

Snappy Old Cheese

Smoky Cheese Chowder Recipe

Ingredients:

- 1 10-oz. pkg. frozen whole kernel corn
- ½ cup chopped onion
- ½ cup water
- 1 tsp. instant chicken bouillon granules
- ¼ tsp. pepper
- 2 ½ cups milk
- 3 Tbsp. all-purpose flour
- 4 oz. grated [Calef's Smoked Cheddar](#)
- 1 Tbsp. diced pimento, drained

Instructions:

In a saucepan combine corn, onion, water, bouillon, & pepper. Bring to a boil, reduce heat. Cover & simmer about 4 minutes or until corn is tender. Do not drain. Stir together milk & flour; then stir into corn mixture until thickened & bubbly. Stir in pimento & cheese until cheese melts & serve hot. Serves Four

Cheese Balls

- Cream 1 cup (about 1/4 pound) of grated [Calef's Aged Cheddar](#) with 1/2 cup butter or margarine.
- Mix in 1 cup flour, 1/2 teaspoon Tabasco sauce, and 1 cup of Rice Krispies®.
- Shape into marble-sized balls and ungreased baking sheet at 350° for 10-12 minutes or until lightly browned.
- Store the Cheese Balls in a closed container in your refrigerator.

Cheese Coins

- Cream 2 cups (about 1/2 pound) grated [Calef's Aged Cheddar](#) with 1/2 cup margarine or butter. Add 1 and 1/2 cups flour.
- Mix in your choice of one of the following: 1 Tablespoon chives, 1/2 teaspoon onion powder, 1/2 teaspoon cayenne pepper, or 1/2 teaspoon Tabasco sauce.
- Roll dough into a 2-inch diameter log, wrap in cellophane or wax paper and refrigerate for at least 2 hours. You may also freeze these logs for baking at a later date.
- After refrigeration, slice very thin (like coins) and bake on an ungreased cookie sheet at 350° for 15 minutes or until lightly browned.

Onion Cheese Puffs

- Grate 1 lb. [Calef's Aged Cheddar](#)
- Dice 1 small onion
- Mix cheese and onion with enough mayonnaise to be able to form walnut-sized balls.
- Place balls on Triscuit crackers
- Broil until they puff.

Spinach & Cheddar Squares

Ingredients

- 3 eggs
- 1 cup flour
- 1 cup milk
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 packages thawed spinach
- 1 Tablespoon chopped onion
- 4 Tablespoons margarine 1 pound shredded [Calef's Aged Cheddar](#)

Directions

1. Mix together eggs, flour, milk, salt, and baking powder.
2. Once well mixed, add Cheddar, spinach, and onion.
3. Use the margarine to grease well a 9x13 pan and then add the remaining margarine to the mixture.
4. Pour the mixture into pan and bake at 350° for 35 minutes.
5. Cut the mixture into squares for warm canapés or larger pieces for a lunch. You may freeze the Spinach Squares for reheating later.



Mary Calef Cheese Soup

Ingredients

- 6 ounces [Calef's Aged Cheddar](#) grated
- 6 ounces [Rat Trap Cheddar Cheddar](#) grated
- 4 Tablespoons butter
- 1/2 cup diced carrot
- 1/2 cup diced green pepper
- 1/2 cup minced onion 1/2 cup minced celery
- 1/2 cup flour
- 1 quart well-seasoned chicken stock
- 3-4 cups fresh milk
- salt and white pepper

Directions

1. Melt butter in double boiler, add vegetables.
2. Braise until tender, not brown.
3. Blend in flour. Cook one minute, stirring constantly.
4. Add stock and cook; stir until thick.
5. Add Cheddars; stir until they melt.
6. Thin with milk to creamy consistency.
7. Season with salt & pepper.
8. Strain, Reheat in double boiler.
9. Serve hot - or in warm weather, serve very cold.

Caramelized Onion Melts

Ingredients

- Sea Salt & Cracked Pepper Pretzel Crisps®
- Calef's [Rat Trap Cheddar](#) Cheese
- Caramelized Onions

Directions

Stack caramelized onions and a slice of Calef's Cheddar cheese on top of Sea Salt & Cracked Pepper Pretzel Crisps®. Heat the cheese into melty goodness and then serve!



Cheddar Pumpkin Dip

Ingredients

- Non-stick cooking spray
- 1 can cannellini beans, drained and rinsed
- 1 1/2 cups pumpkin puree (fresh pumpkin roasted is tastier, canned is easier)
- 1 clove garlic, minced
- Salt and pepper, to taste
- 6 ounces Calef's [Buffalo Wing Cheddar](#), shredded (about 1 1/2 cups)
- Sundried tomatoes, roma tomatoes and/or green onions, for garnish
- Tortilla chips, carrot sticks and celery sticks, for dipping

Directions

1. Preheat oven to 350°. Spray six ramekins with non-stick cooking spray.
2. Combine cannellini beans, pumpkin, garlic, salt and pepper in food processor and puree until smooth.
3. Divide mixture between the six ramekins. Sprinkle the cheese on top of the bean and pumpkin mixture and stir to incorporate the cheese throughout. Sprinkle top with diced sundried tomatoes, if using.
4. Bake for 15 minutes or until bubbling and heated throughout.
5. Garnish with tomatoes and/or green onion, if using. Serve with chips and veggies to dip.

Cheesy Cheddar Stuffed Meatballs

Ingredients

Meatballs:

- 1 1/4 pounds ground beef
- 1/2 onion, finely chopped
- 1 inch piece of ginger, finely chopped
- 2 cloves garlic, finely chopped
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon turmeric
- 1 teaspoon paprika
- 2 teaspoons chopped cilantro
- 2 ounces Calef's [Rat Trap Cheddar](#), grated (about 1/2 cup)
- 1 egg
- Calef's [Aged Cheddar](#), cut into cubes

Spicy Cheese Dipping Sauce:

- 1/2 cup milk
- 3 ounces Calef's [Rat Trap Cheddar](#), grated (about 3/4 cup)
- 1/4 teaspoon chili powder
- 1/4 teaspoon paprika

Directions

Meatballs:

1. Preheat oven to 375°F.
2. Mix all the ingredients together, except for the cubed cheddar.
3. Mix into a ball, enclosing a cube of cheddar in the middle.
4. Bake at 375°F for 30 minutes.

Spicy Cheese Dipping Sauce:

1. Place milk, cheese, chili powder and paprika in a saucepan over medium heat for about 10 minutes. Stir frequently so cheese melts evenly.
2. Serve with meatballs.



Cheesy Potato Croquettes

Ingredients

- 1 1/2 pounds potatoes (about 5 medium potatoes), peeled
- 1/4 cup water
- 8 ounces Calef's [Rat Trap Cheddar](#), grated (about 2 cups)
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 cup Unbleached Whole Wheat Flour
- 2 large eggs, whisked
- 1 cup Panko breadcrumbs
- Olive oil cooking spray

Toppings: ketchup and parsley

Directions

1. Boil potatoes in water until tender, about 30-40 minutes depending on the size of the potatoes.
2. Preheat oven to 450°F.
3. Mash potatoes with a fork and add up to 1/4 cup of water, if needed to make them stick together a bit more. Add the cheese, salt and pepper, and mix to incorporate completely.
4. Form the potato and cheese mixture into 12 croquettes (these will be large but you can also make them smaller). Coat each croquette in flour, dip into the egg mixture, and cover in breadcrumbs.
5. Place the croquettes on a baking sheet and generously spray each croquette with cooking spray. Bake for 15-20 minutes, or until lightly golden brown and cheese begins to bubble out.

Greek Yogurt Cheddar Biscuits

Ingredients

- 2 cups all-purpose flour (plus more for the work surface)
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt
- 3/4 cup Plain Greek-Style Yogurt
- 4 ounces cold Calef's [Rat Trap Cheddar](#), shredded (about 1 cup)
- 1/2 cup cold milk (or buttermilk)
- 1 large cold egg

Egg Wash:

- 1 egg + 1 tablespoon water

Directions

1. Preheat the oven to 400F. Line a baking sheet with parchment paper or lightly spray with non-stick cooking spray.
2. In a large bowl whisk together the flour, baking powder, baking soda, and salt. Spoon the Greek yogurt into the bowl and add the cheese but don't combine the ingredients yet -- put the bowl in the freezer.
3. Measure your buttermilk or milk into a liquid measuring cup and whisk in the egg. Put the mixture in the fridge for a minute while you mix up the egg wash and flour the counter where you'll be working.
4. Grab the bowl from the freezer and the milk/egg mix from the fridge. Pour the milk into the bowl and use a rubber spatula to combine everything. Add a little more flour if the dough seems too sticky.
5. Turn the dough out onto the prepared work surface and with floured hands pat it out to about 3/4" thick. Cut 16 circles using a 2" biscuit cutter or a floured juice glass. If you are making "regular" biscuits you can just place the dough rounds on the prepared baking sheet, about 1 1/2" apart. If you are making BIG FAT biscuits then you're going to stack the rounds you just cut out. There's no need to pinch the dough together or anything. Just stack two together and place them on the baking sheet about 2" apart.
6. Brush the tops of the biscuits with the egg wash and then bake for 12 - 14 minutes (for "regular" biscuits you can check them at 10 minutes).



Jalapeno Cornbread Crackers

Ingredients

- 1 cup Whole-Wheat White Flour or Unbleached All-Purpose Flour
- 1/2 cup cornmeal
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 teaspoon smoked paprika
- 7 tablespoons slightly softened Unsalted Butter
- 5 ounces Calef's [Buffalo Wing Cheddar](#), shredded (about 1 1/4 cups)
- 1/2 cup frozen corn, thawed and pureed
- 1 large egg, beaten

Directions

1. Line 2 baking sheets with parchment paper or spray lightly with cooking spray.
2. In bowl of stand mixer, mix together flour, cornmeal, baking powder, salt and smoked paprika. Cut butter into small pieces and toss with flour; sprinkle in cheese and mix. Turn on mixer and mix until dough forms looks sandy with a few pea-sized chunks; about 3-4 minutes. Add corn and egg; blend for 1 to 2 minutes longer until medium-firm dough is formed. Press dough into a ball, wrap in plastic wrap and chill in freezer for about 30 minutes.
3. Preheat oven to 375°F.
4. Unwrap dough and place on lightly floured work surface. Working with 1/4th of the dough at a time, roll out into 1/8-inch-thick layer. With square or round or small animal-shaped cutters, cut out crackers and place on prepared baking sheets. Repeat with remaining dough. Bake crackers about 12-13 minutes or until barely light golden brown. Cool on baking rack.
5. Store in tightly covered container for up to one week.

Cuban Bite

Ingredients

- Calef's [Rat Trap Cheddar](#)
- Pretzel Crisps® (your choice of flavor)
- Ham (cooked)
- Pickle (chips or sliced)
- Yellow mustard

Directions

1. Add a slice of cheese, a piece of cooked ham, yellow mustard and a pickle between your favorite flavor of Pretzel Crisps® .



Spicy Cheddar 'Cornbread' Muffins

Ingredients

- 1/2 cup coconut flour
- 2 tablespoons sugar
- 1/2 tablespoon baking powder
- 1/2 teaspoon kosher salt
- 2 teaspoons chili powder
- 3 large eggs, lightly beaten
- 1/2 cup milk
- 1/4 cup canola oil
- 2 tablespoons Cottage Cheese
- 2 ounces Calef's [Rat Trap Cheddar](#), grated (about 1/2 cup)
- 2 chopped green onions
- 1 to 2 canned chipotle peppers, chopped

Directions

1. Preheat oven to 325°F.
2. Coat 16 mini-muffin cups with cooking spray.
3. Whisk together coconut flour, sugar, baking powder, salt and chili powder in a medium-size bowl.
4. In a separate bowl, combine eggs, milk, oil and cottage cheese.
5. Add to dry ingredients and stir until well combined. Stir in cheese, green onion and chipotle peppers. Divide batter evenly among muffin cups. Baked at 325°F for 25 minutes (be careful not to burn.)



Broccoli Cheddar Soup

Ingredients

- 2 tablespoons Salted Butter
- 2 cups peeled and diced boiling potatoes (about 2 medium)
- 1/2 cup chopped onion
- 2 tablespoons Unbleached All-Purpose Flour
- 1 (14 1/2-ounce) can chicken broth (about 2 cups)
- 2 cups milk
- 3 cups broccoli (chopped florets and thinly sliced stems)
- 8 ounces Calefs's [Rat Trap Cheddar](#), grated (about 2 cups)
- Pinch of lemon zest
- Salt and ground black pepper to taste

Directions

1. In large saucepan, melt butter over medium heat. Add potatoes and onion and cook, stirring, until onion is tender, about 5 minutes.
2. Add flour and cook, stirring, for 2 minutes longer.
3. Gradually stir in chicken broth and milk. Bring to simmer and cook until potatoes are nearly tender, about 5 minutes. Add broccoli and cook until broccoli is tender, about 5 minutes longer.
4. Remove from heat and stir in cheese. Add lemon zest and season with salt and pepper.



Cheddar Ale Soup

Ingredients

- 4 slices bacon
- 4 tablespoons Salted Butter
- 1/2 cup minced onion
- 1/4 cup minced carrot
- 1/4 cup minced celery
- 1 small bay leaf
- 1/3 cup Unbleached All-Purpose Flour
- 1 (12-ounce) bottle ale
- 2 1/2 cups lowfat (1%) milk
- 1 (14-ounce) can 99% fat-free chicken broth
- 1 teaspoon dry mustard
- 1 pound Calef's [Rat Trap Cheddar](#), grated (about 4 cups)
- Salt and ground black pepper to taste.

Directions

1. In skillet or microwave, cook bacon until crisp; crumble and set aside.
2. In large saucepan over medium heat, melt butter; add onion, carrot, celery and bay leaf and cook, stirring often, until vegetables are translucent and softened, about 4 minutes.
3. Stir in flour and cook, stirring, about 3 minutes longer.
4. Gradually whisk in ale; stirring for about two minutes or until mixture is bubbling and thickened. Whisk in milk, chicken broth and dry mustard. Bring soup to simmer, stirring often so it doesn't scorch on bottom of pan.
5. Add cheese a handful at a time; stir until cheese is melted and soup is hot, but do not let soup boil. Remove from heat, remove and discard bay leaf and season with salt and pepper.
6. Serve topped with crumbled bacon.

Savory Bread Pudding

Ingredients

- 6 large eggs
- 1 cup lowfat (1%) milk
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Dried or fresh herbs to taste
- 3 cups cubed bread (leftover dinner rolls or extra bread from stuffing)
- 3 cups diced mixed cooked vegetables (such as onions, bell peppers, zucchini, spinach, fennel, broccoli, mushrooms, tomatoes, carrots)*
- 8 ounces Calef's [Rat Trap Cheddar](#), grated and divided, (about 2 cups)

Directions

1. Preheat oven to 350°F. Grease 7-by-11-inch baking dish.
2. In large bowl, whisk together eggs, milk and seasonings. Fold in cubed bread, vegetables and 1 1/2 cups of cheese.
3. Pour into baking dish and sprinkle with remaining 1/2 cup cheese.
4. Bake for 35 to 45 minutes or until set all the way to center.

Apple Pie & Cheddar Pretzel Crisps

Ingredients

- 1 unpeeled apple, such as Cortland, Fuji or Granny Smith, quartered, cored and very thinly sliced
- 2 teaspoons butter
- 1 tablespoon sugar
- About 2 dozen Cinnamon Toast Pretzel Crisps
- 4 ounces Calef's [Rat Trap Cheddar](#), thinly sliced
- Ground cinnamon

Directions

1. In large skillet, melt butter over medium heat. Add apples and cook, stirring often, until apples begin to soften and brown, about 5 minutes.
2. Add sugar and continue stirring for about 5 more minutes until apples are tender and lightly browned.
3. Top each pretzel crisp with cheddar and slices of apple. Sprinkle with additional cinnamon if desired.

Apple, Cranberry & Cheddar Muffins

Ingredients

- 2 cups Unbleached All-Purpose Flour
- 1/3 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 4 ounces Calef's [Rat Trap Cheddar](#), grated (about 1 cup)
- 3/4 cup Ocean Spray Cranberry Juice Cocktail
- 1/3 cup canola or other vegetable oil
- 1 large egg
- 1 cup peeled and finely diced apples
- 1/2 cup Ocean Spray Craisins Original Dried Cranberries

Directions

1. Preheat oven to 400°F. Coat insides of 12-hole muffin pan with cooking spray or line with muffin cups.
2. In mixing bowl, whisk together flour, sugar, baking powder and salt. Stir in grated cheddar.
3. In another bowl, whisk together cranberry juice, vegetable oil and egg. Add juice mixture to dry ingredients along with apples and cranberries; stir just until dry ingredients are incorporated, but batter is still lumpy.
4. Fill muffin cups about two-thirds full. Bake for 15 to 20 minutes or until nicely browned on top and skewer inserted in center comes out clean. Let stand for about 1 minute before removing from pan.

Basic Cheddar Cheese Sauce

Ingredients

- 8 tablespoons (1 stick) Salted Butter
- 1/2 cup Unbleached All-Purpose Flour
- 4 cups hot milk (1%)
- 16 ounces Calef's [Rat Trap Cheddar](#), grated (about 4 cups)

Directions

1. Melt butter in large heavy-bottomed saucepan over medium heat. Whisk in flour a little at a time until well blended. Continue stirring for a minute or two longer.
2. Gradually whisk in milk and continue stirring until sauce is thickened. Add cheese, stirring until melted and blended.



Breakfast Sausage Bake

Ingredients

- Nonstick cooking spray
- 4 slices whole-grain or white bread
- 1 pound bulk sausage, browned and drained
- 6 large eggs
- 2 cups milk
- 1 tablespoon yellow mustard
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 ounces Calefs' [Rat Trap Cheddar](#), grated (about 1 cup)

Directions

1. Preheat oven to 350°F. Coat 8-by-10-inch or similar-sized baking dish with nonstick cooking spray.
2. Tear bread into small pieces and scatter over bottom of dish. Top with sausage.
3. In medium bowl, whisk eggs until combined; whisk in milk, mustard, salt and pepper. Pour over bread and sausage. Sprinkle cheese over top.
4. Bake uncovered for 35 to 45 minutes or until set all the way to center (knife inserted in center comes out clean).



Calef's Cheddar Cheese Crisps

Ingredients

- 1/2 cup Unbleached All-Purpose Flour
- Salt, preferably sea or kosher
- Freshly ground black pepper
- 2 large egg whites, beaten
- 1/2 cup whole milk
- About 3 cups panko (coarse Japanese) or plain dry breadcrumbs
- 1/4 cup ground almonds
- 12 (1/4-inch-thick) crosswise slices from 8-ounce bar of Calef's [Rat Trap Cheddar](#)
- Vegetable oil
- Marinara sauce (optional)

Directions

1. In small bowl, combine flour with pinch of salt and pepper. In second small bowl, beat together egg whites and milk with fork or whisk until combined. In third bowl, stir together breadcrumbs and almonds.
2. Dip both sides of each cheese slice into flour, then egg white mixture, then breadcrumb mixture, making sure slice is completely covered. Place on large plate or baking sheet and place in freezer until firm, about 10 minutes. Discard any unused breadcrumb mixture.
3. Place large nonstick skillet over high heat and add enough oil to lightly cover bottom. When oil is hot, add frozen cheddar slices. Cook until golden brown on underside, then turn over and cook until golden on second side and melted inside. Serve with tomato sauce for dipping, if using.