

# MADE IN AMERICA

Experts from chef Terrance Brennan's Artisanal Cheese Center in New York pair farm cheeses with regional spirits, all born in the U.S.A.

1 The fruity and crisp Sauvignon Blanc from Foley Estates near Santa Barbara matches well with mild goat cheeses, highlighting creaminess while subduing tangy acidic qualities. Serve with 1A Humboldt Fog or 1B Bermuda Triangle, both from Cypress Grove Chevre in McKinleyville, California, or try the 2 Capri log from Westfield Farm in Hubbardston, Massachusetts, shown here slightly aged by Artisanal. 2 Craft the classic plowman's lunch with Long Trail Ale, produced in central Vermont and 3 Shelburne Farmhouse Cheddar from the same state. 3 The sweet and syrupy notes of Muscat Vin de Glaciers by Bonny Doon Vineyard in Santa Cruz, California, tones salty blues like 4 the Classic Blue Log from Westfield Farm or 4 the Great Hill Blue from Great Hill Dairy in Marion, Massachusetts. 4 From Marin County, California: the Cuvée Blanche sparkling wine by Kalin Cellars in Novato goes beautifully with the lush, creamy cow's milk cheeses from Cowgirl Creamery in Point Reyes Station, like 5 St. Pat, 5 Red Hawk, and 5 Mount Tom. 5 The Old Vines Zinfandel from St. Francis Winery has jamlike blackberry flavors against which 6 Dry Monterey Jack from Yelle Cheese easily holds its own; both are produced in California's Sonoma Valley. 6 The slightly sparkling Cider Jack Apple brewed in Middlebury, Vermont, pairs well with the Gruyere-like 7 Pleasant Ridge Reserve from Uplands Cheese Company in Dodgeville, Wisconsin.



Producer: Mary-Ellen Weinrib Photographer: William Meppern

## OFF THE BEATEN PATH

American cheese production is no longer restricted to the traditional dairy states; examples are grouped here with chutneys and a compote and are available through Artisanal Cheese Center. 1. Rustic Blue is produced by the Bingham Hill Cheese Company in Fort Collins, Colorado. 2. Old Chatham makes its Hudson Valley Camembert in upstate New York. 3. Tomato chutney is an ideal sweet-sour cheese plate addition. 4. A pear and pomegranate compote utilizes two fall fruits. 5. Hoja Santa Goat Cheese Bundles are wrapped in a Mexican herb by the Mozzarella Company in Dallas. 6. Grape chutney can be made with red or green seedless varieties, or a combination of both. 7. Juniper Grove Farm in Redmond, Oregon, crafts this goat cheese *bûche*. 8. The Thomasville Tomme is made from cow's milk at the Sweet Grass Dairy in Thomasville, Georgia. 9. Sally Jackson's sheep's milk cheese, wrapped in chestnut leaves in comes from a remote part of Washington state. For more details, see Resources.



# Recipes

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## OLD CHATHAM SHEEP'S MILK YOGURT WITH FIGS

- 1 quart Old Chatham sheep's milk yogurt
- Fresh figs

Place yogurt in a cheesecloth-lined sieve over a bowl. Cover bowl with plastic wrap. Refrigerate for 8 hours. Discard liquid accumulated in bowl and divide yogurt among 4 dessert dishes. Serve with fresh figs. Serves 4.

## TOMATO CHUTNEY

*Chutney will keep, when refrigerated, for up to 2 weeks.*

- 2 pounds whole Roma tomatoes, scored on bottom end
- 2 tablespoons canola oil
- ½ cup finely chopped yellow onion
- ¼ vanilla bean, split lengthwise
- 5 tablespoons sugar
- 3 tablespoons fresh lemon juice
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 sprig fresh thyme

In a large pot bring 2 quarts water to a boil. Add tomatoes and blanch for 30

seconds. Drain. Place tomatoes in an ice bath for 1 minute. Skin and seed tomatoes and chop into medium-dice.

Heat oil and onion in a saucepan over medium heat. Sauté until onions are translucent, about 3 minutes. Add tomatoes, vanilla bean, and sugar. Cook until most of the liquid has evaporated, about 20 minutes. Remove pan from heat. Stir in lemon juice, salt, pepper, and thyme. Chill 2 hours before serving. Discard vanilla bean and thyme sprig. Makes 2 cups.

## PEAR AND POMEGRANATE COMPOTE

*Compote will keep, when refrigerated, for up to 5 days.*

- 3 tablespoons canola oil
- ½ cup finely chopped Spanish onion
- 1 fresh bay leaf
- ¼ teaspoon ground star anise
- ¼ teaspoon ground cinnamon
- 2 teaspoons black pepper
- 4 tablespoons apple cider vinegar
- ½ pounds Seckel pears, peeled, cored, and medium-diced
- 2 tablespoons honey
- 4 tablespoons fresh chopped sage

- ¼ teaspoon salt
- 3 tablespoons pomegranate seeds

Heat 2 tablespoons oil and onion in a heavy-bottomed saucepan over medium heat. Sauté until onions are translucent, about 3 minutes. Add bay leaf, star anise, cinnamon, pepper, and apple cider vinegar. Reduce heat to low and cook until liquid has evaporated, about 3 minutes. Set aside.

In another saucepan, heat remaining oil and pears. Cook over high heat until pears are caramelized, stirring constantly, about 8 minutes.

Add pears and honey and sage to onion mixture. Cook over medium heat for 5 minutes. Remove pan from heat. Stir in salt. Discard bay leaf. Chill 2 hours. Stir in pomegranate seeds before serving. Makes 2 cups.

## GRAPE CHUTNEY

*Chutney will keep, when refrigerated, for up to 5 days.*

- 3 pounds red or green seedless grapes, stemmed
- 2 tablespoons canola oil
- ¼ cup finely chopped red onion
- 4 tablespoons sugar
- 6 tablespoons white wine vinegar
- 1 teaspoon salt
- ¼ teaspoon white pepper
- 5 mint leaves, cut into thin strips

Place grapes in a non-stick sauté pan. Cook over high heat, stirring constantly, until skins burst, approximately 2 minutes. Remove pan from heat. Place mixture in a colander and drain, discarding juice.

Heat oil and onions in a heavy-bottomed saucepan over medium heat. Sauté until onions are translucent, about 3 minutes. Stir in sugar and vinegar. Cook until liquid has reduced and mixture is syrupy, about 4 minutes. Remove pan from heat. Cool. Stir in grapes and salt, pepper, and mint. Chill 2 hours before serving. Makes about 2 cups.

## CHEESE, PLEASE

*The Artisanal Cheese Center works with farmers to provide its customers with handcrafted cheeses at 500 West 37 Street, New York, NY 10018 and online at [www.artisanalcheeses.com](http://www.artisanalcheeses.com). The following tips are from Daphne Zepos, maître fromager at the center.*

- When serving cheese in courses start with young, fresh, and mild varieties and proceed to stronger more pungent examples; blues should come last.
- Offer guests a selection of at least three different cheeses to highlight contrasts, but don't serve more than six, which can overwhelm their palates.
- Make sure to also have fruit, chutneys, olives, crackers, and bread on hand to prevent lactic overdose.
- Hard sheep's milk cheeses are the easiest to pair with wine, matching well with a wide variety of them.
- Most sweet, fruity, late-harvest wines—like muscat, *vin santo*, or Riesling—complement cheese beautifully.
- Expand your cheese repertoire: try to add one or two wild cards to your regular selection each time you serve a cheese board.
- During dinner, the cheese course usually comes after the main entrée and before dessert. Small portions of strong, pungent cheeses work best.