

PROUDLY HONORING



WISCONSIN CHEESE

[CheeseAndBurger.com](http://CheeseAndBurger.com)

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## THE COUCH POTATO

The remote control in one hand. The Couch Potato in the other. What else could a person ask for? Created for anyone with a finely honed sedentary lifestyle, The Couch Potato ensures you won't be going anywhere anytime soon. So put the recliner in cruise control and pop open a cold one. You've earned it.

**THE TOPPINGS & FIXINGS:** Wisconsin Blue Cheese, Beef Patty, Thick-Cut Potato Chips, Smoked Peppered Pork, Sautéed Onions, and Garlic Mayonnaise on a Buttered Bun.



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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.

