

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE HANDYMAN

There's not a job that The Handyman can't handle. This mouthwatering mound of meat and cheese has the skills to satisfy whatever needs satisfying. Empty stomach? The Handyman can fill'er up and then some. Taste buds need a little attention? The Handyman has the tools to tackle the task.

THE TOPPINGS & FIXINGS: Wisconsin Cheddar Cheese, Wisconsin Swiss Cheese, 2 Beef Patties, Thick-Cut Bacon, Ketchup, Mayonnaise, Pickles, and Sautéed Onions on a Kaiser Roll with olive garnish.



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.



WISCONSIN SWISS

No, the moon is not made out of Swiss cheese. However, its surface does bear a striking resemblance to that of this crater-filled, ivory-white cheese. The tradition of making Swiss cheese in 200-pound wheels began in the Middle Ages when cheesemakers were taxed on the number of pieces they produced rather than total weight.

THE FLAVOR: Mellow, buttery, and nutty.

THE PAIRINGS: When it comes to beverages, Swiss is anything but neutral. It plays nice with Riesling, cabernet sauvignon, merlot, and weiss beers.

