Natural Pastures Waldorf Salad with Cheese

Serves 6.

3	celery sticks, cut lengthwise and diced
1	small onion thinly sliced
1	carrot, coarsely grated
14 oz. (396g)	white cabbage
1	tart apple
1/2 tsp.	caraway, or cumin seeds (optional)
1/2 cup	chopped walnuts
7 oz. (200g)	Natural Pastures La Scala, Amsterdammer or Boerenkaas, cut into small cubes

Dressing

3 Tbsp.	olive oil
2 Tbsp.	sunflower, canola or grapeseed oil
3 Tbsp.	cider vinegar (or, white vinegar)
1 tsp.	sugar
1/4 tsp.	dry mustard powder
1/4 tsp.	dry tarragon (or substitute with 1/2 tsp. fresh herb)
	Salt and pepper to taste

Put the celery, onion and carrot into a serving bowl. Cut cabbage into quarters, discard the core and then shred cabbage finely. Add cabbage to the bowl. Grate the apple and add to the bowl along with the caraway seeds and walnuts. Toss to mix well.

Dressing: Whisk the dressing ingredients together in a separate bowl. Season well with salt and pepper.

Stir the dressing into the salad mixture. Mix in the cubes of Natural Pastures Cheese. Serve at once. Enjoy!

Buy or request Natural Pastures cheeses from fine grocery & specialty food stores.

Courtenay, BC, Canada
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NATURAL PASTURES
cheese company
Savour Pure Winners!

Green Bean & Tomato Salad with Natural Pastures Verdelait Cheese

Serves 6 as a side salad. Nice with grilled meats, poultry and fish.

1/4 loaf	French baguette, cubed
3 Tbsp.	olive oil
2 Tbsp.	red wine vinegar
1 pinch	sugar
2 cloves	garlic, crushed
2 Tbsp.	chopped parsley, basil and/or oregano
	Salt and pepper to taste
1 pound (454g)	fresh green beans, trimmed and blanched
4	fresh tomatoes, cut into wedges
1	medium onion, halved and thinly sliced
1/3 cup	black olives, pitted
8 oz. (225g)	Natural Pastures Verdelait Cheese, cubed; see note *

Preheat oven to 375°F / 191°C. Place bread cubes on a baking tray. Bake 15 minutes or until lightly toasted. Remove from oven and reserve.

Place oil, vinegar, sugar, garlic, herbs and salt and pepper to taste in a salad bowl.

Add remaining ingredients and reserved croutons; gently toss. Adjust seasoning and serve. Enjoy!

* Verdelait is a national award-winning cheese variety developed by Natural Pastures. Verdelait is the base for the four superbly flavoured cheeses: Cracked Pepper, Cumin Seed, Garlic & Chives, and Wasabi.

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Classic Cheese Fondue

Serves 6.

1	garlic clove, halved
1 tsp.	cornstarch
1 1/2 cup	dry white wine
12 oz. (340 g)	Natural Pastures Cheese, grated: recommended mixture of Natural Pastures Amsterdammer, La Scala and Boerenkaas
4 Tbsp.	Kirsch cherry liqueur (optional, or substitute with apple juice)
	pepper
	Cubes of country-style bread
	Cooked, sliced chicken breast
	Steamed Vegetables

Rub the inside of the fondue pot with garlic clove.

Mix the cornstarch with 2 tsp. of the wine in a small bowl; set aside. Pour the rest of the wine into the fondue pot.

Heat the wine very slowly. Add about 1/3 of the grated Natural Pastures Cheese, and continue heating the mixture until the cheese starts to melt and liquid to bubble.

Slowly stir the cornstarch mixture into the melted cheese with wine, in the fondue pot. Then add the rest of the grated Natural Pastures Cheese, a little at a time.

Add the Kirsch and pepper.

Place the fondue pot over a candle warmer on the table; serve with cubes of bread, chicken breasts and veggies for dipping. Enjoy!

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Cranberry Glazed Natural Pastures Comox Brie

A delicious appetizer any time of the year.

1 wheel	Natural Pastures Comox Brie
	Crackers
	Apple and pear slices

Cranberry Marmalade

1 1/2 cups	raw cranberries
1/2 cup	firmly packed brown sugar
1/4 cup	dried currants
1/4 cup	water
1/8 tsp.	dry mustard
1/8 tsp.	ground allspice
1/8 tsp.	cardamon
1/8 tsp.	ground cloves
1/2 tsp.	ground ginger

Combine all marmalade ingredients in heavy saucepan. Cook over medium heat until most of the berries pop, about 5 minutes, stirring frequently. Cool to room temperature.

Preheat oven to 300°F/149 C. Using sharp knife, cut Natural Pastures Brie in half horizontally. Place cheese on a cookie sheet lined with foil. Spread cranberry marmalade over cheese. Bake for 8-12 minutes or until cheese is soft, but not runny.

Set cheese on large platter. Cool slightly. Surround with crackers and fruit. Enjoy!

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Natural Pastures French Onion Soup

Serves 4.

1/4 cup	butter
2	onions, sliced
2 tsp.	flour
4 cups	vegetable or chicken broth
4 Tbsp.	dry white wine or 2 Tbsp dry sherry
4 slices	crusty white bread
5 oz. (142g)	Natural Pastures Amsterdammer cheese, grated
	Salt & pepper to taste

Melt butter in a large pan. Add the onions and cook for about 12 minutes or until lightly browned.

Stir in the flour and continue to cook until the flour turns a sandy colour.

Pour in the stock and wine or sherry. Bring to a boil, stirring. Season to taste. Cover and simmer for 15 minutes.

Preheat the grill (broiler, or toaster oven). Lightly toast the bread. Divide the cheese onto the bread slices. Return the slices to the grill (broiler, or toaster oven), and heat until the cheese is bubbling. Place the slices in 4 warmed, heatproof bowls.

Remove onions from soup and divide them among the bowls. Pour the soup into the bowls and serve immediately. Enjoy!

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Natural Pastures Cheese— So Easy & Delicious!

- ***Liven-up any steaming hot Soup, Stew or Chili***

  Toss Natural Pastures Fresh Curds into your cup or bowl of hot Soup, Stew or Chili—plump, nuggets of flavour!

  Natural Pastures Cheese grated and added to your hot Soup, Stew or Chili—scrumptious!

- ***Select 3–4 Natural Pastures Cheeses for a delicious serving platter of Appetizers, or a European-style Dessert course! Very ooh la la!***

  For best flavour, texture and taste—serve cheese at room temperature.

- ***Zip up any Sandwich with Natural Pastures Pacific Pepper or Natural Pastures Wasabi. Mmmm...***

- ***For a fabulous Pizza, top it with Natural Pastures Garlic & Chive***

  Pizzas are tastier with any Natural Pastures Cheese melted topping!

- ***Sandwich Melts—Yummy with Natural Pastures Cheese***

  Add sliced or grated Natural Pastures Cheese to top of open-faced sandwiches. Melt in oven and savour!

- ***Make Your Salads Flavour-Rich, Protein-Rich, with Natural Pastures Cheese***

  Toss cubed Natural Pastures Cheese into your salad at time of serving.

  Top your salads with grated Natural Pastures Cheeses.

  Naturally delicious complement to fresh, favourite greens and veggies!

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