

PROUDLY HONORING



WISCONSIN CHEESE

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## THE JOHNNY APPLESEED

She was an apple farmer with an orchard as far as the eye could see. He was a burger-joint owner who could flame broil with the very best. When the two serendipitously met in the express lane at the local supermarket, they could barely take their eyes off the nine items in the other's basket. And The Johnny Appleseed was born.

**THE TOPPINGS & FIXINGS:** Wisconsin Aged Cheddar Cheese, Beef Patty, Maple Bacon, Sautéed Apples, Whole Grain Mustard and Sautéed Red Onions on a Sourdough Loaf.



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## 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.

