

PROUDLY HONORING



WISCONSIN CHEESE

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THE KANSAS CITY

The Kansas City always shows up at a backyard barbecue with a confident swagger. Its mere presence is a sign that everyone is in for a cheeseburger quite unlike any other—The Kansas City is a mouthful of savory pulled pork, green slaw, and barbecue chips on a sesame bun. All smothered in barbecue sauce, of course.

THE TOPPINGS & FIXINGS: Wisconsin Smoked Gouda Cheese, Beef Patty, Pulled Pork, KC Masterpiece BBQ Potato Chips, Onions, Green Slaw, and BBQ Sauce on a Sesame Bun.



WISCONSIN GOUDA

If you think wooden shoes are the only thing to come from Holland, think again. Gouda was first produced there more than 800 years ago. Both the age and flavor of Gouda can be determined by the color of the wax casing: red suggests mild, yellow or clear suggests aged or flavored, and black or brown suggests smoked.

THE FLAVOR: Light, buttery, and nutty.

THE PAIRINGS: Which beverages are the lucky recipients of its affection? Sauvignon blanc, pinot gris, brandy, and, of course, stout and lager beers.

