

PROUDLY HONORING



WISCONSIN CHEESE

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THE CHICAGO

A White Sox and a Cubs fan were at a bar debating baseball's greats. The discussion, not surprisingly, turned contentious. The bartender, a peaceful man, decided to intervene by ordering each fan The Chicago. After all, he knew it'd be hard to yell with a mouth full of cheeseburger. The Chicago features Italian beef, giardiniera, and Wisconsin Provolone cheese.

THE TOPPINGS & FIXINGS: Wisconsin Provolone Cheese, Beef Patty, Italian Beef, Giardiniera, and Au Jus on an Italian Roll.



WISCONSIN PROVOLONE

A cheese closely related to Mozzarella, let's say its first cousin, Provolone is distinguishable by its fuller flavors achieved through the use of more cultures. Early cheesemakers used ropes to hang and cure Provolone, then reused the ropes to transport it by horseback. Provolone comes in both smoked and unsmoked varieties.

THE FLAVOR: Slightly tart when young, growing sharper with age.

THE PAIRINGS: Nothing puts a smile on Provolone's face like Beaujolais, Syrah, port, or a frosty pint of your favorite pale ale.

