



# RECIPE BOOK

APPETIZERS & ENTREES

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# APPETIZERS

## BACON CHEESE DIP

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**COMBINE:**

1/2 cup – Scott’s of Wisconsin Cheddar Bacon Cheese Spread

1 – 8 oz. package Weyauwega Cheese softened cream cheese

1/3 cup bacon bits

Serve with vegetables or crackers.

## CHEESY CRAB DIP

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**COMBINE:**

1/2 cup – Scott’s of Wisconsin Sharp Cheddar Cheese Spread

1 – 8oz. package Weyauwega Cheese softened cream cheese

1 1/2 tsp Old Bays Seasoning

Fold in two 4 oz. cans crabmeat (drained)

Chill and serve with vegetables or crackers.

## QUESO DIP

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**COMBINE:**

1 – 12oz Scott’s of Wisconsin Sharp Cheddar Cheese Spread

1 cup of your favorite chunky salsa.

Chill and serve with vegetables or crackers.

**- OR -**

Heat in microwave for 1 minute and stir when done.

Serve with tortilla chips.

**TIP:** To enjoy an extra “kick” use Scott’s of Wisconsin Jalapeño Cheese Spread



# APPETIZERS

## CHEESY SPINACH DIP

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### INGREDIENTS:

- 1 – 16 oz Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack
- 1 cup Weyauwega Cheese sour cream
- 1 package (10 ounces) frozen chopped spinach, thawed & drained
- 1 can (8 ounces) water chestnuts, chopped
- 2 tablespoons dry minced onion
- 1 teaspoon seasoning salt
- 1 teaspoon chopped pimento

### PREPARATION:

Blend cheese and sour cream, until smooth. Add remaining ingredients. Mix well. Chill several hours or overnight. Makes 3 cups. Serve with fresh vegetables or crackers, and enjoy!

## CHEESY VEGETABLE DIP

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### INGREDIENTS:

- 1 – 16 oz Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack
- 1 cup Weyauwega Cheese sour cream
- 2 teaspoon instant minced onion
- 1/2 teaspoon seasoning salt
- 1 tablespoon dried parsley flakes

### PREPARATION:

Beat cheese with mixer until light and fluffy. Add sour cream, onion, salt and parsley. Beat until smooth. Chill before serving. Makes 2 cups. Serve with assorted fresh vegetables...and enjoy!

## CHEESY PRETZEL DIP

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### INGREDIENTS:

- 1 – 16 oz Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack
- 4 ounces Weyauwega Cheese cream cheese
- 1/2 cup mayonnaise
- 1/2 teaspoon garlic powder

### PREPARATION:

Beat together. Then chill. Serve with pretzels, veggies or crackers...and enjoy



## PHILLY CHEESE STEAK SANDWICHES

SERVES 4

### INGREDIENTS:

- 1 – 12oz Scott's of Wisconsin Cheddar Cheese Spread
- 1 – 9 oz. package frozen sliced sandwich steaks
- 1/2 T olive oil
- 1 Medium onion cut into thin slices
- 4 French rolls

### PREPARATION:

Roll the crescent rolls flat on baking sheet. Bake at 375°F for 8 minutes. Cool. Mix Garden Vegetable spread with sour cream. Spread onto cooled crust. Top with vegetables and shredded cheese. Enjoy!

## VEGGIE PIZZA

### INGREDIENTS:

- 1/2 Cup Scott's of Wisconsin Garden Vegetable Cold Pack Cheese
- 1 tube crescent rolls
- 2 tablespoons Weyauwega Cheese sour cream
- 2 1/2 cups fresh veggies, chopped (broccoli, cauliflower, carrots)

### PREPARATION:

Prepare sandwich steaks according to package directions until cooked thoroughly. Drain if necessary and transfer meat to plate. Heat olive oil in pan. Sauté onions in oil. Combine meat and onions in pan and continue cooking additional 1-2 minutes. Transfer to cutting board and chop meat onion combination. Slice rolls and fill rolls with meat mixture. Top with Scott's of Wisconsin Cheddar Cheese Spread.

## CHEESY CORN CHILI PIE

### INGREDIENTS:

- 1 – 15 oz. can of chili
- Corn chips
- 1 – 12 oz. Scott's of Wisconsin Sharp Cheddar Cheese Spread

### PREPARATION:

Heat chili. Place corn chips in bottom of bowl. Pour warmed chili over corn chips. Top with Scott's of Wisconsin Sharp Cheddar Cheese Spread

**TIP:** To enjoy it with a bit more “kick” top it with Scott's of Wisconsin Jalapeno Cheddar Cheese Spread



# ENTRÉES

## JALAPEÑO BURGER

### INGREDIENTS:

- 1 – 16oz Scott's of Wisconsin Jalapeno Cold Pack
- 2 pounds ground beef
- 8 hamburger buns split

### PREPARATION:

Preheat a grill for medium heat. When hot, lightly oil the grate. Divide the ground beef into 16 portions and pat out each one to 1/4 inch thickness. Spoon some of the Scott's of Wisconsin Jalapeno Cold Pack onto the center of 8 of the patties. Top with the remaining patties, pressing the edges together to seal. Grill for about 10 minutes per side, or until well done, taking care not to press down on the burgers as they cook. This will make the cheese ooze out. Serve on buns with your favorite toppings.

## MINI SLIDERS

### INGREDIENTS:

- 1 – 16 oz Scott's Of Wisconsin Creamy Sharp Cheddar Cold Pack
- 12 each mini burger buns
- 1/2 cup mayonnaise
- 2 teaspoons Worcestershire sauce, thick style
- 2 1/2 pounds ground beef sirloin
- 1/2 pound ground country breakfast sausage
- Salt & ground black pepper, to taste
- 1 cup French fried onions
- 1 cup pre-shredded iceberg lettuce, bagged

### PREPARATION:

Toast the buns. Mix the mayo and Worcestershire in a mixing bowl and set aside. Mix ground beef and sausage in a mixing bowl; don't over-mix. Form into bun-sized patties and cook, seasoning to taste. Slather each with 1 tablespoon Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack Cheese just before removing from the heat. Lightly spread 1 teaspoon of Worcestershire mayo mix on bun. Place 1 heaping tablespoon of lettuce on each bottom bun, then top with 1 tablespoon of French-fried onions. Place a hot patty atop the bed of onions. Put the bun crowns on top, serve hot and enjoy!



## CHEESY PASTA CUPS

### INGREDIENTS:

- 1 – 16 oz Scott's of Wisconsin Sharp Cheddar Cold Pack
- 1 pound elbow macaroni, small, uncooked
- Kosher salt & ground black pepper, to taste
- 1/3 cup egg whites, liquid
- Pan spray, as needed
- 1 cup toasted breadcrumbs, Italian style

### PREPARATION:

Cook macaroni per box instructions until soft, but not mushy. Pour into colander; drain water but don't rinse pasta. Remove cap & peel the inner seal of Scott's tub; microwave tub 30 sec to soften cheese. Mix cheese & pasta in a mixing bowl while both are hot, then stir in egg whites. Salt & pepper to taste. Pan-spray 4 mini nonstick muffin baking pans (each pan makes 1 dozen) to coat the inside of the muffin holes. Fill each hole with 1 heaping tablespoon of mac n' cheese mixture, mounding the centers for a "baked muffin" look. Sprinkle muffin tops with 1 teaspoon of Italian breadcrumbs. Bake 20 min at 350°F. Remove from oven and let cool in the pans for 1 min to hold their shape. Release from pan. Serve hot from a serving platter or basket, and enjoy!

## BBQ MEATBALLS

### INGREDIENTS:

- 1 – 16oz Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack
- 1 cup BBQ sauce
- 1/2 cup hoisin sauce
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 eggs, large
- 2 pounds ground beef, chuck
- Kosher salt & ground black pepper, to taste

### PREPARATION:

Evenly mix BBQ & hoisin sauces in a mixing bowl. Put garlic powder, onion powder & eggs in a mixing bowl & whisk together. Add ground beef & season to taste. Combine all ingredients using your hands (don't over-mix). Form into 32 mini meatballs. Place the meatballs on a cookie sheet. Dent the center of each meatball with your thumb and then fill with Scott's of Wisconsin Creamy Sharp Cheddar Cold Pack Cheese. Roll them in your palms to make a round meatball shape, encasing the cheese so it's not visible. Bake in a glass casserole dish at 350°F for 15 min. Spoon the sauce on all sides of meatballs & bake another 10-15 min. Serve hot, directly from the casserole dish, and enjoy!