

PROUDLY HONORING



WISCONSIN CHEESE

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THE ISABELLA

There once lived a man who fell so madly in love with The Isabella that he vowed never to eat another cheeseburger. All his friends and family thought nothing about it, until his untimely passing revealed that the gentleman's Last Will and Testament left everything to his beloved cheeseburger señorita.

THE TOPPINGS & FIXINGS: Wisconsin Monterey Jack Cheese, Wisconsin Cheddar Cheese, Beef Patty, Avocado, Refried Beans, Pickled Jalapeños, Green Leaf Lettuce, Tomatoes, and Sliced Red Onions on a Mexican 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.



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.

