

PROUDLY HONORING



WISCONSIN CHEESE

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THE BROOKLYN

Is it a Reuben sandwich cleverly disguised as a cheeseburger, or a cheeseburger cleverly disguised as a Reuben sandwich? To this very day, the debate wages on as proponents from both sides continue to argue and plead their case to anyone willing to listen. Is a Supreme Court hearing inevitable? Stay tuned.

THE TOPPINGS & FIXINGS: Wisconsin Swiss Cheese, Beef Patty, Corned Beef, Sauerkraut, and Thousand Island Dressing on Grilled Dark Rye.



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.

