



















Semi Hard Cheese Pairing Guide 1



There are many uses for semi hard cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the stronger flavor of semi hard cheeses pairs well with stronger-flavored foods and beverages; milder cheeses are compatible with milder-flavored wines, beers, and foods. As we outlined in our Food Pairings Job Guides, pairings can be based on complementary or contrasting flavors. Most cheeses can be considered savory. Items in red italics are sweet, or contrasting. The others are complementary pairing suggestions.

Variety	Wines	Beverages	Fruits/ Vegetables	Breads/ Crackers	Condiments/ Nuts	Meats/ Fish
American 	<ul style="list-style-type: none"> • Fruity white • Light red  	<ul style="list-style-type: none"> • Apple juice • White grape juice 	<ul style="list-style-type: none"> • Apples • Broccoli • Carrots • Celery • Grapes • Pears 	<ul style="list-style-type: none"> • Pretzels • Water crackers • Wheat crackers 	<ul style="list-style-type: none"> • Mustard • Pickles • Raisins 	<ul style="list-style-type: none"> • Bologna • Casseroles • Ham
Baby Swiss 	<ul style="list-style-type: none"> • Aged red • Fruity white  	<ul style="list-style-type: none"> • Apple juice • Lager • Stout  	<ul style="list-style-type: none"> • Apples • Celery • Grapes • Mushrooms • Pears • Potato dishes 	<ul style="list-style-type: none"> • Fruit bread • Water crackers • Wheat crackers 	<ul style="list-style-type: none"> • Cashews • Fruit butter • Mustard 	<ul style="list-style-type: none"> • Chicken • Corned beef • Ham
Cheddar 	<ul style="list-style-type: none"> • Dessert wines • Red  	<ul style="list-style-type: none"> • Pale ale • Sparkling cider • Stout  	<ul style="list-style-type: none"> • Apples • Apricots (fresh/dried) • Broccoli • Cherries (fresh/dried) • Red peppers • Tomatoes 	<ul style="list-style-type: none"> • Dark bread • Melba toast • Pretzels 	<ul style="list-style-type: none"> • Cashews • Chutney • Mustard 	<ul style="list-style-type: none"> • Beef • Bologna • Ham • Smoked turkey • Summer sausage
Colby/Colby Jack 	<ul style="list-style-type: none"> • Blush • Red  	<ul style="list-style-type: none"> • Lager • Pilsner • White grapefruit juice  	<ul style="list-style-type: none"> • Apples • Grapes • Melons • Onions • Red peppers • Strawberries • Tomatoes 	<ul style="list-style-type: none"> • Melba toast • Water crackers • Wheat crackers 	<ul style="list-style-type: none"> • Almonds • Hot, sweet mustard • Salsa 	<ul style="list-style-type: none"> • Beef • Bratwurst • Ham • Pork • Summer sausage

Sources

The Cheese Companion, Judy Ridgeway, Running Press, 2004.

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"Pair Food and Wine," Wined In, www.winedin.com.

"SuperSkills: Successful Food Demonstrations & Sampling," International Dairy-Deli-Bakery Association, www.iddba.org.

Wisconsin Cheese Pairing Tool and "Wisconsin Cheese Pairings That Please," Wisconsin Milk Marketing Board, www.eatwisconsincheese.com.