

# Get your Grill on with **REAL CALIFORNIA CHEESE**



**Grilling and Cheese** – Different textures will respond differently to the dry heat of the grill.

## Tips for using Real California Cheeses on the Grill

- Soft/Fresh & Semi-Soft/Mold-ripened – Best contained in a ramekin or wrapped in an edible leaf.
- Semi-Hard/Cooking, Melting – Best incorporated into a dish, in or on a burger.
- Hard/Grating – Use only as an ingredient.
- Blue – Best incorporated into a dish, in or on a burger.

**Recommended Types of Cheeses for the Grill** – soft and semi-soft cheeses can be wrapped in edible leaves (grape, banana, and chestnut) which have been macerated in any type of liquid: fruit juice, wine, bourbon, olive oil, beer or vinaigrette. The following are just a few more examples of Real California Cheeses great on the grill:

- Yanni or Grilling Cheese – doesn't need to be wrapped or placed in a ramekin, place directly on grill
- Panela – a Hispanic cheese that softens but doesn't melt
- Any variety of Real California Cheddar, Monterey Jack or Mozzarella



## Perfect Grilled Meals using Real California Cheese

- Pizza Party – prepare dough and grill both sides until toasted but not entirely cooked – take off of grill and let your guests build their own pizza from a buffet of Real California Cheeses and other favorite pizza toppings.
- Grilled Cheese Sandwiches – April is Grilled Cheese Month, prepare your sandwiches using hearty artisan bread that has a dense texture – you don't want to lose any cheese into the fire. Brush exterior of bread with Real California Butter and fill with your favorite Cheddar that has been shredded and mixed with chopped green onions and thinly sliced shallots. Delicious!
- California Mediterranean – Skewers of lamb, red peppers, tomatoes, onions and mushrooms; Panela, Bocconcini, Yanni.
- Throw everything on the grill and present it on one platter; Grape leaf wrapped soft, fresh cheese with a bit of extra virgin olive oil and salt & pepper. Country bread brushed with Real California Butter, salmon, large tomatoes cut in half, and large Portobello mushrooms. Grill and enjoy all of the wonderful flavors together – present on a single platter.



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- Make quesadilla's on the grill using large tortillas and your favorite Real California Queso. Place shredded Queso on half of tortilla and fold. You can add anything from chicken, salsa & grilled vegetables.
- Chili Rellenos filled with rice, chicken and Gouda go on the grill too! Roast peppers, take out seeds, fill with rice and cheese mixture and finish on the grill to melt the cheese.

**How to know if Cheese is ready to come off of the Grill**

- To check if the cheese is done and warmed through,

it should have a pillowy or supple texture depending on the type of cheese. Higher moisture cheeses will be softer and firmer cheeses will have a more supple texture.

- You don't want your cheese on direct heat or for your grill to be too hot. Set the cheese over indirect flames and the cooler parts of your grill. If the temperature is too hot, the moisture from the cheese will evaporate leaving you with a grainy texture.
- Cook 10 to 15 minutes depending on cheese variety, size and how hot your grill is.



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