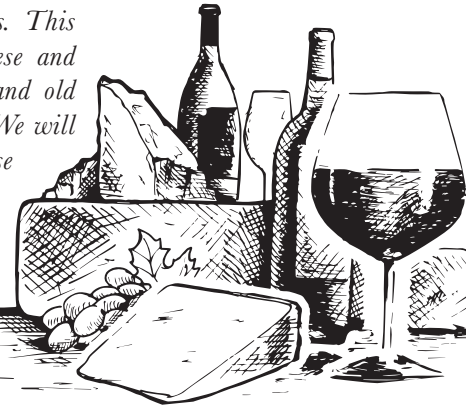


CURD NEWS

Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings and share our favorite recipes.



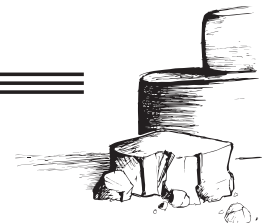
THE LUCK OF THE IRISH CHEESE

Emerald Isle Cheese Spread

Made in our Central Kitchen, this spread screams Saint Patrick's Day! This homemade spread is made with sharp cheddar cheese, cream cheese, green onions, horseradish and parsley. This spread is full of flavor and even has a hint of spice due to the horseradish. It is great with crackers, or you can use this as a sandwich spread to really kick it up a notch! Get it while you can, this gem is only available for the month of March.

Pair with
Irish Lager

IRISH CHEESE



FOR A LIMITED TIME! CLADDAGH BO' WITH WHISKEY

Claddagh Bo cheddars are made by the O'Doherty family at their award-winning Old Irish Creamery located in County Limerick on the west coast of Ireland. Produced using grass fed milk and delivering superb taste and texture the new Claddagh Bó range represents the very best in the cheesemaking tradition of the Emerald Isle. Claddagh Bo' is flavoured with a single malt Irish Whiskey giving it a distinctive store on bold flavor. Pair with Irish Whiskey, Beer

TIPPERARY IRISH CHEDDAR

The land of Tipperary is known for their lush, green pastures and mild climates. This is ideal for cheese making as the cow's produce milk that is rich and flavorful. Our Tipperary is aged for 12 months and is a full flavored, sharp cheese. Perfect to melt on potatoes or build the ultimate Irish sandwich with Tipperary and corned beef. Pair with Irish Whiskey

KERRYGOLD CHEESE

Kerrygold Cheese is one of the most recognizable of Irish cheeses. Their cheese is made from the milk of grass fed cows which give the cheese a wonderful sweetness. We have several Kerrygold cheeses to choose from, the most popular being Dubliner. Sweet and robust with a hard texture similar to cheddar. Pair with your favorite Irish beer.

MARCH MADNESS

With March Madness here, everyone is looking for a quick and easy snack to take to the party. Try one of our ready made cheese nibblers, perfect to feed a crowd. Each nibbler is a combination of cheddar, swiss, jalapeno jack and/or Colby jack. Need something fancier? Try the Gourmet nibbler which includes brie and guava paste. Just add some sliced salami and crackers and your appetizer is ready!

WORTH A MENTION...

What beer goes with what cheese? Keep it simple, compliment like flavors, aromas, and strengths.

Wheat or Lambic-style beer – Fresh and soft-ripened cheese (Ricotta, Saint Angel)

Pilsner, Bock, Brown Ale, and Imperial Stout – Hard, aged cheeses (Tipperary Cheddar)

IPA, Imperial IPA – Blue cheese (Grand Noir)

Belgian-Style Ales – Washed rind cheese (Epoisse)

Golden Ale or Blonde Ale – Natural rind cheese (Sleeping Beauty)

TACO STUFFED PEPPERS WITH TURKEY, FARRO AND KERRYGOLD DUBLINER CHEESE

SERVES: 6

INGREDIENTS:

6 large bell peppers	1 cup frozen corn
1 pound ground turkey	16 ounces salsa
3 tablespoons taco seasoning	2 tablespoons lime juice
1 cup black beans, drained and dried	1/4 cup chopped fresh cilantro, plus extra for garnish
1/2 cup dry pearled farro	7 ounces finely shredded Kerrygold Dubliner® Cheese

DIRECTIONS:

1. Preheat the oven to 400 degrees.
2. Cut tops off bell peppers and reserve. Remove ribs and seeds from peppers.
3. Add farro and 1 cup water to a small saucepan. Cook according to package directions. Drain and set aside.
4. Meanwhile, place pepper tops and peppers in a 9 x 13" baking dish. Cover and bake for 20 minutes.
5. While peppers are baking, add turkey to a skillet (12" or larger) and cook over medium heat until no pink remains. Drain excess liquid if necessary. Return skillet to stove.
6. Stir taco seasoning and lime juice into turkey. Cook for 1 minute. Add cooked farro, beans, corn and salsa and cook until warmed through. Reserve 1 cup of Kerrygold Dubliner Cheese and stir in cilantro and remaining cheese. Mix until fully incorporated.
7. Lower oven temperature to 350 degrees. Divide turkey mixture evenly among peppers. Top each stuffed pepper with a sliced pepper top and bake uncovered for 15 minutes. Remove from oven, tuck pepper tops next to peppers in baking dish and sprinkle remaining 1 cup of Kerrygold Dubliner cheese evenly on top of stuffed peppers. Bake for another 5 minutes or until cheese is fully melted.
8. Garnish with additional chopped cilantro if desired and serve immediately.

Recipe by Garnish with Lemon

Bristol Farms

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