



Holiday Cooking

A STEP-BY-STEP GUIDE TO EASY ENTERTAINING & HOLIDAY DISHES



COMPLIMENTS OF:

Adams Reserve
**NEW YORK
EXTRA SHARP
CHEDDAR**



The Art of the Cracker Cut:

Four ways to entertain quickly



Premium cheddar is made sweet but simple in this clever combination. Top your favorite water crackers with a dollop of honey and pre-cut cheddar squares. Add a second layer and finish with a dab of raspberry preserves and fresh mint.

Make it a date to remember. Exotic Medjool dates are pitted and stuffed with one halved cracker cut, wrapped in savory roasted bacon and crisped to perfection. Secure with a toothpick for an easy and instantly addictive appetizer.

**Full recipe available on our website*



Create small towers using antipasto ingredients for an easy yet savory appetizer. Layer pre-cut cheddar squares with salami and Peppadew peppers or marinated artichokes. Top with an olive or sun-dried tomato and skewer with a cocktail toothpick.

East meets west in this delectable fusion. Halve cracker cuts on the diagonal and place on square wonton wrappers. Top with raspberry preserves, fold corner-to-corner and use an egg wash to seal. Pan-fry in canola oil and serve with powdered sugar and preserves.

**Full recipe available on our website*



Adams Reserve

**NEW YORK
EXTRA SHARP
CHEDDAR**

NATURALLY AGED OVER 12 MONTHS

Adams Reserve New York Extra Sharp Cheddar is delighted to present our all-new Holiday Cookbook and Entertaining Guide. This exciting and contemporary format features a fresh design with easy to follow, step-by-step recipes, vivid instructional photos and healthy tips to make your life easier. Not sacrificing taste, our latest Holiday Cookbook will delight your guests with fresh updates on all their traditional favorites. From our family to yours... *Happy Holidays!*

Marinated Kale, Pomegranate and Adams Reserve Cheddar Salad

You didn't know kale could taste this good



Prep time:
15 minutes



Serves:
4-6 people



Best Served:
Room Temp

INGREDIENTS

4 C	Kale Leaves, no stems	2 T	Honey
½ C	Red Onion, julienned	1 T	Fresh Thyme, leaves only
1 ea	Seeds from Pomegranate	½ t	Kosher Salt
1½ C	Adams Reserve Cheddar, crumbled	¼ t	Fresh Ground Black Pepper
¼ C	Fresh Lemon Juice	1 C	Fresh French Bread Croutons
¼ C	Extra Virgin Olive Oil		



Pomegranate seeds make a sparkly holiday addition but can be intimidating to serve. Over a bowl, halve the pomegranate, and use a heavy spoon to whack the back. The seeds will fall out. Voila!



Place the kale leaves in a thick plastic bag. Set the bag of kale over a folded towel and use a rolling pin or mallet to gently bruise the kale. The leaves will turn a darker shade of green. Transfer kale to a mixing bowl.

Add remaining ingredients and toss. Marinate for 15 minutes and serve at room temperature.



The Quick & Simple Cheese Platter

Elegance deconstructed

Crusty Breads

Adams Reserve Cheddar (Cracker cuts & chunks)

Honey (yes, put it on your cheddar!)

Spicy Pecans (recipe on our website)

Ripe Figs

Seasonal Fruit

Creative Crisps & Crackers (look for nuts & grains)

Interesting stone or slate serving platter



Pimento and Cheddar Dip with Homemade Potato Chips

Reinventing an old favorite



Prep time:
25 minutes



Serves:
5-7 people



Best Served:
Dip: Chilled
Chips: Room Temp

PIMENTO & CHEDDAR DIP INGREDIENTS

¼ C	Onions, minced	2 C	Adams Reserve Cheddar, grated
1 †	Fresh Garlic, minced	½ C	Diced Pimentos, drained
¼ †	Dried Cayenne Pepper	½ C	Mayonnaise
1 T	Vegetable Oil		
1 C	Cream Cheese, softened		

HOMEMADE POTATO CHIP INGREDIENTS

2 ea	Large Russet Potatoes, thinly sliced	1-2 †	Salt
1-2 C	Peanut or Canola Oil	½ †	Freshly Ground Pepper



Using a mandoline keeps potato slices consistent and avoids undercooking or overcooking. A setting of 1/16th-1/8th generally produces a size similar to a bagged chip.

Soak the thinly sliced potatoes in water for about an hour to extract some of the starch, then drain. While the potatoes are draining, heat oil to 350°F and prepare your dip.

In a small pan over medium heat, sauté the onion, garlic, dried cayenne, black pepper and salt until onions are translucent. When cool, combine the sautéed mixture and all the remaining ingredients in a mixing bowl and blend thoroughly. Cover and chill.



Remove the potato slices from cold water. They should be fairly flimsy, yet still firm. Add the sliced potatoes in small batches to heated oil, carefully stirring occasionally. Use a gentle hand when turning potatoes to coat thoroughly with oil. This generates less breakage and encourages the hot oil to drench the potato, creating a perfectly crisp chip. Remove potatoes from oil when golden brown and drain on paper towels. Season immediately with salt and pepper. Allow chips to cool to room temperature before serving with chilled Pimento dip. Garnish the dip with extra pimentos and shredded Adams Reserve Cheddar.

Pairing Tip:

What could be better than Chip, Dip & Brew? Pair with a Holiday Ale!



Adams Reserve Cheddar & Chive Baby Mac and Cheese Bites

Down-home meets uptown



Prep time:
20 minutes



Serves:
8-10 people



Best Served:
Warm

INGREDIENTS

1 ½ C Whole Milk	1 ¾ C Adams Reserve Cheddar, grated
1 ½ C Butter	½ lb Baby Penne or Macaroni Pasta
½ ea Small Yellow Onion, finely diced	1 ½ T Salt
1 † Salt	½ g Water
3 T Flour	
¼ C Fresh Chopped Chives	



Ensure a smooth consistency to the milk and flour base by stirring equal amounts of flour into butter before mixing in milk. Be sure to whisk constantly during each step and use milk directly from the refrigerator.



Press the mac and cheese gently into the muffin tin so that it forms a solid mass and is less likely to break apart when served. Unmold when bottoms are golden brown and slightly crisp.

In a saucepan over medium-high heat, sauté the onions in the butter with the salt until translucent. Add flour and whisk until smooth. Slowly add the milk in ½ cup parts, whisking smooth after each addition. Bring to a simmer, add cheese and chives and whisk until smooth.

Pairing Tip:

A floral, aromatic wine such as Riesling pairs nicely with the creamy and slightly nutty flavor of sharp cheddar.

Keep the sauce warm and meanwhile, bring the water and salt to a boil in a large pot. Add the pasta and simmer until al dente. Drain, return to the pot and add the cheese sauce to the pasta. Using cooking spray in a non-stick mini muffin tin, fill with pasta mixture and press as indicated in the picture. Refrigerate for at least 1 hour or up to 24 hours. Bake at 500°F for about 7-10 minutes or until edges are golden brown. Let sit in muffin tin for about 10 minutes to encourage settling then remove and serve warm.

This fun cocktail dish can be made into an attractive presentation when garnished with fresh parsley, chives or rosemary.



Cheddar, Kielbasa, Butternut and Apple Stuffed Cabbage

Not your grandma's stuffed cabbage



Prep time:
30 minutes



Serves:
6 people



Best Served:
Hot

INGREDIENTS

12 ea	Large Cabbage Leaves, stems trimmed & blanched	1 ½ t	Kosher Salt
4 C	Butternut Squash, peeled and grated	½ t	Fresh Ground Black Pepper
2 ea	Granny Smith Apples, grated	1 C	White Wine
½ C	Yellow Onion, minced	1 ½ C	Adams Reserve Cheddar, crumbled or grated
1 t	Fresh Garlic, chopped	1 ½ C	Cooked Rice
1 t	Fresh Rosemary Leaves, chopped	1 lb	Smoked Kielbasa, sliced thin
2 T	Fresh Parsley, chopped	3 T	Butter
		2 C	Adams Reserve Cheddar Fondue *recipe: page 14



Cabbage rolls make a very pretty dish when done properly. Avoid overstuffing so the roll's form is maintained during baking. Begin by spooning approximately 1/2 cup into each leaf. Work gently with blanched leaves to keep them from tearing too much; some tearing can be expected. Roll the leaves around the filling to create little cabbage "packages."



In a large pan, sauté the onions, garlic, rosemary, parsley, salt, pepper with the butter until the onions are soft. Add the squash, apple and wine and continue to cook for another 10 minutes or until the squash is softened. Remove from the heat and transfer to a mixing bowl. Fold in the cheddar, rice and sausage. Adjust seasonings to suit.

Roll the cabbage packages according to the images. Place them in a buttered casserole dish, seam side down. At this point, you can cover and refrigerate up to 24 hours.

Preheat the oven to 375°F. Cover the casserole dish with foil and bake for approximately 15 minutes. Remove the foil and bake another 5-10 minutes. Withdraw from oven and spoon even portions of Adams Reserve Cheddar Fondue (recipe on page 14) over the stuffed cabbages. Sprinkle with select fresh herbs and serve.

Healthy Tip:

Replace white rice with fiber-rich, whole grain brown rice or for a vegetarian alternative, omit the kielbasa.



Roasted Brussels Sprouts with Cheddar Breadcrumbs

Brussels sprouts your family will actually request



Prep time:
15 minutes



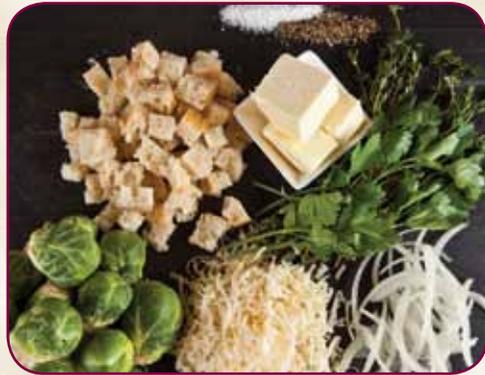
Serves:
4-6 people



Best Served:
Hot

INGREDIENTS

1 lb	Brussels Sprouts, cleaned and quartered	4 T	Butter
		1 †	Fresh Thyme, leaves only
1 C	Onion, julienned	2 T	Fresh Parsley, chopped
2 C	Fresh French Bread, cubed	1 ½ †	Kosher Salt
1 C	Adams Reserve Cheddar, grated	¼ †	Fresh Ground Black Pepper



Choose sprouts that are uniform in size to encourage even cooking. When baking, watch for slightly browned edges and tender centers to ensure a perfect sprout. Overcooked sprouts create a pungent odor and gray color.



To prepare breadcrumbs, pulse the cubed bread in a food processor for about 15 seconds, or until the bread resembles small peas. Add in cheddar and fresh herbs and pulse for another 15-20 seconds ensuring herbs and cheese are well incorporated.

Preheat the oven to 375°F. Melt the butter and toss it with the sprouts, onions, salt and pepper. Transfer mixture to a cookie sheet and spread evenly. Roast in oven, stirring occasionally until sprouts are browned, slightly fragrant and tender. Remove from oven and transfer to an ovenproof serving dish. Reserve until ready to serve. This portion can be covered and refrigerated for up to 24 hours.

When ready to serve, sprinkle the cheddar breadcrumbs over the brussels sprouts and bake at 375°F for approximately 15 minutes. The sprouts should be hot throughout and breadcrumbs golden brown. Serve warm.

Healthy Tip:

Replace butter with olive oil or coconut oil for a heart-healthy alternative.



Adams Reserve Cheddar Fondue

A new spin on the traditional favorite



Prep time:
10 minutes



Serves:
4-6 people



Best Served:
Hot

INGREDIENTS

¾ C	Dry White Wine	1 C	Adams Reserve Cheddar, grated
1 T	Butter	4 t	Cornstarch
¾ t	Kosher Salt	1 T	Dry White Wine
¼ t	Hot Sauce		
1 t	Dijon Mustard		

In a saucepan over medium-high heat, melt the butter. Add the wine, salt, hot sauce and mustard and bring to a simmer. Add the cheddar and whisk until smooth and bubbly. In a small bowl, mix the cornstarch and the tablespoon of wine.

To dissolve the cornstarch and wine mixture into the melted cheddar, pour slowly and whisk gently but constantly. This will produce a sublimely smooth fondue your guests will gush over. Bring back to a simmer and serve hot to keep the fondue melted.

Serve this delightful new twist on the traditional fondue with assorted accompaniments such as cubed bread or fruit and vegetables.

Meet THE Chef

Chef Jonathan Bennett is the executive chef of famed restaurants Moxie, Red the Steakhouse and Rosso, Italia with locations in Ohio and Florida.

Chef Bennett has been creating delicious recipes with Adams Reserve in his restaurants for more than seven years.

Want to see him in action? Visit adamsreserve.com for Chef Bennett's instructional videos and complete recipe collection.



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It's Holiday
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and whether you need the perfect way to say "I appreciate you" or "Happy Holidays" an Adams Reserve Cheddar gourmet basket does the trick. Load it up with goodies galore... special kitchen tools, glassware, fine linens, premium smoked meats, seasonal fruits, chocolate truffles, fine wine and of course Adams Reserve in multiple sizes. For more holiday ideas, store locations, coupons, recipes and more visit us online at adamsreserve.com or scan the QR code.



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