

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE MACHO NACHO

One stomach alone does not stand a chance against The Macho Nacho. A two-stomach tag team might fare a little better but would still be considered a decisive underdog by most bookies. Three stomachs versus The Macho Nacho could finally result in an evenly matched fight. Is your stomach ready to rumble?

THE TOPPINGS & FIXINGS: Wisconsin Cheddar Cheese, Wisconsin Swiss Cheese, 4 to 8 Beef Patties, Tortilla Chips, Pickled Jalapeños, Sliced Red Onions, Iceberg Lettuce, Black Olives, and Tomatoes on a Big Burger Bun.



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.

