarians. The Aunt Millie is one such cheeseburger. At first glance, it could easily be mistaken for a Greek salad. But a closer look reveals a juicy beef patty playing nice with all the garden-fresh veggies.

THE TOPPINGS & FIXINGS: Wisconsin Feta Crumbles, Beef Patty, Tomatoes, Red Onions, Arugula, Kalamata Olives, and Italian Dressing on a Poppy Seed Challah Roll.

WISCONSIN FETA
If you have a dish that needs some pizzazz, give Feta a call. Wisconsin cheesemakers make world-class Feta using cow’s milk. Fresh Feta is packaged in brine to help preserve the cheese. There are many varieties of Feta, including herbs and dill, tomato, basil, black pepper, and garlic, to name just a few.

THE FLAVOR: Almost always salty and tangy, Feta is mild and creamy when young, becoming peppery and complex with age.

THE PAIRINGS: It’s picky when it comes to picking its partners. Enjoys the company of pinot gris, Riesling, weiss beer, and a hardworking lager.