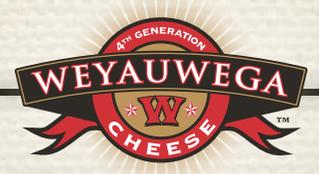


RECIPE BOOK

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CHEESE PASTA FRITTATA

SERVES 6-8

INGREDIENTS:

- Vegetable oil
- 3/4 cup onion, chopped
- 2 garlic cloves, minced
- Olive oil, for frying
- 3/4 cup red pepper, julienned
- 1 1/2 cups sliced mushrooms
- 1 1/2 cups zucchini, julienned
- 1 1/2 teaspoons salt
- 1 teaspoon dried oregano
- 1 1/2 teaspoons salt
- 1 teaspoon pepper
- 10 large eggs
- 1 1/4 cups whole milk
- 1 1/2 cups (6 ounces) Weyauwega Sharp Cheddar Cheese, shredded
- 1/2 cup (about 2 ounces) Weyauwega Parmesan Cheese, grated
- 2 (8-ounce) packages Weyauwega Cream Cheese
- 3 cups cooked spaghetti
- Tomato sauce

PREPARATION:

- Preheat oven to 350°F.
- Lightly brush a 10-inch round pan with vegetable oil. Cut a piece of parchment, place in pan, brush again with oil and set aside.
- Sauté onions and garlic in olive oil until soft. Add red pepper, mushrooms, and zucchini. Continue to cook until all the vegetables are soft. Drain the liquid and add oregano, salt and pepper. Set aside to cool.
- In a large mixer bowl, beat eggs, milk, cheddar, and Parmesan cheese on low speed. When combined, add cream cheese in small, bite-sized bits (pull off pieces by hand).
- Put cooked spaghetti into a baking pan. Add vegetables. Pour in egg mixture, and mix with hands to equally distribute ingredients. Pat down so liquid covers solids.
- Bake for 30 to 40 minutes until firm to the touch and lightly brown. The frittata will puff and settle when cool. Serve immediately on a bed of lightly sautéed tomato sauce.

TIP: If you want to serve frittata the next day, bake for only 25 minutes, cool and refrigerate. When ready to serve, cut into slices and reheat for 10 minutes at 400°F.



CHICKEN BROCCOLI CASSEROLE

SERVES 4

INGREDIENTS:

- 2 boneless chicken breasts, halved and cooked
- 1 package (10 ounces) frozen broccoli spears, cooked and drained
- 1/4 cup butter
- 1/4 cup flour
- 1/2 teaspoon salt
- 2 cups milk
- 1 cup (4 ounces) shredded Weyauwega Cheddar Cheese
- 2 tablespoons grated Weyauwega Parmesan Cheese

PREPARATION:

- In saucepan, melt butter and blend in flour and salt.
- Remove from heat and gradually add milk.
- Return to heat and cook, stirring constantly, until mixture thickens.
- Remove from heat, add cheese and stir until melted.
- Place broccoli in casserole dish, arrange chicken breasts on top and pour cheese sauce over all.
- Sprinkle with Parmesan cheese, and place under broiler until well browned.

CHEESY MEXICAN BEEF CASSEROLE

SERVES 8

PREP TIME: 15 minutes

COOK TIME: 45 minutes

INGREDIENTS:

- 2 lbs. ground beef
- 1 medium onion, chopped
- 1 can (10-3/4 oz.) condensed cream of mushroom soup
- 1 can (10-3/4 oz.) condensed cream of chicken soup
- 8 (6-inch) corn tortillas, divided
- 1 can (7 oz.) chopped green chilies
- 4 cups (16 oz.) Weyauwega Shredded Mild Cheddar Cheese divided
- 3 cups shredded lettuce (optional)
- 1 medium tomato, chopped (optional)
- Weyauwega Sour Cream (optional)

PREPARATION:

- Heat large skillet over medium heat and crumble beef into skillet, cook while stirring for 7 minutes or until no longer pink, pour off drippings.
- Add onion and cook until tender.
- Add soups and 1/2 soup can of water.
- Line bottom of 9" x 13" baking dish with 4 tortillas, torn into pieces. Layer with 1/3 meat mixture, 1/3 chilies and 1/3 cheese. Layer one more time. Bake in preheated oven at 325°F for 45 minutes, or until hot and bubbling. Top with shredded lettuce, chopped tomatoes and sour cream, if desired.



CHICKEN PARMESAN

SERVES 8

INGREDIENTS:

- 4 skinless, boneless chicken breast halves
- Salt and freshly ground black pepper, to taste
- 2 eggs
- 4 cups panko bread crumbs
- 1/2 cup grated Weyauwega Parmesan Cheese
- 2 tablespoons all-purpose flour, or more if needed
- 1 cup olive oil for frying
- 1/2 cup prepared tomato sauce
- 1/4 cup Weyauwega Mozzarella Cheese, cut into small cubes
- 1/4 cup chopped fresh basil
- 1/2 cup grated Weyauwega Provolone Cheese
- 1/4 cup grated Weyauwega Parmesan Cheese
- 1 tablespoon olive oil

PREPARATION:

- Place chicken breasts between two sheets of heavy plastic (freezer bags work well) on a solid, level surface.
- Firmly pound chicken with the smooth side of a meat mallet to a thickness of 1/2". Season chicken thoroughly with salt and pepper.
- Beat eggs in a shallow bowl and set aside.
- Mix breadcrumbs and 1/2 cup Parmesan in a separate bowl, set aside.
- Place flour in a sifter or strainer, sprinkle over chicken breasts evenly coating both sides.
- Dip flour coated chicken breast in beaten eggs. Transfer breast to breadcrumb mixture, pressing the crumbs into both sides. Repeat for each breast. Set aside breaded chicken breasts for about 15 minutes.
- Heat 1-cup olive oil in a large skillet on medium-high heat until it begins to shimmer. Cook chicken until golden, about 2 minutes, on each side. The chicken will finish cooking in the oven.
- Place chicken in a baking dish and top each breast with approximately 1/3 cup of tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, fresh basil, and provolone cheese. Sprinkle 1 to 2 tablespoons of Parmesan cheese on top and drizzle with 1 tablespoon of olive oil.
- Bake in preheated oven for 15 to 20 minutes, until cheese is browned and bubbly and chicken breasts are no longer pink in the center. An instant-read thermometer inserted into the center of the chicken should read at least 165 degrees F (74 degrees C).



CHICKEN RANCH PIZZA

SERVES 6

INGREDIENTS:

- 28 ounce sourdough dough ball (or enough dough for a 16" pizza)
- 3 ounces chopped garlic mixed with 2 ounces olive oil
- 3 ounces ranch-style salad dressing
- 2 cups Weyauwega Mozzarella Cheese, shredded
- 1 cup Weyauwega Mild Cheddar Cheese, shredded
- 3/4 cup yellow onion, sliced
- 1/2 cup crumbled, cooked bacon
- 1 cup cooked chicken strips, diced
- 3/4 cup chopped fresh tomatoes

PREPARATION:

- Hand-form dough to a 16" round surface and let rise to twice its size.
- Roll edges to make a crust and spread with garlic/olive oil mixture.
- Top with ranch dressing, 1-cup mozzarella, and 1/2-cup cheddar.
- Layer onions, bacon, chicken and tomatoes on top, and sprinkle with remaining cheeses.
- Bake 10 minutes in a conveyor oven at 420° F, or in a conventional over for approximately 12-15 minutes at 400° F.

FIVE-CHEESE PASTA BAKE

SERVES 48

INGREDIENTS:

- 5 pounds ziti noodles
- 1 1/4 pounds Weyauwega Swiss Cheese
- 1 1/4 pounds Weyauwega Mozzarella Cheese
- 1 1/4 pounds Weyauwega Provolone Cheese
- 3 pounds Weyauwega Ricotta Cheese
- 2 pounds Weyauwega Sour Cream
- 1 quart heavy cream
- 2 cups (8 ounces) Weyauwega Parmesan Cheese, grated, divided
- 1/4 ounce salt
- 1 teaspoon white pepper
- 1/2 cup fresh parsley, chopped
- 2 teaspoons granulated garlic

PREPARATION:

- Cook noodles in boiling water for about 8-1/2 minutes. Rinse noodles with warm water and place in large bowl.
- Shred Swiss, mozzarella, and provolone cheeses. Combine 3/4 of the shredded cheese with noodles.
- Add remaining ingredients, EXCEPT 4 ounces Parmesan cheese, to the noodle mixture. Mix together until creamy. Pour into 2 12" x 20" x 2-1/2" pans.
- Sprinkle with remaining shredded cheese and Parmesan cheese on top of the noodle mixture. Bake at 350° F for 25 minutes until golden brown.

TIP: Blend ingredients well. For variety, substitute other types of pasta. Garnish with watercress, parsley or leek "flower."



HOMEMADE LASAGNA

SERVES 12

PREP TIME: 60 minutes

COOK TIME: 45 minutes

INGREDIENTS:

- 1 lb. Italian sausage
- 1/2 lb. lean ground beef
- 32 oz. Spaghetti Sauce
- 16 oz. of Weyauwega Cottage Cheese
- 1 egg
- 4 cups Weyauwega Shredded Mozzarella Cheese
- 1 cup Weyauwega Shredded Parmesan Cheese
- 2 packages (9 oz. each) of no boil lasagna noodles (flat, not wavy)
- Parsley and garlic powder for dusting the top

PREPARATION:

- Make sauce early in the morning and let simmer all day.
- Cook the combination of Italian sausage and ground beef in a large pan. Drain and set aside.
- Place Cottage Cheese in a large bowl and add egg. Beat well. Set aside.
- Preheat oven to 350°.
- Lay out all these ingredients in a 9×13" lasagna pan in an assembly line on your counter.
- Ladle 2 cups of sauce into your pan and coat.
- Take uncooked lasagna noodles and lay over sauce (about 5-6 horizontally and 2 vertically).
- Take a cup of ricotta cheese and spread it on top of noodles with a butter knife.
- Sprinkle mozzarella and Parmesan cheese on top of ricotta cheese.
- Sprinkle Italian sausage on top of cheese.
- Ladle another layer of sauce on top.
- Repeat process until pan is filled.
- Top with mozzarella cheese and a sprinkle of garlic powder.
- Bake covered for 30 minutes, uncover and bake an additional 15 minutes, until bubbly and lightly browned on top.
- Garnish with parsley.

TIP: A lasagna pan is a deep 9×13" pan. You can use a regular 9×13 pan, but you will not have as many layers.



PARMESAN POTATOES

SERVES 12

INGREDIENTS:

- 5 pounds Yukon Gold potatoes, washed, peeled, cut in large cubes
- 3 slices bacon, cut in 1/4" pieces
- 3 cloves garlic, peeled and sliced
- 2 teaspoons whole black peppercorns
- 1/8 teaspoon crushed red chili flakes
- 4 sprigs fresh thyme
- 2 bay leaves
- 2 cups vegetable stock
- 2-3/4 cups heavy cream
- 6-8 ounces (about 1-1/2 to 2 cups) Weyauwega Parmesan Cheese, grated
- Salt to taste

PREPARATION:

- Fill large kettle with water and salt lightly. Add potatoes and bring to gentle simmer. Cook until potatoes are tender.
- Meanwhile, in a large saucepan, fry bacon over medium heat until rendered and golden brown.
- Add garlic, peppercorns, chili flakes, thyme and bay leaves. Cook 2 to 3 minutes or until aroma from garlic and spices develops, stirring frequently.
- Add vegetable stock.
- Cook until reduced by half, then stir in cream and cheese.
- Cook until gently simmering. Reduce heat and simmer 3 more minutes.
- Cover and steep for 10 to 15 minutes.
- Drain potatoes. Puree in food mill. Strain cream mixture and discard solids. Fold strained mixture into potatoes. Add kosher salt to taste.

SPICY ITALIAN SAUSAGE PIE WITH MOZZARELLA CHEESE

SERVES 6

INGREDIENTS:

- One 9" refrigerated or frozen pie crust
- 1 lb. spicy Italian sausage, casings removed
- 3/4 cup roasted red pepper, cut into strips
- 1/2 cup red onion, thinly sliced
- 1/2 teaspoon dried basil and oregano
- Freshly ground black pepper, to taste
- 2 cups Weyauwega Mozzarella or Provolone Cheese, shredded
- 1/2 cup Weyauwega Parmesan or Asiago Cheese, grated
- 4 eggs
- 1/2 cup whole milk

PREPARATION:

- Preheat oven to 425°F.
- Place crust in 9" pie pan. Poke bottom of crust with fork. Line crust with foil. Bake 10 minutes.
- Remove from oven and remove foil. Return to oven until crust is golden brown (about 7 minutes) and cool slightly.
- Heat a large sauté pan over medium heat. Add sausage, crumbling well. Cook through.
- Add peppers, onions, herbs, pepper, and cook until onions are translucent, stirring occasionally (about 10 minutes).
- Spoon sausage mixture into pie shell. Sprinkle with Mozzarella and Parmesan Cheeses. Whisk eggs and milk in bowl. Pour over sausage mixture.
- Bake until egg mixture is set, puffed and golden (about 25-30 minutes). Cool before slicing.

