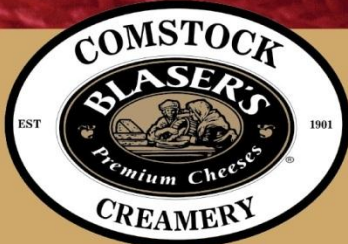




The Cheese Lover's eCookbook

34 Easy Recipes with Cheese

"OOH IT'S SO GOOD!!®"



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Comstock Creamery
A Free eCookbook from the Mr. Food Test Kitchen



The Cheese Lover's eCookbook: 34 Easy Recipes with Cheese

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Dear Friend,

We at the Test Kitchen believe everything goes better with a bit of cheese. From sharp cheddar to smooth mozzarella to parmesan and everything in between. We don't know if we can pick our favorite! We've teamed up with our friends over at Comstock Creamery to bring you our latest eCookbook just for all of you cheese lovers out there.

We start off with some cheesy appetizers that'll have your friends and family sneaking into the kitchen for seconds. From our kid-friendly **Baked Cheese Drops** (page 3) to our overstuffed **Potato Plank Bruschetta** (page 8), you may need to make sure you don't fill up before dinner!

There's always a way to incorporate a bit of that cheesy goodness into your meal, even if it's not the star of the show. You're going to need an extra place setting to load up on our **Cheesy Hash Browns** (page 12) and our **Country Kitchen Broccoli Cheese Soup** (page 18) is good as a side...or a main course!

Have a chat with your family over a cheesy brunch with down-home recipes like our **Mini Ham and Cheese Quiches** (page 22) and our **Border Biscuit Bake** (page 23). You won't be leaving your house for brunch ever again!

Finally, we've got some timeless cheese-filled meals just like Mom used to make. Try out our **Company Special Mac 'n' Cheese** (page 28) for guests and make our **Three Cheese Spaghetti** (page 31) when you're rushed on time. Either way, you know all of our recipes are made with an extra slice of that...

"OOH IT'S SO GOOD!!®"

Mr. Food
and the Test Kitchen



P.S. Enjoy this eCookbook filled with 34 cheesy favorites for any meal of the day. Remember, *The Cheese Lover's* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Dear Mr. Food Test Kitchen Fans,

It is with great pleasure that Comstock Creamery/Blaser's Premium Cheeses along with the Mr. Food Test Kitchen, presents you with this tempting collection of festive "cheese lover's" recipes just in time for the upcoming holiday season.

As you can imagine our world is all about cheese; so you will find many delicious recipes that feature all the brands and varieties of our line of hand crafted artisan cheeses that are studded and crusted with all sorts of herbs and spices, fruits and veggies, even bacon! Yes, our cheese tastes imported with popular flavors from around the world, but every one of our brands is made with pride in Wisconsin, which a lot of you know as America's Dairy Land.

Our Italian-style Antonella artisan cheeses which are a selection of pressed curd, semi-soft cheese made with cows' milk; features an assortment of flavors like Roasted Garlic with Tomato Basil, Garden Vegetable with Sweet Basil, Scallions with Crushed Rosemary, to name but a few.

The English-style cow's milk Golden Age Cheeses range from tangy full-bodied, Cheshire style cheese and traditional English Cheddar-style Double Gloucester Style to the moist, creamy textured Abergele.

Traveling to the tastes of the Netherlands, you'll also find our semi-soft Kammerude Gouda cheese line with a range of novel flavor combos, as well as our French-style Le Fromage de Marcotte combining innovative flavors and natural ingredients hand-crafted in an old world process. And that's just a sampling of our many tasty brands.

No matter which of our cheese lines you include in your cheese boards, family recipes or the wonderful selection of Mr. Food Test Kitchen recipes, we know you will find the Comstock Creamery/Blaser's Premium Cheeses will suit all of your holiday entertaining and bring enjoyment to mealtime right into the New Year and beyond.

We hope you enjoy this cheese lover's e-Cookbook as much as we and the Mr. Food Test Kitchen enjoyed working together on it for you. Wishing you a Happy Holiday Season, and remember to always say "cheese!"

Sincerely,

A handwritten signature in blue ink that reads "Jim Grande". The signature is fluid and cursive.

Jim Grande

VP Sales and Marketing

Comstock Creamery

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The logo for Mr. Food Test Kitchen, featuring the words "Mr. Food" in a large, bold, white font inside a blue oval, with "TEST KITCHEN" in a smaller, white font below it.

Get creative by substituting any of the suggested cheeses in these recipes with one (or more) of these fantastic varieties from Blaser's Premium Cheese Company.

Natural Deli Cheese Collection

The Natural Cheese Deli collection consists of over 35 flavors of natural cheese from the basic flavors to seasonal favorites. A sampling of flavors include:

- Muenster plain or with Cranberry, Bacon, or Hot Pepper
- Cheddars in Medium, Sharp, Extra Sharp or with Smoke'n Bacon
- Monterey Jack plain or with Veggies, Dill, Caraway, Garlic, Apple Cinnamon, Taco & Bell Pepper
- Colby plain or with Salami
- Havarti plain, Jalapeno, Dill



Kammerude Gouda Cheese

The Kammerude Gouda line is produced from whole cow's milk, combined with the highest quality ingredients. Flavors include:

- Plain
- Smoked
- Dill
- Rosemary
- Garlic
- Caraway



Golden Age

Golden Age hand-crafted cheeses are from the Bredl Family, a fifth generation Marathon County Wisconsin dairy producer. They use traditional handcrafted production techniques to produce a variety of English style cow's milk cheeses. Styles include:

- Cheshire Style
- Double Gloucester Style
- Abergele



Valley View Farms

The Blaser's Premium Cheese Company introduces our new line of rBST/rBHG-free domestic cheese. The Valley View Farms line of cheese is produced with milk procured from local farmers supplying milk certified to be free of animal growth hormones. Cheese flavors include:

- Cheddar
- Smoked Cheddar
- Monterey Jack
- Jalapeno Jack
- Chipotle Colby



Ellsworth Cheese Curd

Ellsworth White Cheddar Cheese Curds taste like no other because they come from 30,000 cows on 495 family farms in Wisconsin and Minnesota.

- Ranch
- Cajun
- Natural
- Taco
- Garlic



Antonella

Each Antonella hand-crafted cheese from Wisconsin is infused with a natural ingredient, aged and then hand-rolled in spice. A sampling of flavors include:

- Roasted Garlic with Tomato-Basil
- Pepperoni with Marinara
- Garden Vegetable with Sweet Basil
- Salsa with Cilantro
- Garlic Chive with Spring Dill
- Sun-dried Tomato with Pesto
- Scallions with Crushed Rosemary
- Capers with Black Peppercorn



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Really Simple Cheese Dip

Hosting a party is a breeze with this 4-ingredient dip recipe you're going to be bringing out whenever guests come to visit!

Ingredients

1 (8-ounce) package cream cheese, softened
1/4 cup sour cream
6 ounces shredded semi-soft cheese (like Gouda or Havarti) (about 1-1/2 cups)
1 tablespoon garlic powder
1/2 teaspoon black pepper

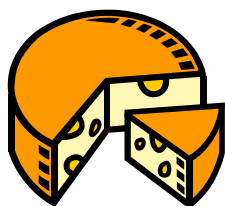
Serves: 6

Chilling Time: 30 min



Directions

1. In a medium bowl, combine all ingredients, blending until the mixture is smooth and spreadable.
2. Chill 30 minutes, then serve.



Serving Suggestion: We like to serve this with crackers or warm baguette slices.

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Bread Bowl Fondue

Don't have a fondue pot? Don't worry! With this recipe, you don't need a fondue pot for serving your cheesy concoction, only a hollowed-out rye bread. Yep, serve it right in the bread. (Now, doesn't that sound like the yummiest, easiest cleanup yet?!)

Ingredients

Makes: 5 ½ cups

Cooking Time: 1 hr 10 min

- 1 (1- to 1-1/2-pound) loaf plain rye bread, unsliced
- 2 cups (8 ounces) shredded Cheddar cheese
- 1 pint sour cream
- 1 (8-ounce) package cream cheese
- 1 teaspoon Worcestershire sauce
- 1 cup diced scallions (7 to 8)
- 3 ounces bacon bits
- 1/8 teaspoon crushed red pepper
- 1/4 teaspoon caraway seed

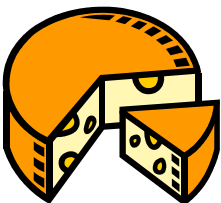
Directions

1. Preheat oven to 350 degrees F.
2. Cut top off bread loaf, about 1/3 of the way down; set top aside. Hollow out inside, leaving about 1 inch of bread around edges. Cut bread that was removed from the inside into 1-inch cubes; spread out on a baking sheet and set aside.
3. In a large bowl, mix together remaining ingredients until well blended. Spoon mixture into hollowed-out loaf and replace top of loaf. Double-wrap in aluminum foil.
4. Bake about 70 minutes. Toast bread cubes in oven during the last 15 minutes of baking, until crisp (see Note).

Serving Suggestion: Serve the baked loaf with the toasted bread cubes for dipping.
(Fresh-cut veggies work, too!)

Did You Know? Blaser's makes extra sharp cheddar cheese as well as smoked cheddar?
Decisions, decisions.

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Baked Cheese Drops

Cheese, salsa, and beer all rolled into one...Baked Cheese Drops are just the thing to make for "drop"-in company!

Ingredients

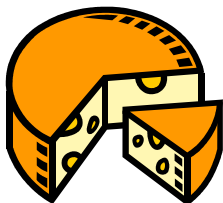
1 cup biscuit baking mix
1/2 cup (2 ounces) shredded Monterey Jack-pepper cheese
1/4 cup salsa
1/3 cup beer

Makes: about 2 dozen **Cooking Time:** 10 min



Directions

1. Preheat oven to 450 degrees F. Coat a rimmed baking sheet with cooking spray.
2. Combine all ingredients in a medium bowl; mix well then drop mixture by heaping teaspoonfuls onto prepared baking sheet.
3. Bake 8 to 10 minutes, or until golden. Remove from oven and serve immediately.



Serving Suggestion: Serve cheese drops with additional salsa for dipping.

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Bite-Sized Cheese Rollups

If you're looking for something to fill up a hungry bunch of teenagers, you can bet they'll go wild for these handy, Bite-Sized Cheese Rollups. Serve 'em up as appetizers before the big game or serve 'em up with a big ol' plate of pasta for all of that signature "OOH IT'S SO GOOD!!"

Ingredients

- 1 (8-ounce) can refrigerated crescent rolls
- 1 (4-ounce) package semi-soft cheese, like Gouda or Havarti (flavored with herbs), cut into 1/2-inch cubes

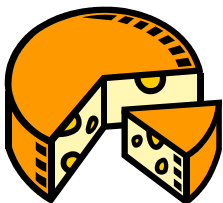
Serves: 8

Cooking Time: 10 min



Directions

1. Preheat oven to 375 degrees F. Coat a baking sheet with cooking spray.
2. Roll out crescent dough and smooth out seams and perforations. Using a knife or pizza cutter, cut the dough lengthwise and then make 4 to 6 vertical cuts to get 8 to 12 pieces of dough.
3. Place a piece of cheese at one end of the cut dough; roll the dough slowly until the cheese is covered. Pinch the dough firmly and keep the rollups round or oval. Place on prepared baking sheet.
4. Bake 8 to 10 minutes, or until golden brown.



Test Kitchen Tip: Let the rollups rest for a few minutes after baking. Cheese inside is very hot! We tried this recipe with Antonella Pepperoni & Marinara semi-soft cheese and it was like a burst of pizza in every bite!

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Queso Fundido

What's better than cheese melted over your favorite sausage? With our Queso Fundido it's like being south of the border without ever leaving your kitchen.

Ingredients

Serves: 4

Cooking Time: 15 min

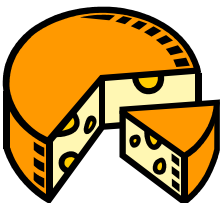
1/4 pound chorizo sausage (or any kielbasa-type sausage), casings removed

1/2 pound muenster, Havarti or Monterey Jack cheese, cut into thin strips

6 flour tortillas

Directions

1. Preheat oven to broil. Coat a (9-inch) glass pie plate with cooking spray.
2. Place sausage meat in a skillet and fry until it crumbles into small pieces, stirring occasionally. Drain off excess liquid.
3. In prepared pie plate, arrange half the cheese strips. Cover with sausage and top with remaining cheese strips. Place under broiler and broil until cheese is melted.
4. Meanwhile, cut tortillas into quarters and heat as directed on the package. Use tortilla pieces for scooping up the sausage and cheese mixture.



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Pepperoni Pie Squares

This classic Mr. Food recipe is one of our most popular! Bake up this hearty twist on pepperoni pizza and you'll see why!

Ingredients

1-1/2 cups all-purpose flour
2 cups milk
2 eggs, lightly beaten
1 pound Muenster cheese, cubed
1 (8-ounce) package sliced pepperoni, chopped
1 teaspoon dried Italian seasoning

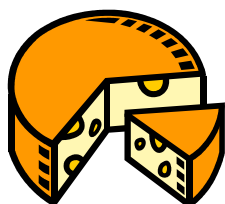
Serves: 8

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour into baking dish.
3. Bake 25 to 30 minutes, or until top is golden; cool slightly then cut into squares. Serve immediately.



Serving Suggestion: Serve with pizza sauce, if desired. And if you want to kick up the flavor, try using semi-soft cheese like Havarti or Gouda studded with herbs. Yum!

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Almond Crusted Brie

When you're looking for just the right thing to serve at your next party, or even when people drop by unexpectedly, serve this wrapped brie. It goes together and bakes quickly, and you can make it with ingredients you keep on hand. What a treat!

Ingredients

- 1 (8-ounce) Brie cheese round, well chilled
- 1 sheet frozen puff pastry, thawed (from a 17.25-ounce package)
- 1 egg, beaten
- 2 tablespoons sliced almonds
- 1/2 cup frozen raspberries

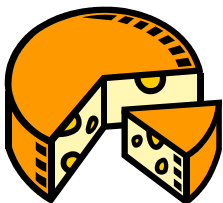
Serves: 6

Cooking Time: 30 min



Directions

1. Preheat oven to 350 degrees F.
2. Place Brie in center of puff pastry sheet. Bring edges up to center, completely covering Brie; pinch dough firmly to seal. Trim and discard any excess dough and place seam-side down on a large rimmed baking sheet. Brush with egg and sprinkle with almonds.
3. Bake 30 to 35 minutes, or until cheese is soft and pastry is golden.
4. In a blender, purée raspberries 20 to 30 seconds, or until smooth. Allow brie to cool slightly then drizzle with raspberry sauce and serve.



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Potato Plank Bruschetta

This prize-winning recipe for Potato Plank Bruschetta features easy-on-the-waistline-and-wallets Idaho potatoes. As a novel appetizer or side dish, this twist on traditional bruschetta will make for memorable entertaining.

Ingredients

4 Idaho russet potatoes (about 6 ounces each)
1-1/2 quarts water
1/2 teaspoon salt
2 teaspoons canola oil, divided
1 (16-ounce) can cannellini beans, rinsed and drained
1/3 cup prepared basil pesto
1 tomato, diced
8 pitted kalamata olives, finely chopped
1-1/2 ounces (1/3 cup) crumbled reduced-fat or regular feta cheese

Serves: 6

Chilling Time: 30 min

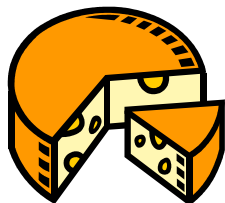


Directions

1. Slightly trim opposite sides of each potato, then cut each potato lengthwise into 4 slices, creating four ovals or “planks.”
2. In a large pot, bring water and salt to a boil. Add potatoes and return to a boil, then reduce heat to low, cover, and simmer 5 minutes. Using a slotted spoon, remove potatoes to a paper towel-lined platter.
3. In a large nonstick skillet over medium heat, heat 1 teaspoon oil. Cook half the potato slices 3 to 5 minutes per side, or until light golden; set aside on serving platter. Repeat with remaining oil and potatoes.
4. In a small bowl, roughly mash beans with a fork. Add pesto and stir until well blended. Spread equal amounts of pesto mixture on top of each potato slice, then sprinkle evenly with diced tomato, chopped olives, and feta cheese.

Serving Suggestion: These can be served at room temperature as an appetizer, or warmed briefly in the oven and served as a side dish (perfect with roasted or grilled entrees). You can also double the serving size and serve them as a meatless main dish. The potatoes can even be cooked in advance and assembled just before serving.

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Fried Cheese Sticks

We guarantee these kid-friendly snacks won't stay around for long. Serve 'em with marinara sauce for dipping, and sit back and enjoy the raves!

Ingredients

Makes: 18 Cheese Sticks

Cooking Time: 10 min

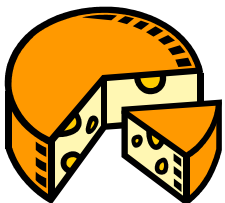
Chilling Time: 30 min

1/2 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon black pepper
1 pound mozzarella cheese, cut into 18 (3-1/2 x 1/2-inch) strips (See note)
2 large eggs, lightly beaten
1 cup Italian-seasoned breadcrumbs
Vegetable oil for frying



Directions

1. In a medium bowl, combine flour, salt, and pepper. Dip cheese sticks into egg; dredge in flour mixture, and dip again in egg. Roll in breadcrumbs, pressing firmly so crumbs adhere. Place on wax paper and chill 30 minutes.
2. In a large skillet, pour oil to a depth of 1-inch; heat until hot but not smoking. Fry cheese sticks until golden; drain on paper towels. Serve immediately.



Did You Know? You can make these fried cheese sticks with any semi-soft cheeses, so experiment for a different flavor every time.

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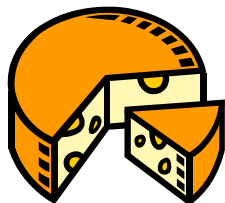
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How to Build the Perfect Cheese Board

A cheese board is like an edible piece of art that's perfect for tasty entertaining. Our tips for how to build the perfect cheese board will surely add excitement to your next gathering.

The Perfect Cheese Board

- Serve 3 to 5 types of cheese in different styles, tastes and textures. More choices than that can be overwhelming. A good start would be a soft cheese like Brie, a firm cheese like Cheddar and a blue-veined cheese like Roquefort.
- Build your cheese board around a theme, such as cheeses from a particular region or different milks such as from cows, sheep, and goats.
- Garnish your cheese board with colorful, edible ingredients such as grapes, apples, tomatoes, celery, and dried berries.
- Put out separate dishes with a variety of gourmet olives (Kalamata, Nicoise, Spanish), pickled vegetables (gherkins, artichoke hearts, peppers), lightly roasted nuts (walnuts, macadamias, almonds), and a selection of mustard varieties for dipping.
- Offer a choice of different breads, crackers and biscuits in a choice of shapes and flavors.
- When serving, remove the wrapping from cheeses but leave rinds on.
- Provide a cheese knife for each cheese, to avoid mixing flavors. Before serving, bring cheese to room temperature for optimal flavor by removing them from the refrigerator for up to, but no more than, 2 hours prior to serving.



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Cheesy Cauliflower

A melty Cheddar cheese sauce over tender cauliflower is the perfect side dish to go along with fresh ham or roast chicken.

Ingredients

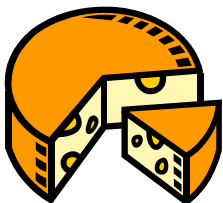
Serves: 6

Cooking Time: 15 min

1/4 cup (1/2 stick) butter
2 (16-ounce) packages frozen cauliflower florets, thawed
1 tablespoon all-purpose flour
1/4 teaspoon crushed red pepper
3/4 teaspoon salt
2 cups (8 ounces) shredded sharp Cheddar cheese
3/4 cup milk

Directions

1. In a large saucepan over medium heat, melt butter.
2. Add cauliflower, flour, crushed red pepper, and salt, stirring until well mixed.
3. Reduce heat to medium-low, add cheese and milk, and simmer 8 to 10 minutes, or until cheese is melted and sauce has thickened, stirring frequently.



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Cheesy Hash Browns

Who would imagine that by just changing up the cheese variety, you could take ordinary hash brown potatoes and turn 'em into WOW! Our flavor-packed Cheesy Hash Browns are the perfect brunch or dinner go-along.

Ingredients

1-1/2 pounds shredded hash browns (fresh or frozen and thawed)

2-1/2 cups shredded flavored semi-soft cheese (Like Gouda, Havarti or Muenster) (See note)

1/2 cup chopped onion

1 tablespoon chopped fresh parsley

1/2 teaspoon paprika

1/2 teaspoon salt

1/2 teaspoon black pepper

1 cup heavy cream

Serves: 6

Cooking Time: 40 min

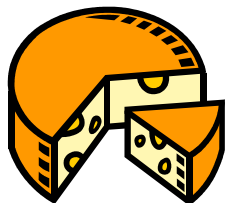


Directions

1. Preheat oven to 400 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a large bowl, combine all ingredients except heavy cream; mix well. Spoon into prepared casserole dish and drizzle heavy cream evenly over top.
3. Bake 40 to 45 minutes, or until golden brown.

Test Kitchen Tip: Our Test Kitchen experimented with lots of varieties of flavored cheese. Cheese studded with fruits and veggies and herbs and spices, all sorts of combos... you get the idea! Mix and match your favorites with this recipe and it will always taste new and different.

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Mr. Food
TEST KITCHEN

Cheesy Herbed Mashed Potatoes

Who wouldn't love this easy recipe for mashed potatoes? With lots of cheese and fresh-tasting herbs, Cheesy Herbed Mashed Potatoes are loaded with your favorite tastes, so it's a perfect side dish for holiday or regular-day dinners.

Ingredients

Serves: 6

Cooking Time: 25 min

3 pounds baking potatoes (about 4 large), peeled and quartered

1/2 stick butter

3/4 cup sliced scallions (2 to 3)

1 tablespoon chopped fresh or 1 teaspoon dried basil

1 tablespoon chopped fresh or 1 teaspoon dried chives

1 tablespoon chopped fresh or 1 teaspoon dried dill weed

1 teaspoon salt

1/2 teaspoon black pepper

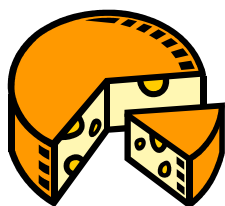
1-1/2 cups (6 ounces) shredded sharp Cheddar cheese (See note)

1/2 cup milk



Directions

1. In a large pot of boiling salted water, cook potatoes 20 to 25 minutes, or until tender; drain.
2. Place butter and scallions in pot and cook over medium heat 1 minute. Reduce heat to low and stir in basil, chives, dill, salt, and pepper.
3. Return drained potatoes to pot; add cheese and milk. Remove from heat and mash with a potato masher or beat with an electric mixer until smooth.



Test Kitchen Tip: If you like your potatoes a little less cheesy, don't be afraid to cut the amount of cheese to 1 cup. They'll still be packed with flavor.

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Three-Cheese Potatoes

Everybody loves potatoes, but sometimes we'd like to change them up a bit. Our Three-Cheese Potatoes are a great alternative and can turn a simple meal into a feast!

Ingredients

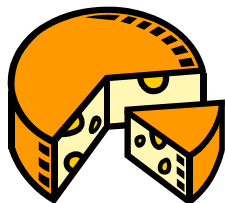
Serves: 6

Cooking Time: 50 min

6 potatoes, peeled
1-1/2 cups cottage cheese, dry curd or pot style (1 16-ounce container is about 1-2/3 cups)
1 cup sour cream
2 tablespoons chopped scallions
2 tablespoons chopped fresh parsley
2 teaspoons dried dill weed
1-1/2 teaspoons salt
1/2 cup (2 ounces) shredded Cheddar cheese
1/2 cup (2 ounces) shredded Monterey Jack cheese

Directions

1. Place potatoes in a large pot, add enough salted water to cover, and bring to a boil. Cook until just tender, 15 to 20 minutes; drain and cool slightly.
2. Preheat oven to 350 degrees F. Coat a (1-1/2-quart) casserole dish with cooking spray.
3. Cut potatoes into 1/4-inch slices; place slices in a large bowl.
4. In a separate bowl, combine cottage cheese, sour cream, scallions, parsley, dill, and salt; add to potatoes and mix gently. Spoon mixture into prepared casserole dish; sprinkle cheeses over the top.
5. Bake about 30 minutes, or until light golden and bubbly.



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Cheddar Potato Patties

Melted Cheddar cheese and mashed potatoes...an amazing combination that makes one great side dish!

Ingredients

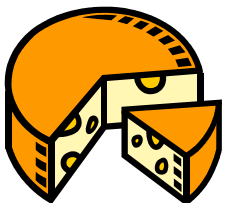
Makes: 36 Patties

Cooking Time: 20 min

5 large baking potatoes, peeled, cut into quarters, boiled until tender, drained, and kept warm (see Note)
1/3 cup plus 1 tablespoon milk, divided
4 tablespoons butter
2 tablespoons chopped fresh parsley
1-1/2 teaspoons salt
1/4 teaspoon black pepper
1/2 teaspoon onion powder
3/4 cup (3 ounces) shredded Cheddar or Colby cheese
2 eggs
1-1/4 cups dry bread crumbs

Directions

1. Preheat oven to broil. Coat a baking sheet with cooking spray.
2. In a large bowl, combine hot cooked potatoes, 1/3 cup milk, and the butter. With an electric mixer, whip until smooth. Add parsley, salt, pepper, onion powder, and cheese; mix well.
3. In a shallow dish, beat eggs and remaining milk.
4. Shape potato mixture into 1-1/2-inch balls.
5. Place bread crumbs in a shallow dish. Dip potato balls in egg then in bread crumbs, coating completely with each. Place potato balls on prepared baking sheet and flatten slightly with your palm.
6. Broil each side 4 to 6 minutes, or until golden.



Test Kitchen Tip: What a great way to use leftover mashed potatoes! Just warm them before mixing with the other ingredients; and if they're already seasoned, be sure to cut down the amount or eliminate any additional salt and pepper.

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French Onion Bake

Made with only 3 ingredients, this side dish will be tops at your next dinner party! It's got the best part of our favorite French onion soup...the top! This is a cheesy, crusty, oniony bread bake that shouts "Special!"

Ingredients

- 1 loaf French bread, cut into 1/2-inch slices
- 2 cups (8 ounces) shredded Swiss cheese
- 1 envelope onion soup mix (from a 2.75-ounce box), prepared according to package directions

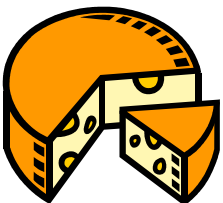
Serves: 4

Cooking Time: 25 min



Directions

1. Preheat oven to 425 degrees F. Arrange bread slices on baking sheets and bake 5 minutes per side, or until dry and golden.
2. Reduce oven temperature to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
3. Arrange half the bread slices in a single layer over bottom of baking dish. Sprinkle with 1 cup cheese and top with remaining bread slices. Pour prepared onion soup over bread and sprinkle with remaining cheese.
4. Bake 25 to 30 minutes, or until bread has absorbed most of the soup and cheese is golden.



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Fresh Pepper and Cheddar Bake

When peppers are on sale, it makes this dish that much better! It's the perfect side for adding that homemade touch to any meal.

Ingredients

1 red bell pepper, chopped
1 green bell pepper, chopped
1-1/2 cups crumbled fresh bread crumbs
2 cups (8 ounces) shredded Cheddar, Gouda or Colby cheese
1-1/2 cups milk
2 eggs, beaten
1/2 teaspoon salt
1/4 teaspoon black pepper
1 tablespoon butter

Serves: 6

Cooking Time: 50 min

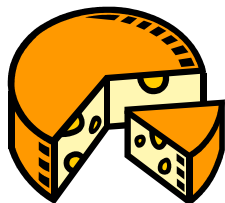


Directions

1. Preheat oven to 350 degrees F. Coat a 2-quart baking dish with cooking spray.
2. In a large bowl, combine all ingredients except butter; pour mixture into prepared baking dish. Dot with butter.
3. Bake 50 to 55 minutes, or until slightly brown and set.

Test Kitchen Tip: This is a great, easy side dish. For a lighter-style treat, you can use low-fat cheese, 2% milk, a lighter-type bread for bread crumbs, less salt, or even omit the egg yolk.

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Country Kitchen Broccoli Cheese Soup

Our Country Kitchen Broccoli Cheese Soup starts with an easy roux, just like a restaurant chef would make. And after you taste this creamy homemade soup and realize how easy it is to prepare, you'll never go out for homemade soup again.

Ingredients

5-1/4 cups chicken broth
2 broccoli heads, trimmed and chopped
1 small onion, diced
1 teaspoon black pepper
1 stick butter, softened
1/2 cup all-purpose flour
1 cup (1/2 pint) heavy cream
3 cups (12 ounces) shredded Cheddar cheese

Serves: 8

Cooking Time: 50 min

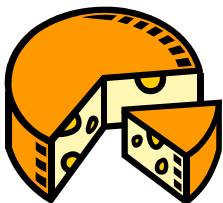


Directions

1. In a soup pot over high heat, combine broth, broccoli, onion, and pepper; bring to a boil. Reduce heat to low, cover, and simmer 25 to 30 minutes, or until broccoli is tender.
2. Meanwhile, in a skillet over medium heat, melt butter and slowly whisk in flour, stirring continuously until golden.
3. Slowly add the butter mixture to the soup, stirring until thickened; simmer 5 minutes. Slowly stir in heavy cream, mixing well. Add cheese, 1 cup at a time, mixing well after each addition, until cheese is melted.

Test Kitchen Tip: Our Test Kitchen experimented with lots of varieties of flavored cheese. Cheese studded with fruits and veggies and herbs and spices, all sorts of combos... you get the idea! And boy, we have to say that one was better than the next! Mix and match your favorites with this recipe and it will always taste new and different.

Serving Suggestion: Serve the soup in bread bowls that you make by cutting a circle out of the top of kaiser rolls and hollowing them out. Ladle the soup into the bread bowls and garnish with additional shredded Cheddar cheese.



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Loaded "Baked" Potato Soup

This rich soup has all the fixin's of a loaded baked potato and is just as tasty. We use refrigerated potatoes that are already diced with onions. How's that for easy?

Ingredients

2 (20-ounce) packages refrigerated diced potatoes with onion
1 (32-ounce) container chicken broth
1/4 cup butter
2 teaspoons garlic salt
1-1/4 teaspoons freshly ground black pepper
1 (10-3/4-ounce) can cream of potato soup, undiluted
1 (8-ounce) container sour cream
1-1/2 cups (6 ounces) shredded extra-sharp Cheddar cheese, divided
3 tablespoons chopped fresh chives
4 fully cooked slices bacon, chopped

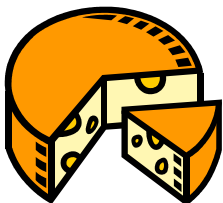
Serves: 8

Cooking Time: 4 hr



Directions

1. In a 4- to 5-quart slow cooker, combine potatoes, chicken broth, butter, garlic salt, black pepper, and potato soup.
2. Cover and cook on HIGH setting 4 hours or on LOW setting 8 hours, or until potatoes are tender.
3. Mash mixture until potatoes are coarsely chopped and soup is slightly thickened; stir in sour cream, 1 cup cheese, and chives. Ladle into individual bowls, and evenly sprinkle each serving with bacon and remaining cheese.



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Mexican Cheese Soup

Add a little bounce of flavor to any ol' soup with this cheesy, Mexican variety. Perfect for spicing up a boring lunch routine, you'll never want to resort to any soups from a can!

Ingredients

Serves: 4

Cooking Time: 30 min

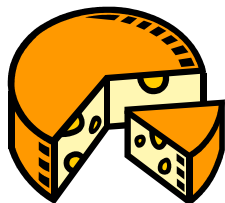
1/2 stick butter
1/2 cup diced green bell pepper
1/2 cup minced onion
1/3 cup all-purpose flour
2 (10-1/2-ounce) cans condensed chicken broth, undiluted
4 cups (16 ounces) shredded Monterey Jack cheese
1 (4.5-ounce) can chopped green chilies
1/2 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon ground red pepper
1 cup half-and-half

Directions

1. In a large saucepan over medium-high heat, melt butter. Add bell pepper and onion and saute 3 to 4 minutes, or until tender.
2. Add flour, and cook 2 minutes, stirring constantly. Gradually add broth and cook 4 minutes, or until thickened, stirring constantly. Reduce heat.
3. Stir in cheese, chilies, cumin, oregano, and ground red pepper. Simmer 10 minutes, stirring often. Stir in half-and-half, and simmer 5 minutes or until thoroughly heated, stirring often.

Serving Suggestion: For a nice garnish, cut 4 (6-inch) corn tortillas into thin strips. Heat 2 tablespoons vegetable oil in a large skillet. Add tortilla strips, and fry 3 to 4 minutes or until crisp. Drain on paper towels.

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Veggie Frittata

This recipe for an Italian-style unfolded omelet, known as a frittata, will make breakfast or brunch a stand-out. It's an all-in-one skillet egg dish that uses whatever fillings we have on hand to please our hungry gang!

Ingredients

8 eggs, beaten
1 cup chopped broccoli, fresh or frozen and thawed
1 small onion, chopped
1 small red bell pepper, chopped
1/4 cup (1-ounce) grated extra sharp Cheddar cheese
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
2 tablespoons butter

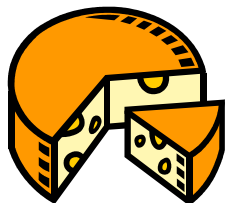
Serves: 4

Cooking Time: 30 min



Directions

1. In a large bowl, combine all ingredients except butter; mix well.
2. In a medium nonstick skillet over medium heat, melt butter. Pour egg mixture into skillet. Reduce heat to medium-low, cover, and cook until mixture is solid, about 25 minutes.
3. Turn the frittata out of the skillet and cut into wedges. Serve immediately.



Serving Suggestion: We like to serve this with crackers or warm baguette slices.

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Mini Ham and Cheese Quiches

Weekend brunches are for relaxing, not cooking. That's why we came up with a recipe for mini ham and cheese quiches that are ready in under 20 minutes. Yep, our Mini Ham and Cheese Quiches bake up in about half the time of traditional quiche.

Ingredients

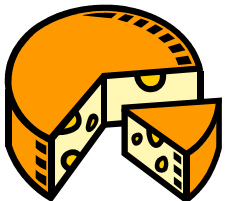
Makes: 12 Mini Quiches

Cooking Time: 20 min

12 round butter-flavored crackers
2 eggs, beaten
1 cup (½ pint) heavy cream
2 cups (8 ounces) shredded Swiss cheese
1/3 cup chopped deli ham (see Note)

Directions

1. Preheat oven to 400 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. Place one cracker in bottom of each muffin cup.
3. In a medium bowl, combine remaining ingredients; mix well and spoon mixture equally into muffin cups.
4. Bake 18 to 20 minutes, or until golden. Serve immediately.



Test Kitchen Tip: No deli ham on hand? Use real bacon bits instead to make mini Quiche Lorraines. And the fun thing about making quiche is you can use a variety of different cheeses for a new taste each time!

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Border Biscuit Bake

Our southwestern-style Border Biscuit Bake is so easy to throw together, and these melt-in-your-mouth zesty wedges will surely turn any meal into a fiesta, as a side dish or even instead of traditional rolls!

Ingredients

- 1 (16.3-ounce) can refrigerated buttermilk biscuits
- 1 (10.2-ounce) can refrigerated buttermilk biscuits
- 1 (16-ounce) jar salsa
- 3 cups (12 ounces) shredded Monterey Jack cheese
- 1 green bell pepper, chopped
- 3 scallions, sliced
- 1 (2-1/2-ounce) can sliced black olives, drained

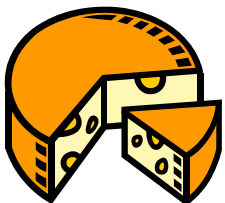
Serves: 12

Cooking Time: 35 min



Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Separate biscuit dough into a total of 13 biscuits. Cut each biscuit into 6 pieces. Place in a large bowl and add salsa; toss to coat well.
3. Spoon mixture into prepared baking dish. Sprinkle with cheese, bell pepper, scallions, and olives.
4. Bake 35 to 45 minutes, or until edges are golden and center is set.
5. Remove from oven and let stand 15 minutes before cutting into squares.



Serving Suggestion: Looking for more bread basket ideas? Why not try our luscious [Old Fashioned Buttermilk Biscuits?](#)

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Spanish Cheese Tarts

Our homemade Spanish Cheese Tarts can take on a variety of flavorful personalities depending on the type of chorizo sausage used. No matter which you choose, these cheese tarts are your passport to tasty excitement.

Ingredients

Serves: 12

Cooking Time: 30 min

2 (6-shell) packages graham cracker tart shells
2 egg yolks, beaten
3/4 pound (12 ounces) sausage meat (chorizo, sage, scrapple, or cubed kielbasa)
1/4 cup minced onion
1 (16-ounce) bottle chunky salsa
2 eggs, beaten
3/4 cup (3 ounces) grated Monterey Jack cheese
Dried oregano for sprinkling

Directions

1. Preheat oven to 350 degrees F.
2. Brush tart shells with beaten egg yolks and bake about 3 minutes, or until light golden. Remove from oven and let cool.
3. Meanwhile, remove sausage from casing. In a large skillet, brown sausage and onion until sausage is well done and onion is tender. Spoon sausage mixture into tart shells.
4. In a medium bowl, combine salsa and eggs; mix well. Spoon salsa mixture over sausage mixture, distributing evenly. Top each tart with cheese and sprinkle with oregano.
5. Bake 20 to 25 minutes, or until cheese is melted and light golden.

Test Kitchen Tip: To make an Italian version, use Italian sausage and substitute spaghetti sauce for the salsa and shredded mozzarella for the Monterey Jack cheese. All other ingredients are the same. You can also use minced turkey sausage or your own favorite kind; the flavor will still be delicious.

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Cheesy Stuffed Meatloaf

Anything stuffed with cheese is bound to be a hit, and that goes for our simply awesome Cheesy Stuffed Meatloaf. Our Test Kitchen really knocked themselves out to make this delicious novel meatloaf recipe look like you fussed; but only you'll know what a cinch it is.

Ingredients

2 pounds lean ground beef
3 slices white bread, torn into small pieces
2 eggs
1/4 cup prepared yellow mustard
1 teaspoon salt
1/8 teaspoon black pepper
2 cups (8 ounces) shredded sharp Cheddar cheese
2 scallions, sliced
1 cup barbecue sauce, divided

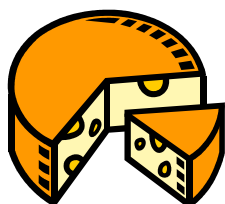
Serves: 6

Cooking Time: 55 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a medium bowl, combine ground beef, bread, eggs, mustard, salt, and pepper. Mix with your hands until well blended. Place on a 12- x 16-inch piece of wax paper and pat firmly into a 10- x 12-inch rectangle.
3. In a small bowl, combine cheese and scallions; mix well. Sprinkle cheese mixture evenly over ground beef. Roll up jelly roll-style, starting from the short end, by lifting wax paper and removing the paper as you roll. Seal ends well. Place seam-side down in prepared baking dish.
4. Pour half of barbecue sauce over beef roll and bake 45 minutes. Remove from oven, pour remaining sauce over roll, and return to oven 10 to 15 minutes, or until no pink remains. Remove from oven and allow to stand 10 minutes. Slice and serve.



Serving Suggestion: You can't go wrong if you pair this with some [roasted potatoes](#) and a bowl of [candied bacon spinach](#). Mmm!

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Stacked Cheese Enchilada

Here's a way to enjoy great Tex-Mex taste. Our Stacked Cheese Enchilada is fast and easy, too!

Ingredients

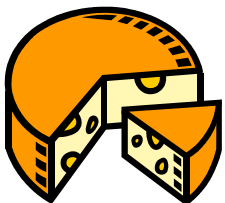
Serves: 6

Cooking Time: 20 min

- 1 (28-ounce) can crushed tomatoes
- 2 tablespoons chili powder
- 1-1/2 teaspoons ground cumin
- 10 (7-inch) flour or corn tortillas
- 3 cups (12 ounces) shredded sharp Cheddar or Monterey Jack cheese

Directions

1. Preheat oven to 350 degrees F.
2. To make sauce, combine tomatoes, chili powder, and cumin in a bowl. Spread 1/4 cup sauce in the bottom of a 9-inch round baking dish or pie plate; top with 1 tortilla.
3. Spread with about 1/4 cup sauce, covering tortilla completely. Sprinkle with about 1/4 cup cheese. Repeat with remaining tortillas, sauce, and cheese, ending with cheese.
4. Cover with foil and bake 20 minutes.
5. Slice into wedges, place on serving plates, and pour any sauce remaining in baking dish over tortilla wedges.



Serving Suggestion: We like to serve this with crackers or warm baguette slices.

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South of the Border Cheese Pie

When you can make this combination of great tastes right at home, there's no need to head south of the border!

Ingredients

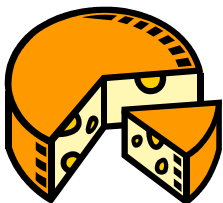
Serves: 8

Cooking Time: 35 min

4 eggs, beaten
1 cup (½ pint) heavy cream
2 cups (8 ounces) shredded Mexican cheese blend
1 (11-ounce) can Mexican-style corn, drained
¼ cup real bacon bits
2 teaspoons chili powder
2 nine-inch frozen pie shells, thawed

Directions

1. Preheat oven to 375 degrees F.
2. In a medium bowl, combine all ingredients except pie shells. Pour the mixture into pie shells, distributing evenly.
3. Bake 35 to 40 minutes, or until a knife inserted in middle comes out clean and top is golden brown. Allow to stand 5 minutes before cutting and serving.



Test Kitchen Tip: If you have leftover cooked bacon, just crumble 4 or 5 strips and use it in place of the bacon bits. We tested this with a Chipotle Colby and a Jalapeno Jack cheese and both added a nice kick to the pie!

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Company Special Mac 'n' Cheese

Having company and want to dish up some old-fashioned comfort food? Then you've got to try our delicious Company Special Mac 'n Cheese. This cheesy twist on the traditional is sure to impress all your guests!

Ingredients

1 pound elbow macaroni
1/2 cup plus 2 tablespoons butter, divided
1/2 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon black pepper
4 cups milk
1 pound Gouda, Muenster or Havarti (semi-soft cheese with herbs), shredded
1 cup crushed butter-flavored crackers

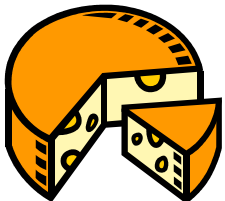
Serves: 6

Cooking Time: 35 min



Directions

1. Preheat oven to 375 degrees F. Coat 6 ramekins or custard cups with cooking spray and place on a baking sheet.
2. In a large pot, cook macaroni according to package directions; drain and set aside.
3. Meanwhile, in another large pot over medium heat, melt 1/2 cup butter. Add flour, salt, and pepper; mix well. Gradually add milk, bring to a boil, and cook until smooth and thickened, stirring constantly. Add cheese and continue stirring until melted. Pour macaroni into pot, mixing until well combined. Spoon into prepared ramekins.
4. In a medium bowl, melt remaining butter in microwave. Stir in crushed crackers; mix until crumbs are evenly coated. Sprinkle evenly over top of macaroni.
5. Bake uncovered 20 to 25 minutes, or until heated through.



Test Kitchen Tip: Bake uncovered 20 to 25 minutes, or until heated through.

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Farmhouse Ham and Cheese Bake

Our salute to British fare, starts at Kingshead Pub where we were inspired by the Summer Olympics in London. These hot 'n' hearty all-in-one pan Farmhouse Ham and Cheese Bake sandwiches will earn you a gold medal every time you make them!

Ingredients

8 slices hearty white bread
1/2 pound sliced deli ham
2 cups shredded extra sharp Cheddar cheese, divided
2 tablespoons butter, softened
1-1/2 cups milk
4 eggs
1 teaspoon dry mustard
1 tablespoon chopped fresh chives
1 teaspoon salt
1/2 teaspoon black pepper

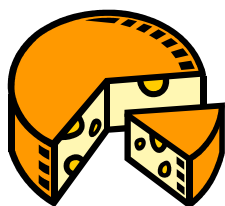
Serves: 4

Cooking Time: 30 min



Directions

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place 4 slices of bread in prepared baking dish. Evenly layer ham over bread. Sprinkle 1-1/2 cups cheese over ham and top with remaining bread. Spread butter over top of bread.
3. In a medium bowl, mix together milk, eggs, mustard, chives, salt, and pepper. Evenly pour egg mixture over bread and sprinkle with remaining cheese. Let sit 15 minutes.
4. Bake 30 to 35 minutes, or until egg custard is set and bread is golden.



Serving Suggestion: Be sure to try another British-style favorite: [Olympic Pub Steak Sandwiches](#).

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Ultimate Grilled Cheese Sandwich

Do you like your sandwiches cheesy? Do you like them fluffy? Light? Golden? Boy, is our Ultimate Grilled Cheese Sandwich the sandwich for you!

Ingredients

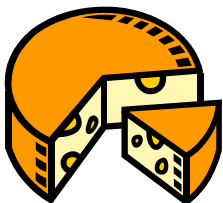
Serves: 5

Cooking Time: 15 min

3/4 cup mayonnaise
1 (3-ounce) package cream cheese, softened
1 (4-ounce) cup shredded Cheddar, Colby our Gouda cheese
1 (4-ounce) cup shredded mozzarella cheese
1/2 teaspoon garlic powder
10 slices sourdough bread
4 tablespoons (1/2 stick) butter, softened

Directions

1. In a medium bowl, beat the mayonnaise and cream cheese with an electric mixer until light and fluffy.
2. Stir in the Cheddar cheese, mozzarella cheese, and garlic powder; mix well. Spread each of five bread slices evenly with the cheese mixture. Top with the remaining bread slices. Spread butter on both sides of the sandwiches.
3. In a skillet over medium heat, cook in batches until golden on both sides and the cheese is melted.



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Three Cheese Spaghetti

Swiss cheese and Gouda and Parmesan cheese, oh my! These help your spaghetti from going awry.

Ingredients

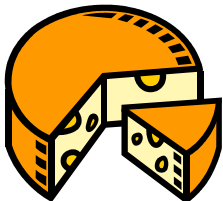
Serves: 6

Cooking Time: 15 min

1 tablespoon butter
1 tablespoon all-purpose flour
1 cup milk
1/2 cup (2 ounces) shredded Swiss cheese
1/2 cup (2 ounces) shredded Gouda cheese
1/4 teaspoon salt
1 (4-1/2-ounce) jar sliced mushrooms, drained
1/2 pound spaghetti, uncooked
2 tablespoons butter, melted
1/2 cup grated Parmesan cheese
1 tablespoon dried parsley flakes

Directions

1. In a saucepan over low heat, melt 1 tablespoon butter ; add flour, stirring constantly until smooth, about 1 minute. Gradually add milk; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Remove from heat; add Swiss cheese, Gouda cheese, salt, and mushrooms, stirring until cheeses melt.
2. Meanwhile, cook spaghetti according to package directions; drain. Combine spaghetti, the melted butter, Parmesan cheese, and parsley flakes; toss well. Combine cheese sauce and spaghetti mixture, stirring well. Serve immediately.



Test Kitchen Tip: If you're in a hurry for the water to boil, place a saucepan over high heat and cover with a lid. This causes a quicker buildup of steam and pressure resulting in a faster boil.

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Chicken Manchester

We used a novel English-style cheese studded with tangy cranberry and orange bits in our Chicken Manchester. It's sure to be received royally at your castle!

Ingredients

4 boneless, skinless chicken breast halves
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon olive oil
1/4 pound semi-soft English-style aged cheese with cranberry and orange, sliced

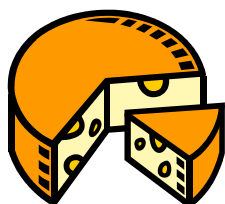
Serves: 4

Cooking Time: 15 min



Directions

1. Sprinkle both sides of chicken with salt and pepper.
2. In a large nonstick skillet over medium-high heat, heat oil. Add chicken; cook 5 minutes or until lightly browned. Turn chicken, and cook 6 minutes, or until no pink remains.
3. Top each breast with 1 cheese slice. Cover pan and cook just until cheese melts.



Serving Suggestion: We used an English-style aged cheese with cranberries and oranges. If you can't find this flavor, any semi-soft cheese with fruit will work great!

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Broccoli and Cheese Manicotti

Try our Broccoli and Cheese Manicotti tonight. It's a satisfying, homestyle baked Italian favorite that you'll find a cinch to make from scratch, especially when you use our fool-proof trick for filling the pasta shells!

Ingredients

8 ounces manicotti shells
1 (32-ounce) container ricotta cheese
1-1/2 cups (6 ounces) shredded mozzarella cheese, divided
1/4 cup grated Parmesan cheese
1 egg
1/4 teaspoon salt
1/4 teaspoon black pepper
1 (10-ounce) package frozen chopped broccoli, thawed and well drained
2 cups spaghetti sauce

Serves: 4

Cooking Time: 45 min



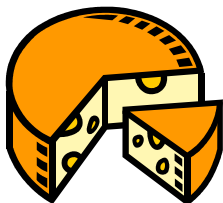
Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Cook manicotti shells according to package directions; drain, rinse, and drain again.
3. In a large bowl, combine ricotta cheese, 1 cup mozzarella cheese, the Parmesan cheese, egg, salt, and pepper. Add broccoli; mix well.
4. Fill each manicotti shell with about 1/3 cup cheese mixture (see Notes) and place in prepared baking dish. Pour spaghetti sauce over stuffed shells and sprinkle with remaining mozzarella cheese.
5. Bake 35 to 40 minutes, or until hot and bubbling.

Test Kitchen Tips: For an easy way to fill manicotti shells, place cheese mixture in a resealable plastic storage bag. Snip off a corner of bag and squeeze cheese mixture into shells.

For an extra burst of flavor, add 1/8 teaspoon ground nutmeg to the cheese mixture.

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Italian Layer Bake

Italian Layer Bake is a Mediterranean delight. This recipe features layers of Italian meats, peppers, and bubbly cheese under a golden crust. Mmm!

Ingredients

1 (8-ounce) container refrigerated crescent rolls
8 slices deli turkey (about 1/2 pound)
8 slices deli ham (about 1/2 pound)
12 slices deli hard salami (about 1/2 pound)
8 slices Swiss cheese (about 1/2 pound)
1 (12-ounce) jar roasted peppers, drained
4 eggs, beaten

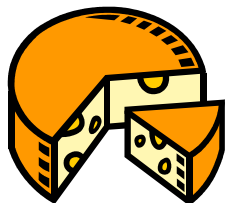
Serves: 6

Cooking Time: 40 min



Directions

1. Preheat oven to 350 degrees F. Unroll crescent roll dough without separating triangles. Separate dough into 2 squares along center cut line.
2. Place 1 square of dough into an 8-inch square baking dish; using your fingertips, press dough to fit bottom of dish.
3. Layer with half the turkey, ham, salami, Swiss cheese, and roasted peppers. Pour half of beaten eggs over peppers and repeat with remaining meats, cheese, and peppers.
4. Place remaining square of dough over peppers. Pour remaining beaten eggs over dough and cover lightly with foil.
5. Bake 20 minutes, remove foil, and bake an additional 20 to 22 minutes, or until golden and heated through. Let cool 15 to 20 minutes then cut and serve.



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Mr. Food
TEST KITCHEN

Chicago Deep Dish Pizza

Whenever we're in Chicago, our trip isn't complete until we indulge in a traditional Chicago-style pizza. Since we can't get enough of it, we came up with our own simple and delicious version!

Ingredients

1 pound hot Italian sausage, casings removed (see Note)

1 green bell pepper, cut into ¼-inch strips

1 small onion, chopped

1 pound store-bought pizza dough

¾ cup pizza or spaghetti sauce

1-½ cups (6 ounces) shredded mozzarella cheese

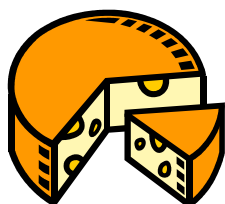
Serves: 6

Cooking Time: 30 min



Directions

1. Preheat oven to 450 degrees F. Coat a 12-inch deep-dish pizza pan with cooking spray.
2. In a large skillet over medium heat, cook sausage, pepper, and onion 6 to 8 minutes, or until no pink remains in sausage and vegetables are tender, stirring constantly; drain and set aside.
3. Using your fingertips or heel of your hand, spread dough so it covers bottom of pan and comes three-quarters of the way up sides. Spread spaghetti sauce over dough; top with sausage mixture, then cheese.
4. Bake 20 to 25 minutes, or until crust is crisp and brown. Cut and serve.



Test Kitchen Tip: Not crazy about the hot stuff? Use a milder sausage for the same super Chicago taste.

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