

ASIAGO CHEESE DIP

INGREDIENTS

1 - 8 oz. package of cream cheese
½ red onion small, diced
¼ c sour cream
2 Tbsp mayonnaise
1 Lemon juiced
1 c shredded Asiago cheese
¼ tsp onion powder
¼ tsp garlic powder
1 tsp mustard powder
Pepper to taste
1 Tbsp thinly sliced chives
1 Tbsp finely chopped fresh Italian parsley

DIRECTIONS

STEP 1

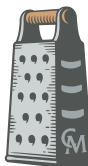
Add cream cheese, sour cream, and mayonnaise in a mixing bowl and beat until smooth.

STEP 2

Add in shredded Asiago cheese, diced red onion, lemon juice, garlic powder, onion powder, mustard powder, chives, parsley, and pepper. Beat together until completely mixed. Season to taste.

STEP 3

Store in the serving bowl of your choice in the refrigerator until it is time to serve. Serve with crackers or veggies and enjoy!



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BAKED ZITI

INGREDIENTS

1 lb ziti noodles

1½ lbs ground spicy or sweet Italian sausage (or removed from casings)

4 cloves garlic, minced

1 (28-oz) can crushed tomatoes

1 tsp salt

1½ tsp sugar

¼ cup crushed red pepper flakes

1 cup heavy cream

⅓ cup plus 3 Tbsp grated Pecorino Romano (or Parmigiano Reggiano) cheese, divided

⅓ cup chopped fresh basil, plus more for serving

8 oz fresh sliced Mozzarella, shredded (about 2 cups)

DIRECTIONS

STEP 1

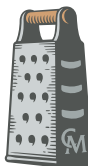
Cook tortellini in salted water according to package directions. Rinse with cool water, drain and add to a large serving bowl. Pour half of the dressing over the warm pasta and toss to combine. Add the remaining salad ingredients to the tortellini.

STEP 1

If serving within the hour: toss with desired amount of remaining dressing. Although you can serve salad immediately, I highly recommend refrigerating for at least 30 minutes for the flavors to meld and salad to chill.

STEP 3

If serving later: Gently toss ingredients to combine but do NOT add remaining dressing yet. Cover and refrigerate. When you are ready to serve, toss with desired amount of remaining dressing. This salad is excellent the next day.



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BLUE CHEESE MOUSSE

INGREDIENTS

12 oz Crumbled Blue Cheese
4 oz Mascarpone
4 oz Cream Cheese
Kosher salt to taste
Freshly ground black pepper to taste
2/3 c heavy whipping cream

DIRECTIONS

STEP 1

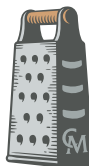
Combine Blue Cheese, Mascarpone, and Cream Cheese in a bowl of a food processor, purée until completely smooth. Transfer to a bowl and season with salt and pepper.

STEP 2

Beat cream in a chilled glass or metal bowl with an electric mixer until soft peaks form. Lift your beater straight up: the whipped cream will form soft mounds rather than a sharp peak. Fold whipped cream into Blue Cheese mixture, stirring until creamy with no lumps.

STEP 3

Fit a piping bag with a coupler and round tip. Drop the piping bag into a tall glass and fold edges down around the glass. Spoon Blue Cheese mixture into the bag. Gather edges and twist together to begin piping as desired.



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CARAMELIZED ONION PARMESAN DIP

INGREDIENTS

1 Tbsp extra virgin olive oil
6 c sweet onions thinly sliced
8 oz Cream Cheese
1 c sour cream
1 c grated Parmesan
1 Tbsp red wine vinegar
1 Tbsp fresh thyme chopped
Salt & pepper to taste

DIRECTIONS

STEP 1

Over high heat in a large skillet, heat extra virgin olive oil and add sliced onions. Cook for about 15 minutes or until onions are caramelized. Reduce heat to low and cover with lid. Cook for an additional 30 minutes stirring occasionally. This will allow onions to soften.

STEP 2

Let onions cool completely. Once cool, rough chop onions into small pieces.

STEP 3

In a large mixing bowl, combine room temperature cream cheese, sour cream, parmesan, red wine vinegar, and chopped thyme and mix well.

STEP 4

Add cooled chopped onions to mix, stir until well combined, and season to taste with salt and pepper.

STEP 5

Service with crackers, crostini, or fresh veggies.



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ITALIAN LENTIL SOUP WITH ASIAGO & GUANCIALE

INGREDIENTS

14 oz lentils
8 oz guanciale
8 oz onions small dice
4 oz carrots small dice
4 oz celery small dice
1 Tbsp fresh chopped parsley
1 tsp fresh chopped rosemary
1 tsp fresh chopped basil
2 quarts chicken stock
1 c grated Asiago cheese

DIRECTIONS

STEP 1

Clean, peel and dice the veggies into small dices.

STEP 2

Trim the guanciale, remove the skin and hard bits and cut the usable part into a small dice.

STEP 3

Sauté the guanciale in a large soup pan until browned. Remove the pieces and leave the rendered fat.

STEP 4

Add the veggies to the rendered fat and sauté until soft.

STEP 5

Add the lentils to the veggies and sauté for a few minutes constantly stirring.

STEP 6

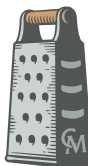
Add the chicken stock and bring it to a simmer.

STEP 7

Add the fresh herbs and guanciale and simmer for another 30 mins or until doneness of lentils is reached.

STEP 8

Finish the dish with a squeeze of fresh lemon juice and a bit of grated Asiago and serve.



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PARMESAN CRUSTED CHIPS

INGREDIENTS

13 oz frozen sliced potato chips

Vegetable oil for frying

½ cup grated Parmesan cheese

1 tsp italian seasoning or herbs
de provence

1 Tbsp of hot honey

3 Tbsp ketchup

1 Tbsp mayonaise

1 tsp of sriracha sauce

DIRECTIONS

STEP 1

Heat fryer oil to 350°.

STEP 2

Fry chips until golden brown (3-5 min).

STEP 3

Line a baking sheet with parchment paper.

STEP 4

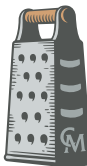
Layer the chips evenly and top generously with grated Parmesan chips.

STEP 5

Top with seasoning and hot honey.

STEP 6

In a small bowl, combine ketchup, mayonnaise, and sriracha.



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PASTA 'NCASCIATA (SICILIAN BAKED PASTA)

INGREDIENTS

1 lb uncooked rigatoni

2 small eggplants (about 1 1/2 lbs), unpeeled, stemmed, and sliced crosswise into 1/4-inch-thick rounds

5 1/2 tsp kosher salt, divided

6 Tbsp olive oil, divided

12 oz ground pork

1 medium-size (10-oz) yellow onion, chopped (about 1 3/4 cups)

8 garlic cloves, finely chopped (about 3 Tbsp)

2 (28-oz) cans whole peeled San Marzano tomatoes, crushed by hand and juices reserved

2 Tbsp tomato paste

2 tsp granulated sugar

12 large basil leaves, thinly sliced (about 1/3 cup), plus more for garnish

8 oz fresh sliced Toscana Mozzarella

2 1/2 oz Parmigiano-Reggiano cheese, grated (about 1/2 cup)

DIRECTIONS

STEP 1

Preheat oven to 425°F. Bring a large pot of salted water to a boil over high. Add pasta, and cook according to package instructions for al dente. Drain well, and spread pasta in an even layer on a rimmed baking sheet. Set aside until ready to use.

STEP 2

While pasta cooks, arrange eggplant rounds evenly on a paper towel-lined baking sheet; sprinkle 2 tsp salt over both sides of eggplant rounds. Let stand 10 minutes. Pat dry with paper towels.

STEP 3

Brush 2 Tbsp oil evenly on 2 baking sheets. Arrange eggplant rounds in a single layer on baking sheets, and brush 2 Tbsp oil evenly over eggplant rounds. Roast in preheated oven until softened and starting to brown, about 20 minutes. Remove from oven, and set aside until ready to use. Reduce oven temperature to 350°F.

STEP 4

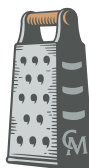
While eggplant roasts, heat remaining 2 Tbsp oil in a large saucepan over medium-high. Add pork and 1/2 tsp salt; cook, stirring to break up meat into small pieces, until pork is browned, about 8 minutes. Add onion and garlic; cook, stirring occasionally, until softened, about 4 minutes. Stir in crushed tomatoes and juices, tomato paste, sugar, and remaining 3 tsp salt; bring to a simmer over medium-high. Reduce heat to medium-low to maintain a simmer. Simmer, stirring occasionally, until tomatoes have broken down completely into sauce, about 20 minutes. Remove from heat. Fold in cooked pasta, peas (if using), and sliced basil.

STEP 5

Spread half of the pasta mixture (about 6 cups) in bottom of a 13 x 9 inch baking dish. Top with half of the eggplant and 1 cup caciocavallo. Repeat layers once with remaining pasta mixture, remaining eggplant, and remaining caciocavallo. Sprinkle evenly with Parmigiano-Reggiano.

STEP 6

Cover baking dish with parchment paper, and wrap tightly with aluminum foil. Bake at 350°F until filling is bubbly around the edges and in center (you will need to unwrap the baking dish to check), about 30 minutes. Remove foil and parchment paper, and bake until cheese is golden and bubbly, 10 to 12 minutes. Remove from oven. Garnish with additional basil, and serve.



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ROASTED PEPPER & GOAT CHEESE SANDWICHES

INGREDIENTS

4 large roasted red peppers
2 Tbsp good olive oil
1 Tbsp balsamic vinegar
2 cloves garlic, minced
2 tsp kosher salt
1 tsp freshly ground black pepper
2 Tbsp drained capers
1 large ciabatta bread, halved horizontally
1 (11-oz) Cheese Merchants goat cheese at room temperature
8 to 10 large basil leaves
3 thin slices red onion
Kosher salt and freshly ground black pepper

DIRECTIONS

STEP 1

Combine the olive oil, balsamic vinegar, garlic, salt, and pepper in a small bowl. Set aside.

STEP 2

Cut each peppers in quarters.

STEP 3

Meanwhile, combine the olive oil, balsamic vinegar, garlic, salt, and pepper in a small bowl. Set aside.

STEP 4

Pour the oil and vinegar mixture over the peppers. Stir in the capers. Cover with plastic wrap and refrigerate for a few hours to allow the flavors to blend.

STEP 5

To assemble the sandwiches, spread the bottom half of the loaf with the goat cheese. Add a layer of peppers and then a layer of basil leaves. Separate the onions into rings and spread out on top. Sprinkle with salt and pepper. Cover with the top half of the ciabatta and cut into individual servings.



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ROASTED VEGETABLE SALAD WITH SHAVED CAESAR BLEND & PISTOU

INGREDIENTS

8 baby carrots

½ head cauliflower split into florets

2 beets

2 zucchini

2 c large mushrooms

1 c shaved Caesar blend cheese

For the pistou:

1¼ c fresh basil leaves finely chopped

1 garlic clove finely chopped

4 Tbsp extra virgin olive oil

Salt and pepper to taste

DIRECTIONS

STEP 1

Place finely chopped garlic and basil in a mortar and pestle or a bowl of a food processor. Bash the ingredients into a paste, releasing their fragrant essence. Alternatively, if using a food processor, blitz them until a desired consistency is achieved.

STEP 2

Add the extra virgin olive oil, allowing it to infuse with the vibrant flavors of the garlic and basil.

STEP 3

Season the pistou with a sprinkle of salt and black pepper.

FOR THE ROASTED VEGGIES AND PLATING:

Coat each vegetable in extra virgin olive oil and a light dusting of salt & pepper. Roast each veggie to your liking and doneness at 400°. You may need to roast some separately as some may take longer than others. Once finished, let cool slightly, and arrange on a large platter. Drizzle with the pistou and finish with some of the shaved Caesar blend.



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WHIPPED CALABRIAN CHILI FETA DIP

INGREDIENTS

8 oz block of Feta
1 clove fresh garlic (peeled and minced)
2 Tbsp Calabrian chili paste
⅓ cup Mascarpone cheese
1 Tbsp extra virgin olive oil

DIRECTIONS

STEP 1

Add an 8 oz block of Feta and 1 clove of garlic to the food processor and pulse a few times to finely chop.

STEP 2

Add 1 Tbsp Calabrian chili paste to start. You can blend in the remaining spoonful at the end if it's not already too spicy for you.

STEP 3

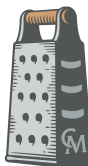
Add 1/3 cup Mascarpone and 1 Tbsp olive oil and blend until smooth and creamy.

STEP 4

If you would like to thin the dip further, an extra Tbsp of olive oil may be added along with that remaining Tbsp of chili paste, to taste.

STEP 5

Transfer to a serving bowl and serve with all your favorite dippers!



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CACIO E PEPE

INGREDIENTS

- 3 c Cooked Spaghetti or Bucatini
- ¾ tsp freshly ground black pepper
- 1¼ c freshly grated Pecorino cheese
- ¼ c freshly grated Parmesan cheese

DIRECTIONS

STEP 1

Boil the water in a large pot, add the salt and the spaghetti. Cook the pasta for about two minutes less than the package directions.

STEP 1

While pasta is cooking, grind the pepper corns until you have the desired amount of pepper.

STEP 1

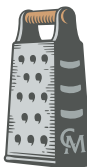
About 3 minutes before the time is up (2 minutes less then directed) in a large skillet pan add the freshly ground pepper and heat on high for about 30 seconds or until you can smell the pepper, then add about 1/3-1/2 cup of hot pasta water (you need the starchy pasta water which helps prevent clumping). Cook on high, stirring constantly for about 30-45 seconds, it will be almost melted but some water will remain.

STEP 1

In a small bowl add the pecorino (and a little parmesan) and combine, add 1/3-1/2 cup (or a little more if needed) of hot pasta water and stir to make a creamy sauce.

STEP 1

By this time your pasta is ready (a little less than al dente). Turn the heat back on the pepper on medium / high, add the spaghetti and the pecorino cream sauce, quickly toss and stir gently to combine. Add a little pasta water if needed and continue to combine. When the spaghetti is cooked (about a minute) and the creamy sauce has thickened slightly, the Cacio e Pepe is ready. Divide into 2-3 plates, top with a sprinkle of black pepper and pecorino cheese. Enjoy!



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CANNOLI CREAM FILLING

INGREDIENTS

8 cannoli shells
2 c whole milk Ricotta cheese
½ c confectioners' sugar,
plus extra for dusting
¾ c shaved dark chocolate, divided
1 ½ tsp pure vanilla extract

Optional:
2 tsp fresh orange zest
¼ tsp ground cinnamon

DIRECTIONS

STEP 1

Place the Ricotta cheese into a fine mesh strainer and place it in the fridge to drain for at least 6 hours and up to 24 hours.

STEP 2

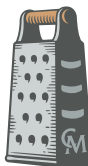
In a large bowl combine the drained Ricotta cheese, confectioners' sugar, ¼ cup of the chocolate shavings, vanilla extract, orange zest, and ground cinnamon (if using); mix well. Using a spatula, carefully scrape the mixture into pastry bag fitted with a 1/2-inch open tip. Use at once or refrigerate until needed; filling can be made up to 24 hours in advance.

STEP 3

When ready to serve, pipe the filling into one end of cannoli shell, filling halfway, then pipe into the other end. If you don't have a piping bag, you may spoon the filling into the shells. Repeat with remaining shells.

STEP 4

Place the remaining chocolate shavings on a small plate. Dip each end of the cannoli into the chocolate chips, then lightly dust with confectioner's sugar. Serve at once.



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ALFREDO SAUCE

INGREDIENTS

½ c butter
1½ c Mascarpone cheese
2 tsp Garlic Minced
½ tsp Salt
¼ tsp White Pepper
2 Tbsp of water
½ c Cheese Merchants Grated
Parmesan cheese

DIRECTIONS

STEP 1

Add 1 Tablespoon of butter to a large skillet.

STEP 2

Add minced garlic and sauté until fragrant.

STEP 3

Add remaining butter and whisk until melted.

STEP 4

Whisk in Mascarpone cheese to the skillet. Whisk in salt and white pepper.

STEP 5

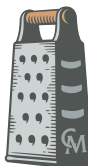
Simmer over low heat for 30 Seconds.

STEP 6

Whisk in 2 Tablespoons of water. Whisk in the parmesan cheese until melted.

STEP 7

Remove from heat. Serve immediately.



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ITALIAN ROAST PORK SANDWICH

INGREDIENTS

For pork

3 Tbsp garlic chopped
2½ Tbsp fresh rosemary chopped
3 Tbsp fresh parsley chopped
1 fennel bulb, sliced
1 Tbsp salt
½ teaspoons black pepper
1 - 2.5lb pork shoulder
1 Tbsp of olive oil

For broccoli rabe

1 lb. broccoli rabe
Salt - to taste
3 quarts of water
¼ c olive oil
2-3 garlic cloves, chopped
¼ tsp red pepper flakes

For sandwich

crusty Italian rolls
½ lb. Fontina cheese, shredded
Mayonnaise

DIRECTIONS

STEP 1

Heat Dutch oven on medium high.

STEP 2

Mix the first six ingredients in bowl, push mixture into meat, scoring with knife, and rub mixture over surface of meat. Cook for 20 minutes, searing all sides. Turn down to low and cook at least 3 hours or longer until pork falls apart

STEP 3

While the pork is roasting, mix mayonnaise and 1 tablespoon of garlic together in a small bowl, side aside.

STEP 4

Remove pork from the Dutch oven reserving the cooking liquid and shred into large chunks

STEP 5

Wash broccoli rabe thoroughly and cut about 1/2 inch off bottom. Cut florets off top, set aside.

STEP 6

Bring 3 quarts of salted water to boil. Add broccoli rabe leaves and stem and cook about 8 minutes; then add florets and cook until tender, another 5 - 7 minutes. Reserve 2 cups of the cooking liquid. Drain and set aside.

STEP 7

In frying pan heat olive oil, red pepper, and 2 tablespoons of garlic together over medium heat. Once the garlic begins to sauté, add the broccoli rabe and cook for 3 - 5 minutes. Then add cooking liquid to pot

STEP 8

Assemble on toasted roll: spread garlic mayonnaise on the roll, then shredded pork, broccoli rabe and top with shredded Fontina cheese.



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MARINATED ZUCCHINI SALAD

INGREDIENTS

5 small zucchini, cut into half moon slices about ½ inch thick (or bite sized pieces)

1 - 6 oz can large pitted black olives, drained very well

6 oz marinated artichoke hearts, drained very well

1 roasted red pepper chopped into bite-sized pieces

½ red onion chopped into bite-sized pieces

Italian Dressing

Shaved Grana Padano

DIRECTIONS

STEP 1

Cut zucchini into quarter slices or bite sized pieces. (If you're using large zucchini, cut away the seeds and most of the white part.)

STEP 2

Steam or stir-fry zucchini until barely tender/crisp, about 3 minutes for steaming and slightly longer for pan frying, then drain very well.

STEP 3

While zucchini is cooking, open olives and artichoke hearts and dump into a colander to drain well. (Draining the zucchini and olives well is essential or the finished salad will be watery.)

STEP 4

Chop the red bell pepper (and red onion if using) into bite-sized pieces.

STEP 5

Combine zucchini, olives, artichoke hearts, red pepper and red onion in Ziploc bag (or plastic or glass container with a snap-tight lid.)

STEP 6

Pour dressing over, just enough to cover veggies, and stir gently. (I only use part of the dressing to marinate the veggies and then stir in a little more dressing when I serve it.)

STEP 7

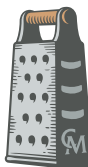
Marinate in refrigerator 4-8 hours.

STEP 8

Just before serving stir in a little of the reserved dressing.

STEP 9

Sprinkle the salad with the Shaved Grana Padano cheese when serving.



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MELON PROSCIUTTO SALAD WITH SIMPLE BASIL SYRUP

INGREDIENTS

1 cantaloupe
1 honeydew
24 - 4-inch skewers
24 fresh basil leaves
24 fresh Toscana Ciliegine mozzarella
12 slices prosciutto (about a 6 oz package),
break pieces in half

Basil Simple Syrup, for drizzling

Sugar ¼ cup
Water ½ cup
All basil stems

DIRECTIONS

STEP 1

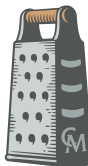
Cut the cantaloupe and honey dew in half. Scoop out, then discard the seeds. Scoop out 24 balls from each using a melon baller.

STEP 2

Assemble skewers by threading cantaloupe, basil, mozzarella, prosciutto, honeydew until you have 24 total.

STEP 3

Drizzle with basil simple syrup right before serving.



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LITTLE ITALY

MOZZARELLA SANDWICH

INGREDIENTS

1 - 12 inch baguette
1/4 c basil pesto
1/3 lb mortadella
1/3 lb fresh sliced Toscana mozzarella
1/8 tsp sea salt
2 Tbsp fried capers

DIRECTIONS

STEP 1

Cut the Baguette in half horizontally.

STEP 2

Spread the pesto evenly on the inside of both sides of the bread.

STEP 3

Fold the mortadella to fit the bread and shingle it along the bottom half of the bread.

STEP 4

Top with slices of Toscana sliced mozzarella and top with mortadella.

STEP 5

Season evenly with salt and sprinkle with capers.

STEP 6

Close the sandwich with the top half of half of the bread and cut into 6 pieces.



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PARMESAN CORN BISQUE

INGREDIENTS

2 Tbsp unsalted butter
1 small sweet onion, small dice
2 carrots, small dice
6 cobs corn
3 tsp flour
8 oz wedge of Parmesan
6 c vegetable stock
1 c heavy cream

DIRECTIONS

STEP 1

In a large saucepan, melt the butter over medium heat. Add the onion and carrots and cook until soft. Be careful not to caramelize the veggies.

STEP 2

Meanwhile, remove the corn kernels from the cob with a sharp knife. Stir in the kernels to the veggies and cook on low for another 10 minutes.

STEP 3

Stir in the flour and coat the veggies. Allow the flour to toast for a couple of minutes constantly stirring.

STEP 4

Cut the rind off the parm and add to the pan with the corn cobs and veggie broth and bring to a light simmer. Let simmer for about 15-20 minutes on low heat.

STEP 5

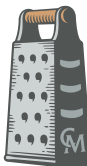
Remove the cobs, and the cheese rind from the pot. Add the heavy cream, and grate in parmesan to taste.

STEP 6

Using an emersion blender, blitz the bisque until smooth. Season to taste with salt or more parmesan.

STEP 7

You can garnish with chives, crème fraiche, or crispy bacon.



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SELFISH COW DAIRY FREE ARANCINI RICE BALLS

INGREDIENTS

2 Tbsp butter, unsalted
½ medium yellow onion, finely chopped
1 tsp salt
3 cloves garlic, minced
1 c Arborio rice
2 c Vegetable broth
½ c Selfish Cow shredded Mozzarella
⅓ c flour
¾ c Italian breadcrumbs

DIRECTIONS

STEP 1

Make rice on stovetop: Melt butter over medium-high heat in a saucepan. Add onions and salt and cook, stirring occasionally, for 3-4 minutes. Add garlic and stir for 1 minute more. Add basmati rice and stir until evenly coated and grains look translucent. Add in the broth and bring to a small boil. Reduce heat to low, cover and simmer with lid on for 15-20 minutes.

STEP 2

Add Selfish Cow - Dairy Free Shredded Mozzarella. Remove from heat and allow to sit covered for 5 more minutes.

STEP 3

Line a rimmed baking sheet with parchment paper. Spread rice out into an even thin layer and refrigerate for at least 1 hour.

STEP 4

Once rice is chilled, scoop a small handful and form into a ball. Rice balls may be a little sticky but not too horrible to work with.

STEP 5

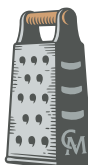
Line up the dredging station. Gather 3 shallow bowls. Place the flour in the first bowl, and breadcrumbs in the second. Roll rice balls in flour first, shaking off any excess and then coat completely in the breadcrumbs. Place balls on a plate or baking sheet. Repeat with remaining balls. Refrigerate or freeze arancini while the air fryer heats, just enough to keep the rice balls cold.

STEP 6

Pre-heat air fryer to 350°. Cook arancini in batches of 10 rotating to ensure all rice balls evenly cook. This should take about 4-5 minutes. Repeat with remaining arancini.

STEP 7

Let arancini cool slightly, sprinkle with more freshly grated Parmesan, parsley and serve with marinara or favorite dipping sauce.



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SELFISH COW PIMENTO DIP

INGREDIENTS

8 oz cream cheese, softened
¼ c mayonnaise
½ tsp garlic powder
½ tsp paprika
¼ tsp red pepper flakes
2 c Selfish Cow Dairy Free cheese
1 jalapeno, deseeded and minced
4 oz jar chopped pimentos, drained

DIRECTIONS

STEP 1

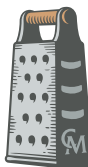
Add cream cheese, mayo, garlic powder, paprika, Chili flake, to stand mixer with paddle attachment, and mix until well incorporated.

STEP 2

Add Cheddar, jalapenos, and pimentos, and mix again until well incorporated.

STEP 3

Enjoy dip with Cracker, veggies, or on a sandwich.



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STRAWBERRY LEMON MASCARPONE SPREAD

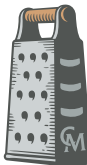
INGREDIENTS

¼ c lemon curd
3 Tbsp strawberry powder
16 oz tub mascarpone

DIRECTIONS

STEP 1

Mix all ingredients together until well incorporated. Sprinkle a little Strawberry powder and top with a mint leaf for garnish



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TRADITIONAL CAPRESE

INGREDIENTS

Toscana fresh sliced mozzarella
Sliced tomatoes
Extra virgin olive oil
Coarse sea salt
Balsamic vinegar glaze
Fresh basil

DIRECTIONS

STEP 1

Slice tomatoes the same thickness as the mozzarella.

STEP 2

Shingle the mozzarella & Tomatoes.

STEP 3

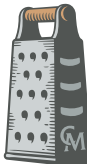
Dress with Extra Virginia Olive Oil Lightly drizzle Balsamic Vinegar glaze.

STEP 4

Season with sea salt.

STEP 5

Garnish with fresh basil leaves.



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ITALIAN TORTELLINI SALAD

INGREDIENTS

¼ cup of Italian dressing
1 20 oz bag refrigerated cheese tortellini
1 cucumber peeled, sliced and quartered
1 pint cherry tomatoes halved
1 6 oz can black olives drained and halved
1 orange bell pepper chopped
2 Tbsp chopped pepperoncini
8 oz fresh mozzarella balls quartered
8 oz sliced salami chopped
Parmesan grated
Parsley chopped

DIRECTIONS

STEP 1

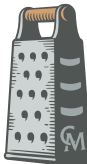
Cook tortellini in salted water according to package directions. Rinse with cool water, drain and add to a large serving bowl. Pour half of the dressing over the warm pasta and toss to combine. Add the remaining salad ingredients to the tortellini.

STEP 2

If serving within the hour: toss with desired amount of remaining dressing. Although you can serve salad immediately, I highly recommend refrigerating for at least 30 minutes for the flavors to meld and salad to chill.

STEP 3

If serving later: Gently toss ingredients to combine but do NOT add remaining dressing yet. Cover and refrigerate. When you are ready to serve, toss with desired amount of remaining dressing. This salad is excellent the next day.



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