

PROUDLY HONORING



WISCONSIN CHEESE

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THE HIGHWAYMAN

He's a drifter. A nomad with ties to nobody except the road on which he travels. Chances are, you've encountered The Highwayman at a roadside diner, a truck stop café, or some burger joint off the beaten path. He's not one for words, but what he lacks in conversational skills, he makes up for in other ways.

THE TOPPINGS & FIXINGS: Wisconsin Brick Cheese, Wisconsin Cheddar Cheese, Beef Patty, Ham, Fried Egg, Onion Rings, and BBQ Sauce on a Toasted Knot Bun.



WISCONSIN BRICK

When looking up the word "delicious" in the dictionary, don't be surprised if you see a picture of Brick cheese right next to it. Originating in Wisconsin and even resembling a brick, it's a smooth-textured cheese that is ivory to creamy yellow in color. Brick comes in three varieties: mild, aged, and dry rind.

THE FLAVOR: Changes from mild and sweet with a touch of nuttiness when young, to pungent and tangy when aged.

THE PAIRINGS: Gets along swimmingly with merlot and pinot noir. Appreciates the company of a hearty bock, porter, or stout.



WISCONSIN CHEDDAR

Leading the nation in producing this captivating cheese, Wisconsin is the Cheddar Capital of the U.S. Aromatic and complex, Cheddar can be aged for up to ten years. Aging increases sharpness and allows different flavors and textures to develop.

THE FLAVOR: Rich, nutty, and smooth when young, it becomes increasingly sharp, complex, and crumbly with age.

THE PAIRINGS: Goes hand in hand with wines such as cabernet sauvignon and pinot gris. Loves most beers, and spirits like scotch.

