

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE CRABBY LOUIE

What do cheeseburgers and crustaceans have in common? If your answer was The Crabby Louie you are absolutely correct — and most likely you're a surfer, beach bum, or overall supergenius, too. Layered with delicious crab meat, The Crabby Louie comes from the land of surf, sun, and sand.

THE TOPPINGS & FIXINGS: Wisconsin Monterey Jack Cheese, Beef Patty, Crab Meat, Avocado, Tomatoes, Romaine Lettuce, and Caramelized Onion Mayonnaise on a Sourdough Roll.



WISCONSIN MONTEREY JACK

How does a cheese get a great surname like Jack? Leave it to a Scotsman. Named after David Jacks who first produced it in the 1890s, Wisconsin Monterey Jack is available in a wide variety of flavors, including dill, garlic, hot pepper, pesto, wild morel, leek, lemon, and peppercorn, to name a few.

THE FLAVOR: Varies greatly with variety, but is generally buttery, creamy, and slightly tart.

THE PAIRINGS: You can't go wrong when you pair Monterey Jack with wines like Beaujolais and merlot and beers from the pilsner and brown ale families.

