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.

FROM ITALY!

Parmigiano-Reggiano is only made in the Emilia-Romagna Lombardy region of Italy. It is a protected cheese, and must be made in the traditional manner in the approved region. Reggiano is made from raw, or unpasteurized cow’s milk, which comes from two different milking’s, the evening milk that has had the cream separated and the morning milk, making this a part skim cheese. After the cheese making process, the cheese is aged. At 12 months, the Consorzio inspects every wheel. The cheese is tested by a master grader who taps each wheel to identify undesirable cracks and voids within the wheel. The wheels that pass the test are then heat branded on the rind with the Consorzio’s logo. If a wheel does not have this logo, it is not authentic Reggiano.

Our Reggiano is aged 24 months, and is sharp, nutty and fruity. It is wonderful grated on pasta, of course, but we love it straight up, drizzled with some nice aged balsamic vinegar.

HENNING’S DRAGON’S BREATH CHEDDAR

Some like it hot, and some like it even hotter! This cheddar out of Kiel Wisconsin is not for the faint of heart. Dragon’s Breath is a fine balance of creamy, mild cheddar and fiery habanero peppers which gives this cheese quite the kick. This cheese will melt well for you, and add a wonderful depth of flavor to any dish.

Pair with:
Tequila, Margarita, Mexican Beer, Iced Sangria

RED DRAGON

Red Dragon cheddar is a creamy cheddar that is carefully blended with wholegrain mustard seed and ale. The mustard seeds give it an interesting texture as well as a slightly spicy bite. The ale helps to keep the cheddar creamy. Red Dragon melts well and is especially nice on a burger or grilled chicken sandwich.

Pair with:
Brown Ale or full-bodied wine

TANGERINE & CHILI MARINATED GREEN OLIVES

Spicy, sweet, buttery – what is not to love? These olives from Greece start off with a mild, buttery green olive which is then marinated with tangerine slices and fiery peppers. At first bite, you get the sweetness of the tangerine, then the kick from the peppers comes into play. Even better, you can use the sweet, spicy brine to add a spicy twist to your dirty martini!

Pair with:
Prosecco, Smoked Almonds, smoked salmon

ASCOLANA OLIVES WITH PERUVIAN PEPPERS

If you want spicy without the sweet, these Ascolana olives are for you. These olives are marinated in a blend of spicy Peruvian peppers; Aji Amarillo, Limo and Rocoto. The olive itself is mild and buttery yet the marinade is quite spicy due to the peppers.

Pair with: Tequila, Margarita
**DID YOU KNOW...**

Olives are a very healthy food. Here are a few health facts:

- Olives eliminate excess cholesterol in the blood.
- Olives control blood pressure.
- Olives are a great source of dietary fiber.
- Olives are a great source of Vitamin E.

**DONT MISS OUT!**

Celebrate the full moon on October 31st with 30% off Cypress Grove Midnight Moon!

(One day only, October 31st, while supplies last)

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**PARMIGIANO REGGIANO ROASTED GARLIC MAC AND CHEESE BITES**

**PRE TIME: 25 mins**
**COOK TIME: 50 mins**
**TOTAL TIME: 1hr 15 mins**

**INGREDIENTS:**

- 1 head garlic
- 1 Tbsp olive oil
- 1/2 lb elbow macaroni
- 3 Tbsp unsalted butter, divided
- 1 1/2 Tbsp all-purpose flour
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 cup whole milk
- 1 1/2 cups shredded Parmigiano Reggiano cheese
- 2/3 cup panko
- 2 tsp chopped parsley

**COOKING DIRECTIONS**

1. Pre-heat oven to 400 degrees.
2. Cut off top head of garlic to expose cloves just a little bit. Place garlic cut-side-up in the cavity of a muffin tin and rub olive oil over the exposed cloves. Wrap foil over the garlic.
3. Roast garlic for 30-35 minutes, until cloves are soft and golden. Remove from oven and let cool enough to handle. Once cooled, remove each clove of garlic by gently squeezing. Place in bowl and set aside.
4. Lower oven temperature to 375 degrees and spray a 12-cavity muffin tin lightly with cooking spray.
5. Boil elbow macaroni in a pot of lightly salted boiling water, about 2 minutes less than package recommends for al dente (the macaroni will finish cooking in the oven). Drain and set aside.
6. While macaroni is cooking, melt 2 Tbsp butter in a large saucepan over medium high heat. Whisk flour into butter until smooth, about 1 minute. Add salt and pepper.
7. While continuing to whisk, slowly pour milk into mixture. Stir for about 3 minutes as mixture thickens and comes to a simmer. Don’t let mixture come to a full boil.
8. Lower heat to medium-low and stir in roasted garlic cloves and Parmigiano Reggiano cheese, until sauce is smooth.
9. Add macaroni to pot and stir to full coat pasta with sauce.
10. Melt remaining 1 Tbsp butter in a small bowl and stir in panko.
11. Evenly divide macaroni mixture among cavities in prepared muffin tin. Sprinkle panko mixture over the top and top with chopped parsley.
12. Bake for 15 minutes, until panko is golden. Let mac and cheese cups cool for about 5 minutes before removing from muffin tin and serving.

*Recipe by: wearenotmartha.com*

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