



creative gifts
made simple



tips for delicious
holiday dinners



the art of the
cheese platter

holiday

entertaining guide



Adams Reserve

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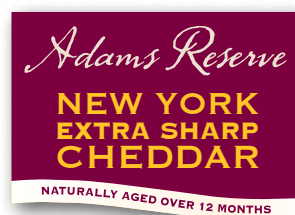


holiday

entertaining guide

Time flies and it is that time of year again. Time to start thinking about the holidays. We are busier than ever and having the right solutions and ideas means we can still enjoy the holidays and entertain well. In our holiday entertaining guide you will find delicious and quick appetizers as well as elegant entrees. You will also learn from our own Chef Jonathan Bennett how to master the cheese platter. We hope this collection will help you enjoy the holidays in a whole new way.

Happy Holidays!



Easy Crisp Adams Reserve and Spinach Ravioli

Prep Time: 20 minutes

Makes: 30 ravioli

- 1 pk Square Wonton Wrappers, thawed
- 10 oz Frozen Chopped Spinach, thawed
- 1 ea Fresh Garlic Clove, chopped
- 1 T Butter
- ½ t Kosher Salt
- 8 oz Adams Reserve Cheddar, grated
- 8 oz Sour Cream
- 1 ea Egg, beaten

In a microwave-safe bowl, combine the garlic, butter and salt and cook on high for 45 seconds or until bubbly. Squeeze spinach to remove water. In medium bowl, combine spinach, sour cream, garlic mix and Adams Reserve Cheddar, mix well.

On a clean surface, lay out 8 of the wonton wrappers. Place a tablespoon of the spinach mixture in the center and brush half of the edges with a light coating of beaten egg. Fold over the wonton wrapper to form a triangle and squeeze out as much air as possible while sealing the edges. Transfer to a cookie sheet and cover with a damp towel. Continue making ravioli until the filling is gone.

At this point you can freeze them for a later date, refrigerate them for 24 hours, or directly cook them. Heat canola or peanut oil to 350°F in a small fryer. Carefully fry them in small batches and serve while crisp and hot. For pasta, these can be boiled and eaten with your favorite sauce.

SERVING TIP:

These go great with Adams Reserve Cheddar Fondue.

* recipe found on adamsreserve.com



Adams Reserve Cheddar & Mushroom Bruschetta

Prep Time: 20 to 25 minutes

Makes: 15 Bruschetta

- 6 oz Shiitake Mushrooms, stems discarded & caps quartered
- 6 oz Button Mushrooms, cleaned & quartered
- 2 T Olive Oil
- 1 t Garlic, minced
- 1/4 C Half & Half
- 1/2 t Kosher Salt
- 1/4 t Black Pepper
- 4 oz Adams Reserve Cheddar, grated
- 2 t Fresh Parsley, chopped
- 1 ea Loaf French Bread, cut into about Fifteen 1/4 Inch Slices

Preheat oven to 375°F. Place a large sauté pan on the stove top on high heat. Immediately add the olive oil and let oil heat for 30 seconds. Add the mushrooms and season with the salt and pepper. Stir occasionally. Once the mushrooms have browned a bit, reduce heat and add garlic and half & half. Simmer this mixture until half & half has reduced to a thick and creamy consistency. Transfer mixture to a small mixing bowl and refrigerate. In the meantime, brush both sides of the French bread slices with some olive oil and place on a cookie sheet. Once mushroom mixture is cool, stir in Adams Reserve cheddar and parsley. Spoon an equal amount of this mix on each slice of bread and place in the oven for 10 minutes. You can garnish these with more chopped parsley and more cheese. Serve warm.

PAIRING TIP:

Pairs best with a crisp sauvignon blanc or pinot grigio



quick fix for *holiday guests*

Want a quick and elegant appetizer that everyone will enjoy? Lightly brush naan or flatbread with olive oil. Top with any of the items from the list below, sprinkle with fresh herbs and finish with shredded Adams Reserve Cheddar. Broil for 5-7 minutes until golden brown. Cut in various sizes and serve.

Topping Ideas:

- Roasted Red Peppers
- Marinated Artichokes
- Portabella Mushrooms
- Cured Specialty Meats
- Fresh Spinach
- Caramelized Sweet Onion

SERVING TIP:

Cut creative shapes from your flatbreads!



Adams Reserve Winter Squash Soup

Prep Time: 20 minutes
Serves: 4

- 2 ½ lbs. Winter Squash, peeled & diced
(Butternut, Acorn, Delicata, etc...)
- 1 ea Small Yellow Onion, diced
- 2 T Butter
- 2 ½ t Kosher Salt
- 3 C Chicken Stock or Chicken Broth, Low Sodium
- ½ t Rosemary
- Pinch Cayenne Pepper
- ¼ C Sour Cream
- 1 ½ C Grated ARC

In a medium sauce pan over medium-high heat, sweat the onions in the butter until they are translucent. Add the squash, salt, rosemary, cayenne pepper & stock and bring to a simmer. Simmer slowly until the squash is very tender. Transfer to a blender and add the sour cream and Adams Reserve Cheddar, puree until smooth. Serve hot with a little extra grated Adams Reserve Cheddar and chopped parsley on top.

CHEF'S TIP:

You can easily substitute fresh pumpkin instead of squash for a great seasonal appetizer.

winter soups

A hearty bowl of hot soup is great on a cold, winter's day. From creamy soup to hearty broth-based stews, there is something to please everyone in your family. Use seasonal squashes such as pumpkin, butternut and acorn for holiday soups. And as always, Adams Reserve makes it special.



Prep Time: 10 minutes
Serves: 4 to 6

Quick Roasted Pepper and Adams Reserve Soup

- 12 oz Roasted Peppers, rinsed
- 28 oz Fire-Roasted Tomatoes, diced
- 1 ea Fresh Garlic Clove
- ¼ t Ground Cumin
- pinch Cayenne Pepper
- 8 oz Adams Reserve Cheddar
- ½ t Kosher Salt
- 1 t Sugar

Combine everything in a blender except the cheddar. Blend on high for 2 minutes. Add the cheddar and blend another minute. Transfer to a sauce pan over medium heat and bring to a simmer. Serve while still hot or chill and refrigerate or freeze for another day. Cilantro or chives make a great garnish.



The art of the cheese platter



Let's start small - simple doesn't have to mean boring. Begin with Adams Reserve Cracker Cuts - the best part is that the work is already done for you. Keep a few of these packages on hand during the holiday season for quick and lovely cheese platters.

For instant success add:

- water crackers
- grapes or dried fruits
- preserves
- cocktails

step it up...

Need a more elaborate cheese platter to tie dinner party guests over until the main course? Make a beautiful platter with neat rows and groups. Add seasonal fruits and larger cheese chunks. Garnish with fresh mint for a holiday touch. This dish pairs well with any vintage!

Keep these on hand:

- whole grain crackers
- a selection of roasted nuts
- dried or fresh dates and figs
- Adams Reserve 1lb. blocks



SERVING TIP:

Use the tip of a sharp knife to gently break off "organic chunks" of cheese for a chef-caliber presentation.

a grand display

The small plate and appetizer party is all the rave. Impress guests or offer to bring Le Grand Charcuterie. Start with an oiled butcher block or granite remnant. Use layers and tiers with wine boxes or dish crates. Offer a selection of fine cheeses to compliment the master: Adams Reserve New York Extra Sharp Cheddar.

Pull out all the stops with gourmet elements:

- marinated olives
- cured meats
- honey and fresh herbs
- bread sticks
- fresh and dried fruits
- spicy ARC pecans

**recipe on page 10*



Caramelized Onion & Adams Reserve Stuffed Beef Tenderloin

Prep Time: 20 minutes

Serves: 6-8

1	2½ lb Beef Tenderloin
2 ea	Large Sweet Onions, peeled & julienne
1 ea	Garlic Clove, peeled & chopped
2 T	Butter
¼ C	Fresh Parsley, chopped
1 ½ t	Kosher Salt
¼ t	Fresh Ground Black Pepper
6 oz	Adams Reserve Cheddar, grated

CHEF'S TIP:

Alternatively, you can stuff a flank steak with this delicious mixture.

Preheat oven to 400 degrees F. Butterfly the beef tenderloin by cutting the beef lengthwise down the center to within 1/2-inch of the other side. Set the beef aside. In a large sauté pan, combine the butter, onions and a ½t of the salt and cook over medium-high heat. Stir often and cook until the onions are golden brown. Add the garlic and parsley and cook for another 2 to 3 minutes. Transfer to a mixing bowl and chill. Once chilled, add the cheddar and combine thoroughly.

To stuff the tenderloin, open the beef and sprinkle the inside with salt and pepper. Spoon the cheddar mixture down the center of the tenderloin. Bring the two sides of the tenderloin up and around the filling to meet. Using butcher string, tie the tenderloin together at 2-inch intervals. Place the tenderloin in a roasting pan.

Roast for 40 minutes for medium rare. Let stand for 10 minutes before slicing. Slice about 1 1/2 inches thick.



endless
possibilities

Spicy Adams Reserve Pecans are perfect for salads, gift baskets, stacked on cheese platters or just eaten alone (you won't be able to stop). It's easy. Just spread 2 cups halved-pecans on a parchment-lined cookie sheet, keeping them close together. Sprinkle with ½ teaspoon each of salt

& cayenne pepper. Top with 1 cup shredded Adams Reserve cheddar. Bake for 14-16 minutes, or until the cheese is golden brown, stirring after 7 minutes. Remove from the oven, stir and cool. Serve at room temperature or store in an airtight container.



Creative gift giving



You've been invited to a party and forgot to buy a hostess gift (we've all done it). When you grab the bottle of wine from your kitchen rack at least include some surprise add-ons! And we know you don't want to part with it, but include a package of your Adams Reserve Cracker Cuts.

Raid your pantry to find:

- water crackers
- summer sausage
- chocolates
- jars of preserves or dried fruits



**great idea for friends, neighbors
and the party hostess...**

appreciation for foodies

Whether it's "I appreciate you" or "I Love You," this is the basket that says it all. It's time for no holds barred. Start with a container they will actually love and use. Be creative. Hand-blown glass bowls to picnic baskets or organizing bins. The choices are endless.

Load it up with goodies galore:

- kitchen utensils, glassware, fine linens
- prosciutto
- wine from the connoisseur rack
- chocolate truffles
- fruits and breads
- wine charms
- Adams Reserve in multiple sizes



Are you tired of giving wine to friends? Try this trick. Start with a recipe and build backwards. We love the ARC Mac & Cheese pasta bowl pleaser!

Ingredients:

- fun pasta bowl & utensils
- gourmet pasta in any shape
- prepared Bechamel sauce
- Adams Reserve 10oz. parchment stick
- ARC mac & cheese recipe*

* find it on our website, print, cut and include!

Holiday Frittata with Bacon, Potato & Onion

Prep Time: 30 minutes

Serves: approx. 6

- 3 ea Eggs
- 1 C Half & Half
- 1 C Milk
- 1 t Kosher Salt
- 1 T Parsley, chopped
- 1 C Sliced Adams Reserve Cheddar, crumbled
- 1 # Potatoes (Creamer, Yukon or Small Red)
- 1 ea Small Yellow Onion, sliced
- 1 T Butter
- 2 to 3 Crisp Bacon Slices, crumbled

Bring ½ gallon of water to a boil. Add the potatoes and 1 T of salt and simmer until the potatoes are just tender. Strain the potatoes and cool in the refrigerator for 1 hour. Sauté the onions with the butter and ½ t of the salt over medium-high heat, until golden brown. Peel the cooled potatoes and slice into ¼ inch-thick slices.

In a buttered 9" x 13" gratin dish, sprinkle half of the onions on the bottom, followed by half of the Adams Reserve Cheddar. Fan out the slices of potatoes on top of the cheese and sprinkle them with the remaining onion and Adams Reserve Cheddar. Whisk together the eggs, milk, half & half, parsley and remaining kosher salt. Pour the egg mixture over the potatoes and sprinkle with the bacon. Bake at 350°F for approximately 25 minutes or until you can push gently on the center and custard doesn't seep through. Serve immediately.

CHEF'S TIP:

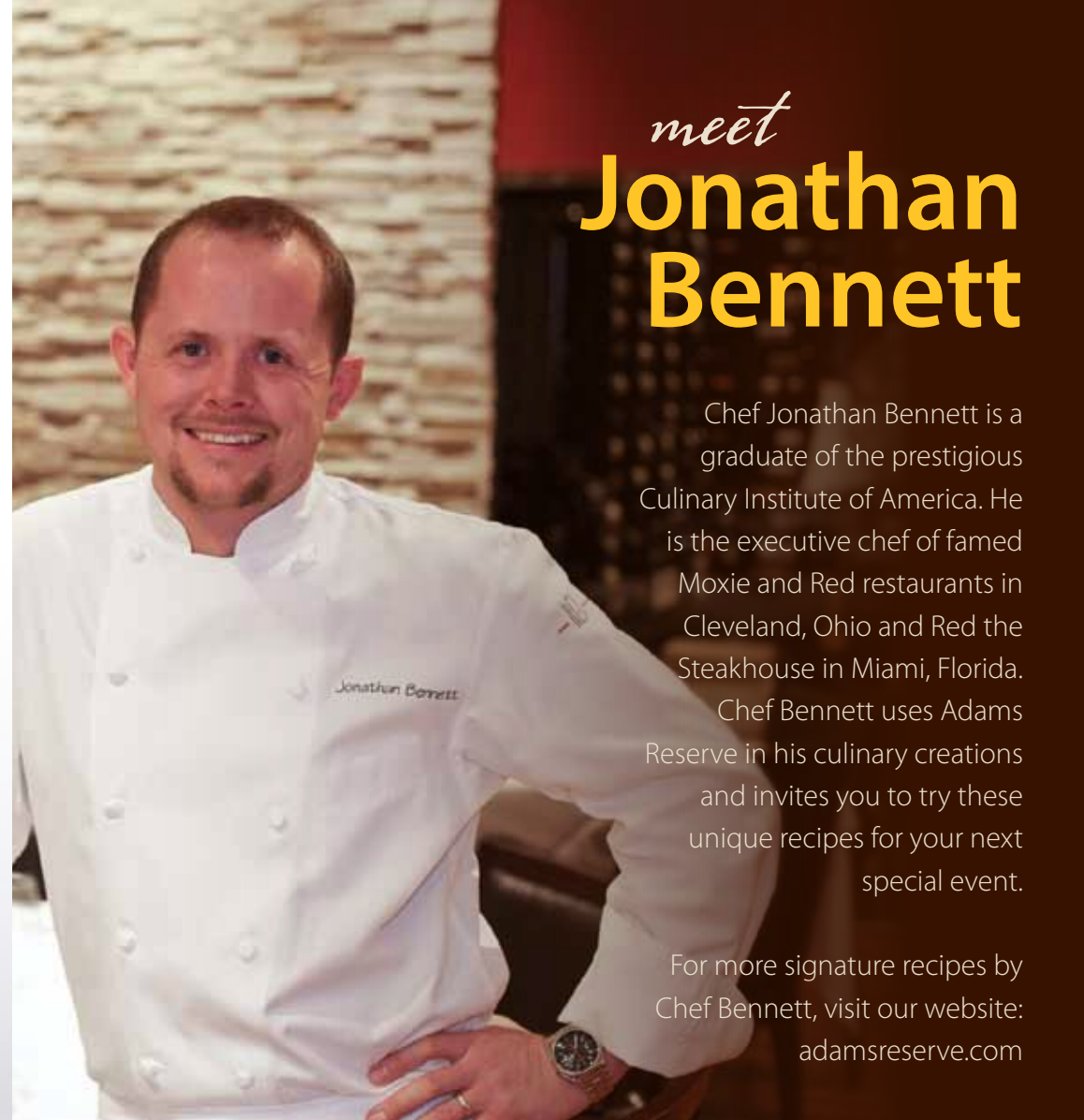
Keep frozen sliced potatoes and pre-cooked bacon on hand for those occasions when you're short on time

meet Jonathan Bennett

Chef Jonathan Bennett is a graduate of the prestigious Culinary Institute of America. He is the executive chef of famed Moxie and Red restaurants in Cleveland, Ohio and Red the Steakhouse in Miami, Florida.

Chef Bennett uses Adams Reserve in his culinary creations and invites you to try these unique recipes for your next special event.

For more signature recipes by Chef Bennett, visit our website: adamsreserve.com



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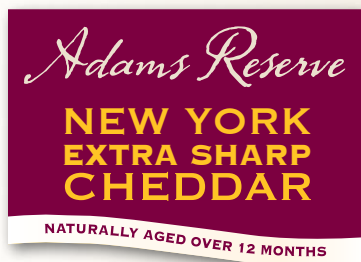
For simple and delicious recipes, chef's cooking videos, offers and store locations, visit us on the web at: adamsreserve.com

Or friend us on facebook at: facebook.com/AdamsReserve



In the small town of Adams, New York, milk from the finest dairy farms is transformed into this mouth-watering Cheddar. The ideal agricultural conditions found in upstate New York give Adams Reserve its distinct flavor. Old World craftsmanship, blended with modern technology produces this gold-medal cheese.

We hope you will enjoy the Holiday Recipe Collection and Entertaining Guide. We believe the tips, pairings and creations will make your holiday season even more enjoyable.



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