

# the melt

**meijer**

FOR THE CHEESE  
CONNOISSEUR

## Get inspired by our fresh, seasonal ideas for cheese ...

From outdoor entertaining to weeknight cooking, this season is all about shaking up the status quo at your table. Change can happen even in your cheese drawer. Our July Cheese of the Month will surprise your palate—and delight your guests—with a fresh and unexpected twist of summery zest. In August, the classic, full flavor of Parmesan appeals in creative new recipes. And come September, your taste buds will go back to school to learn that Cheddar isn't the only cheese that scores for tailgating. From make-ahead marvels to game day favorites, our new varieties and recipes are just a turn of the page away.



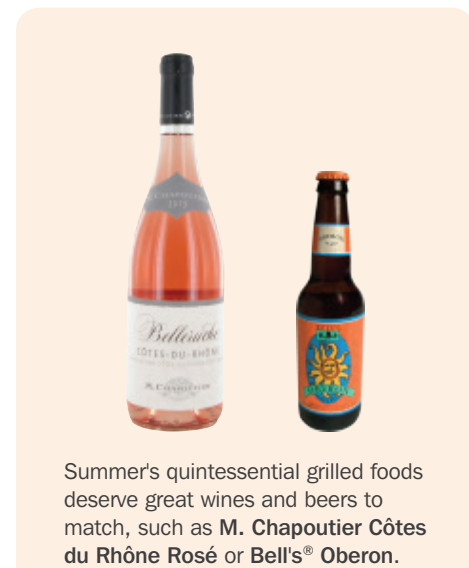
## an explosion of taste ...

Fire up the grill, and get ready to give your Fourth of July menu an extra spark. If you're looking for inspiration for your ultimate summer cookout, may we suggest a wedge of Sartori® Citrus Ginger BellaVitano®? Put an international spin on your all-American barbecue with this delectable cheese featuring a touch of Asian spices.

### Sartori® Citrus Ginger BellaVitano®

No need to travel to Asia to be submersed in the flavors of citrus, ginger and sesame. This creamy Sartori® Citrus Ginger BellaVitano® offers cheese lovers a sweet, tangy twist with a slightly fruity flavor.

A mélange of exotic tastes, including ginger, citrus and sesame, make this an ideal cheese to enjoy with Champagne, dry white wine or ginger beer. Savor this unique wedge as part of a platter with shortbread, sesame crackers, tropical fruits, and mellow nuts such as pistachios and cashews.



easy

### Sartori® hoisin grilled chicken sandwiches

- 1 bunch green onions, trimmed
- 4 thinly sliced fresh pineapple slices
- 1½ tbsp. olive oil
- 4 (6-oz.) boneless, skinless chicken breasts
- 3 tbsp. hoisin sauce
- ½ cup shredded Sartori® Citrus Ginger BellaVitano®
- 4 hamburger buns, split and toasted

**1** Coat grill rack with nonstick cooking spray. Preheat grill to medium (300°F to 350°F). Place green onions and pineapple slices on a baking sheet; drizzle with half the oil. Brush chicken with remaining oil; season with salt and pepper to taste. In a small bowl whisk together hoisin and 1 tablespoon water; set aside.

**2** Place chicken, green onions and pineapple on grill. Grill chicken 5 minutes per side or until an instant-read thermometer registers 165°F. Grill pineapple 2 to 3 minutes per side or until lightly browned. Grill green onions 30 seconds per side or just until softened. Transfer green onions to a cutting board; coarsely chop.

**3** Place 1 chicken breast in each bun; top evenly with Sartori® Citrus Ginger BellaVitano®, pineapple slices and green onions. Drizzle with hoisin mixture, and serve.

**Serves 4**



### Sartori® shrimp tacos

Shrimp and marinade:

- 2 tbsp. olive oil
- 2 tbsp. lime juice
- 1 tsp. crushed red pepper flakes
- ½ tsp. peeled, grated fresh gingerroot
- ½ tsp. cumin
- 1 tbsp. honey
- 2 garlic cloves, finely chopped
- 1 lb. jumbo shrimp, peeled and deveined

Bok choy slaw:

- 2 cups shredded bok choy
- 1 tbsp. chopped fresh cilantro
- 1 carrot, shredded

- 1 green onion, finely chopped
- 1 Roma (plum) tomato, finely chopped
- 2 tbsp. finely chopped fresh mango
- 1 tbsp. lime juice
- ⅛ tsp. cumin
- ⅛ tsp. crushed red pepper flakes
- ¼ tsp. peeled, grated fresh gingerroot
- 1 tbsp. olive oil
- ¼ tsp. sugar
- 8 (6-inch) flour tortillas
- ½ cup shredded Sartori® Citrus Ginger BellaVitano®
- Sour cream

**1** For the marinade, in a large resealable plastic bag combine oil, lime juice, crushed red pepper, ginger, cumin, honey, garlic, and salt and pepper to taste. Add shrimp; seal bag and turn to coat. Refrigerate 30 minutes, turning bag occasionally.

**2** Meanwhile, for the slaw, in a medium bowl combine bok choy, cilantro, carrot, green onion, tomato and mango. In a small bowl whisk together lime juice, cumin, crushed red pepper, ginger, oil, sugar, and salt and pepper to taste. Add to bok choy mixture; toss to coat. Set aside until serving time.

**3** Coat grill rack with nonstick cooking spray. Preheat grill to medium-high (350°F to 400°F). Remove shrimp from marinade; discard marinade. Thread shrimp onto skewers.\* Grill 2 to 3 minutes per side or just until shrimp turn pink. During the last 1 minute of cooking, place tortillas on grill. Grill 30 seconds per side or just until toasted.

**4** Remove shrimp from skewers; spoon evenly onto tortillas. Top evenly with slaw and Sartori® Citrus Ginger BellaVitano®. Garnish with sour cream, and serve.

**Serves 4**

\*If using wooden skewers, soak them at least 30 minutes before grilling to prevent burning.



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### cheeses on the grill

Enjoy chilled ... or grilled? Check out our list of ideas to get your cheeses out of the fridge drawer and onto the deck; then cook these curds caveman style: directly over fire.

#### fruit-topped grilled Brie

Soft rounds of Brie are delicious warmed, and even better when cooked over the grill. Brush lightly with oil, and place on a soaked cedar plank. Grill over medium heat 8 to 10 minutes or until heated through and softened. Remove from grill. Brush Brie with jam, top with grilled fresh fruit (such as peach halves or strawberries), and serve with rustic crackers.

#### queso quesadilla

It's flat-out easy to make an excellent vegetarian entrée on the grill. Sandwich coarsely shredded Mexican Queso Blanco, chopped onions, and grilled veggies of your choice between two tortillas. Heat directly on the grill over medium heat 2 minutes per side or just until toasted and cheese melts. Serve with salsa.

## make plans for dinner ...

We've got the secret to solving the "What's for Dinner?" mystery: dishes you can prep, assemble, or cook ahead of time. Get inspired with a pair of amazing recipes that taste just as good (or even better) when they're made in advance.



easy

### Parmesan baguette pizzas

- 6 baguettes, halved
- 1 (24-oz.) jar marinara sauce
- 5 cups shredded mozzarella
- 1 cup grated **Stella® Parmesan**
- 3 Roma tomatoes, sliced
- ½ bunch fresh basil, torn

**1** Preheat oven to 425°F. Place baguette halves, cut sides up, on a large baking sheet. Bake 6 to 7 minutes or until golden. Let cool completely.

**2** Line baking sheet with parchment paper. Return baguettes to baking sheet. To make the pizzas, spread cut side of each baguette half with marinara sauce; sprinkle evenly with mozzarella and **Stella® Parmesan**. Place pizzas on a parchment-lined baking sheet, and freeze 1 to 2 hours or until solid. Transfer frozen pizzas to resealable plastic bags, and store in the freezer for up to 1 month.

**3** To cook, preheat oven to 425°F. Top pizzas with tomatoes, basil, and salt and pepper to taste. Bake 12 to 13 minutes or until cheese melts and bread is crispy. Cut pizzas in half, and serve immediately.

Serves 6



### Stella® Parmesan

Parmesan is probably the most recognizable of many Italian varieties, a reputation that led it to be dubbed the "King of Italian Cheeses." **Stella® Parmesan** is a domestically produced version of this classic that features the same subtle, slightly nutty essence and hard texture. Over 10 months of aging gives **Stella® Parmesan** its distinctive flavor that perfectly complements and enhances dishes like pasta, salads and grilled vegetables.

Grated, this Parmesan makes a wonderful base for a homemade Alfredo sauce and lends a distinctive richness to favorite Italian soups, such as minestrone. Shredded, this cheese wows on fresh salads or sprinkled on hot bread. But do try enjoying a wafer-thin slice of **Stella® Parmesan** on its own or on a slice of crusty bread for a simply indulgent snack with a glass of Chianti.



Drink in the end of summer with crisp, refreshing **Watchdog Rock Riesling** and **Angry Orchard Crisp Apple**.

### speedy snacks

Packed with protein and fat, cheese helps you feel full until your next meal. Plus it's versatile and convenient --making it an ideal snack. Fuel your day with one of these delicious choices.

#### cheesy apple quesadillas

Place a flour tortilla in a nonstick skillet; top 1 side with shredded Cheddar and thin apple slices. Fold tortilla in half and cook until golden on both sides and cheese melts. Cut into wedges, and serve.

#### cracker stackers

Spread crackers with prepared hummus. Top half the crackers with slices of Pepper Jack. Cover cheese with remaining crackers to make sandwiches, and serve.

#### goat cheese pinwheel

This pinwheel can spin sweet or savory. Spread a tortilla with softened goat cheese, then sprinkle with chopped nuts and dried fruit (such as raisins and chopped dried apricots) or chopped olives and herbs. Roll up into a tube, cut into 1-inch wide rounds, and serve.



Check out our new deli case with specialty snacking cheeses like Australian Cheddar.

### overnight lasagna

- 1 lb. lean ground beef
- 1 tbsp. olive oil
- ¾ cup chopped onion
- 1 garlic clove, minced
- ¾ tsp. dried basil
- ¾ tsp. dried oregano
- 1 (15-oz.) can pizza sauce
- 1 (14-oz.) jar marinara
- 12 to 15 dried lasagna noodles
- 1½ cups shredded part-skim mozzarella
- 1 cup shredded Italian cheese blend
- 1 cup shredded **Stella® Parmesan**

**1** Coat a 9x12-inch rectangular baking dish with nonstick cooking spray; set aside. In a large skillet cook and stir beef over medium-high heat until browned. Drain fat. Add oil, onion, garlic, basil and oregano; cook and stir until onion is tender.

**2** Add pizza sauce and marinara to beef mixture. Bring to boiling; reduce heat. Cover and simmer 15 minutes. Remove from heat; season with salt and pepper to taste. Let stand, uncovered, 10 minutes.

**3** Meanwhile, cook lasagna noodles al dente according to package directions. Drain. Rinse in cold water and drain again; set aside. In a medium bowl combine cheeses; set aside.

**4** Line bottom of baking dish with one-third of the lasagna noodles. Top with one-third each of the beef mixture and cheese mixture. Repeat layers twice more, ending with cheese mixture. Cover and refrigerate overnight.

**5** Preheat oven to 350°F. Bake lasagna, uncovered, 35 to 45 minutes or until bubbly and cheese is melted. Let stand 10 minutes before serving.

Serves 8



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### waffle fry nachos

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| 1 (22-oz.) pkg. frozen waffle fries                        | 1 (14.5-oz.) can petite-cut diced tomatoes           |
| 1 lb. lean ground beef                                     | 1 (4-oz.) can diced green chile peppers, drained     |
| 1 (1.25-oz.) pkg. taco seasoning                           | 1 (2.25-oz.) can sliced pitted black olives, drained |
| 2 tsp. dried minced onion                                  | 2 cups Mexican-style shredded cheese                 |
| 1 (16-oz.) can refried beans                               | 1 (8-oz.) jar taco sauce                             |
| 2 (8-oz.) pkgs. <b>Queso Dip with Jalapeños</b> , softened |  |

**1** Preheat oven to 450°F. On a baking sheet heat waffle fries according to package directions. Set aside. Reduce oven temperature to 350°F.

**2** Meanwhile, in a large skillet cook beef over medium-high heat until browned. Drain fat. Stir in 3/4 cup water, taco seasoning and minced onion. Bring to boiling; reduce heat. Simmer, uncovered, 5 minutes, stirring occasionally.

**3** On a large ovenproof platter or baking sheet thinly spread beans. Layer with half the **Queso Dip with Jalapeños**. Arrange waffle fries over top. Layer evenly with beef mixture, tomatoes, chiles and olives. Sprinkle with shredded cheese.

**4** Bake 10 to 15 minutes or until heated through and cheese melts. Serve nachos with taco sauce and remaining **Queso Dip with Jalapeños**.

**Serves 16**

## go long on flavor ...

Summer is coming to a close, but a Jalapeño-studded cheese will still bring the heat to your fall football game day menu. Whether you enjoy a true “home game” in front of the TV or you’re a die-hard tailgater who pulls out all the stops, a cheese-filled menu will score points with your biggest fans.



### Queso Dip with Jalapeños

**Queso Dip with Jalapeños** cheese is a Wisconsin-made take on a spicy fiesta favorite. This versatile block can make three winning plays on your game day spread: Melt it for dips, shred it for nachos, and even slice it up for the grill.

When you’re taking your favorite chili–cheese dip recipe on the go—or just want it to stay half-time ready in your slow-cooker—**Queso Dip with Jalapeños** makes a great base because it’s pasteurized, so the texture will stay winningly smooth longer than shredded Cheddar. Grated on nachos, this melts into a stadium-authentic chip topper with tangy bite. And it’s a creamy winner on top of your best-grilled burgers and chili cheese dogs, too.

### Queso-Stuffed Jalapeño Poppers

- 12 to 15 whole jalapeño peppers\*
- ½ (8-oz.) pkg. **Queso Dip with Jalapeños**, diced
- 4 oz. cream cheese, softened
- 7 bacon slices, cooked and crumbled
- ¼ cup flour
- 2 eggs, beaten
- 1¼ cups crushed butter crackers
- Vegetable oil, for frying

**1** Using a small knife, make a slit lengthwise down one side of each pepper, leaving the stem end intact. Slightly pinch the top and bottom of each pepper to open. Using a small spoon, remove the seeds and membranes. Place peppers, cut sides up, on a baking sheet.

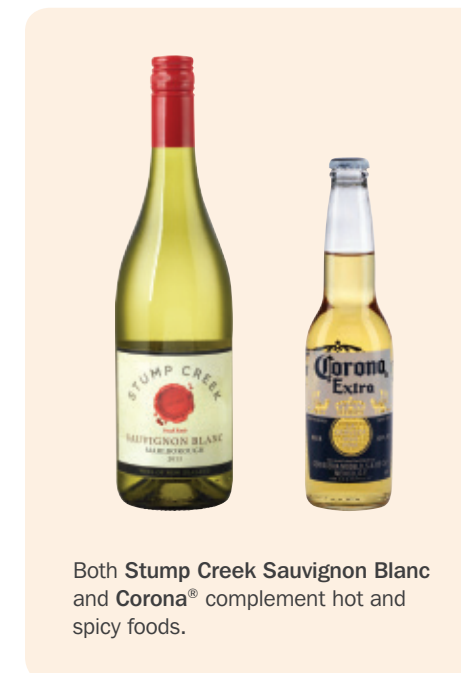
**2** For the filling, in a small bowl stir together **Queso Dip with Jalapeños**, cream cheese and bacon. Spoon evenly into each pepper.

**3** In a shallow dish stir together flour, and salt and pepper to taste. Place eggs in another shallow dish, and crushed crackers in a third shallow dish. Roll peppers in flour, shaking off excess, then dip in egg, and finally roll in crackers, gently pressing to adhere.

**4** In a deep heavy-bottomed pot pour oil to a depth of 2 inches. Heat over medium-high heat until a deep-fry thermometer registers 365°F. Working in batches, carefully add peppers to hot oil. Fry 2 minutes or until golden brown, turning once. Transfer peppers to a plate lined with paper towels to drain, and serve.

**Serves 12**

\*Use caution when handling hot peppers. Wear disposable gloves or wash hands in hot, soapy water afterward.



Both **Stump Creek Sauvignon Blanc** and **Corona®** complement hot and spicy foods.



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### ready-to-serve tailgating

These make-ahead ideas are ready to eat straight out of the cooler. Simply open up containers, and you’ll have crowd-pleasers at the ready... to taste over and over again. Touchdown!

#### pile-up layered bean dip

Combine 2 (16-oz.) cans refried beans, 1 cup salsa and 2 tablespoons taco seasoning; spread mixture in the bottom of a portable container or in individual disposable cups. Layer evenly with sour cream, shredded Monterey Jack, olives, tomatoes and green onions. Cover and refrigerate 2 hours. Drizzle with melted **Queso Dip with Jalapeños** before serving.

#### covering the (cheese) spread

In a food processor combine grated smoked Cheddar, grated Gouda, and a handful of jarred roasted red pepper strips. Add splashes of beer or milk as needed, and process until smooth. Spread on hearty bread. Wrap sandwiches in parchment paper and tie with string.

#### pass the pasta salad

Toss cooked, cooled small pasta shells or couscous with Italian dressing and crumbled feta to taste. Add chopped Kalamata olives, red onions, tomatoes, and bell pepper. Refrigerate mixture until ready to go.

# cheese board inspiration ...

Let our mix-and-match guide inspire your next cheese board. Choose one from each category to create your own unique spread.

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**\$2 off**  
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**Gourmet Cheese**  
**Purchase of \$10 or More**  
Deli Dept.

coupon good  
7/5 - 9/26/15



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Limit one coupon per transaction.

**meijer** discount coupon

**50¢ off**  
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**Cheese of the Month Item**  
Deli Dept.

coupon good  
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Limit one coupon and item per transaction.



## The Cheese

select a mix of types and textures:

- firm: Cheddar, Gruyère
- semisoft: Muenster
- double- or triple-crème: Camembert, Brie
- blue-veined: Gorgonzola, Roquefort

## Something Crunchy

- almonds
- hazelnuts
- walnuts
- pecans
- pickled vegetables

## Something Sweet

- jams
- preserves
- honey
- chutneys
- dried fruit
- fresh fruit

## The Vehicle

- crusty baguette
- sourdough loaf
- breadsticks
- Meijer Cracker Crisps