Tillamook Cheese

The Real Cheddar

that makes a good RECIPE so much better!

TILLAMOOK ... the world's best natural cheddar cheese ... made only one place in the world ... Tillamook, Oregon
Tillamook Recipes

... that Give Family and Guests a Taste Treat and Give You the Reputation of a Good Cook!

You’ll want to try every recipe in this folder ... and you’ll serve them proudly again and again. Some are old favorites, but Tillamook takes them out of the ordinary. Some recipes may be new to you, fun to make and lip-smackin’ good. All are Tillamook-tested and equally full-flavored when made with the Tillamook aged to your taste.

Mildly-Aged — Over 2 Months
Medium-Aged — Over 4 Months
Well-Aged — Over 7 Months

Golden Slaw

Sunshine in Salad

4 cups finely shredded cabbage
1 cup Tillamook Rindless Cheese cut into long shreds with coarse grater
1 cup wedges of unpeeled red-skinned apple
1 cup shredded carrots
3/4 cup mayonnaise thinned with juice of 1 lemon and
1/2 cup top milk or cream

Mix well and serve at once.

Serves 6.
Welsh Rabbit

Sunday Supper Supreme

1 pound well-aged Tillamook Rindless Cheese  
(4 rounded cups, cubed)
1 tablespoon butter
1/2 cup cream or evaporated milk
1 1/2 teaspoons dry mustard
1 tablespoon Worcestershire sauce
Dash or three of Tabasco sauce or cayenne
1/8 teaspoon paprika (also for garnish)
1/4 teaspoon salt

Melt butter in pan over low heat. Add Tillamook which has been cut in small cubes. Using wooden spoon, stir in one direction until Tillamook is pretty well mixed. Mix seasonings and add to the cream or evaporated milk. Slowly add to the Tillamook, stirring constantly. When well blended, serve piping hot and at once over crisp dry toast or toasted crackers, rusk or Melba toast. Serves 6-8.

Vegetable Scallop

For Company Compliments

2 cups broken noodles
2 cups grated Tillamook Rindless Cheese
1 cup milk
Salt, pepper to taste
2 1/4 cups cooked peas or green beans
1 1/2 cups cooked diced carrots

Tillamook-Macaroni De Luxe

New Taste for an Old Favorite

1/2 lb. large elbow macaroni
1 lb. grated Tillamook Rindless Cheese
1/4 cup butter
1/4 cup flour
1 large can evaporated milk
1 1/2 cups (or less) cold water
2 tbs. grated onion
1 very small grated garlic clove
1/4 tsp. paprika
1 tsp. prepared mustard
3 dashes cayenne pepper
2 cups crushed potato chips

Cook macaroni in unsalted water. Drain and chill under cold water faucet. Drain again and place in baking dish, then salt to taste. Melt butter in double boiler, add flour—stir in evaporated milk and as it thickens add enough cold water to make a thin cream sauce. Add grated Tillamook, onion, mustard, garlic, paprika and cayenne pepper. When well mixed and Tillamook is melted, pour it over the cooked macaroni. Cover top with crushed potato chips. Bake in 400° F. oven for about 20 minutes. Serves 6 to 8.

Salmon Tillamook

Best of the West

1 cup thick white sauce
1/2 can tomato soup
1 cup canned or cooked salmon flaked
1/2 cup grated Tillamook Rindless Cheese
1 1/4 cups corn flakes, (reserve 1/4 cup)
2 hardboiled eggs sliced

Mix all lightly together. Put into a well-buttered pan or casserole. Cover with remaining corn flakes, 1/4 cup more grated Tillamook and dot with 1 1/2 tablespoons butter. Bake in medium oven 1/2 hour or until browned. Serves 4.
**Eggs Mt. Hood**

**Kids Love 'Em!**

- 6 hard-cooked eggs
- 1 can tomato soup
- ½ can water
- 1 tablespoon Worcestershire sauce
- ½ teaspoon dry mustard
- ½ cup grated Tillamook Rindless Cheese
- Holland Rusk or Toast
- Parsley
- Olives

Peel eggs and keep hot. Combine tomato soup, water and seasonings; heat. Stir in Tillamook and continue stirring until smooth. Cut slice from blunt end of each egg so it will stand upright on rusk or toast. Pour hot sauce over. Stick parsley sprig on top of each egg and garnish base with olives. Serve at once. Serves 6.

**E-Z Pizza**

**Teen-Agers' Delight!**

- 3 round buns
- ½ lb. Tillamook Rindless Cheese
- Salt
- Paprika
- Butter
- 1 can tomatoes or tomato sauce
- 2 cans rolled anchovy fillets

Split buns, toast one side only. Butter, place on buttered baking sheet. Cut Tillamook in narrow strips, place criss-cross on buns. Season with salt, paprika. Fill in with drained tomato pulp or tomato sauce. Garnish with anchovies. Broil or bake at 400° F. until Tillamook begins to melt. Serve hot. Serves 3.
Rice Creole à la Tillamook

A Meal in Itself

1 cup chopped boiled or raw ham
1 medium-sized onion
1 cup boiled rice
1 can tomatoes
2 cups soft bread crumbs
2 tablespoons butter
¾ cup grated Tillamook Rindless Cheese
Celery Salt
Salt and Pepper

Mix in order given; put into a casserole and sprinkle more grated Tillamook Cheese on top. Bake 30 minutes in a moderate oven (350 degrees). Serves 4.

So Many Ways to Buy Tillamook Cheddar

Buy it rindless!
Or buy it in a loaf!
Or buy it in a plastic-coated wedge!
Or buy it pre-cut by your grocer!
Or buy it as a Snack Bar!

Tillamook Cheese
natural, aged cheddar . . . never processed

TILLAMOOK COUNTY CREAMERY ASSOCIATION
TILLAMOOK, OREGON