REFRIGERATE

Leave cheese in the original wrap. Push the wrapping back against the sides after cutting and cover cut surfaces tightly with foil or plastic wrap to prevent drying. For extra protection, put the package in a second plastic bag or container to keep it as airtight as possible. With proper refrigeration and wrapping, Tillamook will keep for several weeks.

WARM BEFORE USE

Warm that portion of cheese you are going to use to room temperature for 30 minutes before serving to unlock all the zesty flavor.

CHEESE COOKING

One of the tests of real cheddar is cooking. Tillamook’s flavor stands up and is actually enhanced by cooking, but be careful. When it’s melted, it’s cooked. High temperatures will toughen cheese.
**PIGS IN A HAYSTACK**

(One of those good Meat and Noodle loaves)

- ½ cup chopped onion
- ¾ pound ground fresh pork
- ¼ pound noodles (½ an 8 oz. pkg.)
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup hot water
- 1 cup tomato puree
- ½ pound grated TILLAMOOK Cheese
- ½ cup bread crumbs
- 1 egg
- 1 tablespoon butter

Mix onion and meat together and fry until browned. Cook noodles or spaghetti in boiling salted water until tender and drain. Pour off any excess fat from pork and onions. Add salt, pepper, and hot water. Combine egg, noodles, puree, meat mixture and TILLAMOOK Cheese and pour into shallow loaf pan. Sprinkle with crumbs, dot with butter and bake 30 minutes in moderate oven (350°). Serves six.

**MACARONI AU GRATIN**

- 1 8-ounce package macaroni
- 1 can condensed cream of celery soup
- 1 cup cream or evaporated milk
- 1½ cups grated TILLAMOOK Cheese
- 1 teaspoon prepared mustard
- Salt and pepper to taste
- ¼ cup finely crushed cracker crumbs
- 2 tablespoons butter

FRENCH FONDUE TILLAMOOK

1 pound sharp-aged TILLAMOOK Cheese, shredded
Garlic
3 tablespoons flour
2 tablespoons butter
3 tablespoons chopped chives
1 cup very dry white wine
Freshly ground pepper
1/8 teaspoon nutmeg

Rub top container of double boiler or chafing dish with clove of garlic. Add butter, chives, wine. Heat to boiling point. Add cheese and flour mixture slowly, stirring in one direction till cheese melts. Add pepper, nutmeg and salt while stirring. Keep fondue warm over chafing dish or food warmer. Traditionally accompanied by small pieces of French bread which guests dunk into hot mixture — a good ice breaker at any party.

FLUFFY TILLAMOOK OMELET

3 eggs, separated
4 tablespoons milk
1/2 teaspoon salt
4 tablespoons grated TILLAMOOK Cheese
Currant jelly (or any tart, red jelly)

Beat egg whites until very stiff. Beat egg yolks with milk and salt until light. Fold in stiffly beaten egg whites and pour into hot, well greased frying pan. Lower heat at once to very low. Sprinkle TILLAMOOK Cheese over half of omelet and dot the cheese covered half with jelly. Cover tightly and cook very slowly until bottom is lightly browned. You can either continue cooking tightly covered until the omelet is dry, or uncover it and place in a 375° oven to finish cooking. When dry and firm, crease in middle and fold undecorated half over onto cheese and jelly covered portion. Serves two.
TILLAMOOK CRAB DELIGHT

2 tablespoons green pepper, chopped
2 tablespoons butter
2 tablespoons flour
½ teaspoon mustard
¼ teaspoon salt
½ teaspoon Worcestershire sauce
Dash cayenne pepper
1 cup tomato sauce
1 cup TILLAMOOK Cheese, grated
1 egg, slightly beaten
¾ cup milk
1 cup crab meat, shredded

Cook green pepper in butter for 5 minutes. Blend in flour. Add mustard, salt, Worces-
tershire sauce and cayenne pepper. Add tomato sauce, TILLAMOOK Cheese and beaten egg. Cook a few minutes. Heat milk, add other ingredients, then add crab meat. Serve on toast or in patty shells.

CHEESE SOUP

2 tablespoons butter
3 tablespoons flour
1 quart milk
½ small onion
1 1/2 cups grated TILLAMOOK Cheese
1 3/4 teaspoons salt
¼ teaspoon paprika
Sprig parsley

Melt butter, add flour and when smooth add milk which has been scalded with onion cut in pieces. Stir until mixture boils and add TILLAMOOK Cheese finely grated. When ready to serve, add salt and paprika and garnish with sprig of parsley.
**SALMON CHEESE CASSEROLE**

1 can salmon

1/2 pound TILLAMOOK Cheese

2 cups white sauce

2 teaspoons lemon juice

Salt and pepper

Oil a casserole, add a layer of flaked salmon, layer of cheese cut fine, another layer of salmon, etc., until all is used. Pour the lemon juice over this. Cover with the white sauce and brown in oven.

**CHEESE & BACON SANDWICH**

1 egg

1/2 cup grated TILLAMOOK Cheese

1/2 teaspoon Worcestershire sauce

1/4 teaspoon salt

3 slices bread

Bacon in thin slices

Beat egg until light, add grated TILLAMOOK Cheese, Worcestershire sauce, salt, little paprika and a few grains cayenne. Mix well and spread on bread cut 1/2-inch thick. Cut bacon the length of slice of bread. Cover cheese with bacon and bake 8 to 10 minutes in hot oven or under gas flame, until puffed and brown.

**TILLAMOOK CHEESE SAUCE**

1/4 cup flour

1/4 cup butter

2 cups milk

1 cup grated TILLAMOOK Cheese

1/2 teaspoon salt

Melt butter. Blend in flour well. Add milk, cheese and salt. Cook over low heat, stirring constantly, until thickened. Notice how perfectly TILLAMOOK melts!
TILLAMOOK CHEESE PUDDS

1 cup grated TILLAMOOK Cheese
(1/4 lb.)
1/8 teaspoon salt
1/4 cup butter
1/2 cup sifted all-purpose flour

Early in day: place all ingredients in bowl; with fingers blend together till smooth. Refrigerate 1/2 hour. Form into 1/2 " balls; place on cookie sheet. Refrigerate. To serve: bake balls at 350°, 10 to 15 minutes. Makes 2 1/2 dozen.

THE TILLAMOOK SCRAMBLE

Eggs, scrambled your usual way TILLAMOOK Cheese

When scrambled eggs are about half done, sprinkle grated TILLAMOOK Cheese in and scramble away. Add the TILLAMOOK Cheese so it melts and the eggs are done to your taste at the same time. This is a particularly good taste combination because the bland taste of eggs is enhanced to a zesty treat with the addition of TILLAMOOK.

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