

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE DALLAS

Bigger isn't just better, it's tastier, too. Case in point, The Dallas. Bursting at the seams with Texas red all-beef chili and raw chopped onions on a buttermilk bun, The Dallas is cheeseburger-loving proof that everything's bigger in Texas. The Dallas is sure to exceed your belly's maximum capacity of tasty.

THE TOPPINGS & FIXINGS: Wisconsin Cheddar Cheese, Wisconsin Pepper Jack Cheese, Beef Patty, Texas Red All-Beef Chili, and Raw Chopped Onions on a Buttermilk 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 PEPPER JACK

Often considered the third cousin twice removed of Monterey Jack, Pepper Jack cheese is flecked with chopped chilies, typically green and red jalapeño peppers. Pepper Jack often finds a home in Mexican dishes such as quesadillas.

THE FLAVOR: Levels of "hot" vary. Has a zesty kick with the fresh flavor of the chilies. Overtones of the mellow and buttery flavor of Monterey Jack.

THE PAIRINGS: Can often be found walking hand in hand with Chianti, merlot, pinot gris, or a robust lager.

