Hot as a Torch!
Jalapeño Poppers

INGREDIENTS
• 12 jalapeño peppers, about 2 1/2 inches long
• 4 ounces Cabot Mild Cheddar or Cabot Sharp Cheddar, grated (about 1 cup)
• 3 ounces Cabot Premium Cream Cheese
• 1/4 teaspoon garlic powder
• 2 large eggs
• 2/3 cup unflavored dry bread crumbs
• 1/2 teaspoon salt
• Cabot Sour Cream

DIRECTIONS
1. Preheat oven to 325°F. Lightly oil baking sheet and set aside.
2. Cut peppers in half lengthwise; scrape out and discard seeds.
3. In small bowl, mix together cheddar, cream cheese, garlic powder and chipotle pepper; fill each pepper half with some of mixture.
4. In one bowl, lightly beat eggs until combined and frothy. In another bowl, stir together bread crumbs and salt. Roll each filled pepper in egg, then in bread crumbs. Place on baking sheet.
5. Bake until tender and browned, about 30 minutes. Serve warm, with sour cream for dipping.

Note: You can substitute for a spicier flavor, such as Cabot Chipotle Cheddar or Cabot Habanero Cheddar, omitting ground chipotle pepper.

Buffalo
Chicken Dip

INGREDIENTS
• 2 (8-ounce) packages Cabot Vermont Premium Cream Cheese, softened
• 1 cup Ranch dressing
• 3/4 cup “red hot sauce”
• 2 cups shredded rotisserie chicken
• 8 ounces Cabot Sharp Cheddar, grated (about 2 cups)
• Corn chips

DIRECTIONS
1. In medium bowl, beat together cream cheese, dressing and red hot sauce. Fold in chicken.
2. Spread in pie plate. Bake at 350°F for 15 minutes.
3. Sprinkle with cheese and return to oven until cheese is melted, 10 to 15 minutes longer.
4. Serve hot with corn chips.
Cheddar Ale Soup

INGREDIENTS
• 4 slices bacon
• 4 tablespoons Cabot Salted Butter
• 1/2 cup minced onion
• 1/4 cup minced carrot
• 1/4 cup minced celery
• 1 small bay leaf
• 1/3 cup King Arthur Unbleached All-Purpose-Flour

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.

Football Cheddar Crackers

INGREDIENTS
• 1 cup King Arthur Unbleached All-Purpose Flour
• 8 tablespoons (1 stick) Cabot Salted Butter
• 1 large egg, beaten
• 8 ounces Cabot Sharp Cheddar, grated (about 2 cups)

1. Line baking sheets with parchment paper or coat lightly with butter.
2. In medium bowl, mix together flour, baking powder and cayenne or other seasoning with whisk or fork. Cut butter into small pieces and distribute throughout flour mixture.
3. With food processor, electric mixer with paddle attachment, pastry blender or your fingertips, beat or blend flour and butter together until butter is well incorporated.
4. Add egg and beat or blend for 1 to 2 minutes longer until medium-firm dough is formed. Add cheese and beat or blend for another minute or two until incorporated.
5. Press dough into rectangle, wrap in plastic wrap and chill in freezer for about 30 minutes.
6. Preheat oven to 375°F.
7. Unwrap dough and place on lightly floured work surface. Roll out into 1/8-inch-thick (or thinner) layer. With football-shaped cookie cutter, cut out crackers and place on prepared baking sheets.
8. Bake crackers for 8 to 10 minutes or until light golden brown. Let cool on baking sheets, then store in tightly covered container for up to one week.
Warm Cheddar Ale & Bacon Dip

INGREDIENTS
• 3/4 cup beer
• 1 tablespoon cornstarch
• 4 slices smoky bacon, finely diced
• 3 tablespoons King Arthur Unbleached All-Purpose Flour
• 1 (12-ounce) bottle amber ale
• 2 teaspoons Dijon mustard
• 4 ounces Cabot Vermont Premium Cream Cheese, cut into pieces

DIRECTIONS
1. In large saucepan over medium heat, cook bacon until browned and crispy; transfer with slotted spoon to paper towels, leaving fat behind in pan.
2. Stir flour into bacon fat and cook, stirring, for 1 minute.
3. Gradually whisk in ale; continue cooking, stirring occasionally, until mixture is simmering and thickened. Whisk in mustard.
4. Reduce heat to low. Stir in cream cheese. Add cheddar a handful at a time and stir until cheeses are melted and dip is hot.
5. Add Tabasco and season with salt and pepper to taste. (Dip can be made several days ahead and re-warmed.)

Chipotle Chili Meatballs with Cheddar-Beer Dunk

INGREDIENTS
Meatballs
• 4 slices smoky bacon, finely diced
• 3 (12-ounce) bottle amber ale
• 2 teaspoons Dijon mustard
• 4 ounces Cabot Vermont Premium Cream Cheese, cut into pieces

DIRECTIONS
1. Preheat oven to 375°F.
2. Place beans in bowl and coarsely mash with potato masher; add remaining ingredients and combine thoroughly.
3. Shape mixture into 1 1/4-inch balls. Place on baking sheet and bake for 12 to 14 minutes or until cooked through to center.

Dunk
• 3/4 cup beer
• 1 tablespoon cornstarch

INGREDIENTS
Meatballs
• 1 cup canned black beans, rinsed and drained
• 3/4 pound ground beef
• 2 green onions, trimmed and thinly sliced
• 1 teaspoon dried oregano

DIRECTIONS
1. In small saucepan, stir together beer and cornstarch until cornstarch is dissolved, tilting pan to make sure no lumps remain. Stir over medium heat until simmering and thickened.
2. Stir in cheese a handful at a time and continue stirring until smooth. Pour into bowl or crock to serve warm with meatballs.

For nutritional information, visit cabotcheese.coop
**Touch Down Dip**

**INGREDIENTS**
- 1 tablespoon Cabot Salted Butter
- 1 tablespoon King Arthur Unbleached All-Purpose Flour
- 3/4 cup mild, medium or hot tomato salsa
- 1/4 cup Cabot Sour Cream
- 8 ounces Cabot Sharp Cheddar, grated (about 2 cups)
- Tortilla chips and/or carrot and celery sticks

**DIRECTIONS**
1. In a saucepan over medium heat, melt butter. Add flour and stir for about 30 seconds to cook flour.
2. Stir in salsa and cook, stirring, until mixture is simmering. Stir in sour cream.
3. Add cheese and continue stirring until cheese is completely melted and mixture returns to simmer.
4. Transfer to bowl and serve hot, surrounded with chips and veggies.

**Wing That Cheese Football**

**INGREDIENTS**
- 3 dozen Buffalo-style chicken wings, at room temperature
- 1 box round golden crackers (40 to 50)
- 2 1/2-3 pounds Cabot Sharp Yellow Cheddar, cubed
- 4 ounces Cabot Seriously Sharp Cheddar, cut into laces (about 1 cup)
- 1 carrot
- Fresh parsley

**DIRECTIONS**
1. On large platter, arrange two layers of chicken wings in football shape, keeping them as level as possible.
2. Cut piece of 10” x 5.5” cardboard into football shape. Cover with foil.
3. Place on chicken wing layer to protect crackers, making sure outer ring of chicken wings show.
4. Cover foil with one layer of crackers.
5. Arrange cubes of yellow cheddar on top of crackers, stacking them in two or three layers to create football shape. Decorate top with strips of white cheddar to make laces.

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Chile Con Queso

**INGREDIENTS**

- 1 tablespoon Cabot Salted Butter
- 1 tablespoon King Arthur Unbleached All-Purpose Flour
- 3/4 cup mild, medium or hot tomato salsa
- 1/4 cup Cabot Sour Cream
- 8 ounces Cabot Extra Sharp Cheddar or Cabot Sharp Cheddar, grated (about 2 cups)
- Tortilla chips

**DIRECTIONS**

1. In saucepan over medium heat, melt butter. Add flour and stir for about 30 seconds to cook flour.
2. Stir in salsa and cook, stirring, until mixture is simmering. Stir in sour cream.
3. Add cheese and continue stirring until cheese is completely melted and mixture returns to simmer.
4. Transfer to bowl and serve hot, surrounded with chips.

Sports Night Pretzel Crisps

**INGREDIENTS**

- About 2 dozen Original Pretzel Crisps
- 3 tablespoons coarse-grain mustard
- 3 ounces fully cooked reduced fat or regular hot smoked sausage, thinly sliced
- 3 tablespoons canned diced green chilies
- 4 ounces Cabot Sharp Light Cheddar or Cabot Sharp Cheddar, grated (about 1/2 cup)

**DIRECTIONS**

1. Preheat broiler.
2. Spread each crisp lightly with mustard and top with a couple of sausage slices.
3. Add chilies and sprinkle with cheese. Place on baking sheet and broil just until cheese is melted, about 1 minute.
**Hot Italian Cheddar Dip**

**INGREDIENTS**
- Cooking spray
- 1 (8-ounce) package Cabot Cream Cheese, at room temperature
- 2 tablespoons chopped fresh basil, divided
- 1/4 teaspoon ground black pepper
- Pinch salt
- 1 (10 ounces) package frozen chopped broccoli
- 8 ounces Cabot Sharp Cheddar or Cabot Extra Sharp Cheddar, grated (about 2 cups)
- 4 ounces Cabot Premium Cream Cheese
- 5 ounces Cabot Alpine Cheddar or Cabot Seriously Sharp Cheddar, grated and divided (about 1 1/4 cups)
- 1 slice white bread, crusts removed, processed into fine crumbs (about 3/4 cup)
- 1/2 cup chopped grape tomatoes
- 2 tablespoons minced red onion

**DIRECTIONS**
1. Preheat oven to 400°F. Coat small (about 2 1/2-cup) oven-proof baking dish with cooking spray.
2. In large bowl, beat Cream Cheese with electric mixer until light and airy, about two minutes. Beat in 4 teaspoons of basil, pepper and salt. Add 1 cup of cheddar and breadcrumbs; beat until blended.
3. Spread mixture in prepared dish. Top with remaining 1/4 cup cheddar.
4. Bake for 15 to 17 minutes or until heated through but not bubbling.
5. Let cool on wire rack for about 10 minutes. Serve warm, topped with tomatoes, red onions and remaining 2 teaspoons basil.

**Hot Broccoli-Cabot Cheddar Dip**

**INGREDIENTS**
- 1 (10 ounces) package frozen chopped broccoli
- 8 ounces Cabot Sharp Cheddar or Cabot Extra Sharp Cheddar, grated (about 2 cups)
- 2 tablespoons milk
- 1/2 - 1 teaspoon Tabasco or other hot sauce
- 1/2 teaspoon freshly grated black pepper
- 2 tablespoons minced red onion
- 1 slice white bread, crusts removed, processed into fine crumbs (about 3/4 cup)
- 1/2 cup chopped grape tomatoes
- 2 tablespoons minced red onion
- 1/2 cup chopped grape tomatoes
- 2 tablespoons minced red onion

**DIRECTIONS**
1. Place frozen broccoli in microwave-safe bowl; cover loosely with plastic wrap and microwave until hot and tender, about 9 minutes (do not add any water).
2. Uncover and add cheddar, cream cheese, milk, hot sauce and pepper to bowl. Cover again and microwave just until cheeses are melted, 1 to 2 minutes longer. Stir until smooth. (If mixture seems thin, it will thicken upon cooling slightly.)
3. Serve with crackers and fresh vegetables.
Cheesy Sweet Potato Coins
WITH CHIPOTLE CREMA

INGREDIENTS
Sweet Potato Coins
• 1 1/2 pounds (about 3 medium) sweet potatoes (choose long, narrow potatoes)
• 1 1/2 tablespoons olive oil
• 3/4 teaspoon ground cumin
Chipotle Crema
• 1/2 cup Cabot 2% Plain Greek-Style Yogurt
• 1 teaspoon minced chipotles in adobo
  (more if you like spicy)
• 3/4 teaspoon smoked paprika
• 1/2 teaspoon adobo sauce from the can
• 1 teaspoon lime juice
• 1/4 cup sliced scallions
• 1/2 sweet firm apple, such as Pink Lady, thinly sliced
• 5 ounces Cabot White Oak Cheddar, Cabot Sharp Cheddar or Cabot New York Extra Sharp Cheddar (about 1 1/2 cups)
• Salt and ground black pepper to taste

DIRECTIONS
1. Preheat oven to 450°F.
2. Wash potatoes and slice them into 1/4-inch slices or “coins.” Place in a bowl and add oil, cumin, paprika and salt. Toss to combine well.
3. Arrange the potato coins on a baking sheet lined with parchment paper. Roast in the oven 10 minutes, then flip and roast another 10 minutes until tender.
4. Remove the tray from the oven and sprinkle the coins with equal amounts of cheese. Return the tray to the oven and cook an additional 2-3 minutes until cheese is melted.
5. Meanwhile, make the chipotle crema by mixing the yogurt, chipotles, adobo sauce and lime juice together in a small bowl.
6. Arrange the sweet potato coins on a serving platter. Top each with a dollop of chipotle crema. Garnish with scallions.

Cheddar, Apple & Caramelized Onion Pizzettes

INGREDIENTS
• 1 tablespoon canola oil
• 1 large sweet onion, peeled and sliced
• 1/2 teaspoon chopped fresh thyme leaves
• Cooking spray
• 2 tablespoons cornmeal
• All-purpose flour for dusting
• 1 (20-ounce) ball pizza dough, preferably whole-wheat

DIRECTIONS
1. Place oil in small saucepan. Add onions, cover pan and place over medium heat. Cook, stirring occasionally and reducing heat if onions are beginning to brown.
2. Continue cooking and stirring until onions are very soft and starting to brown, 12 to 15 minutes. Stir in thyme, re-cover pan and let sit off heat while you prepare pizzas.
3. Arrange racks in upper and lower third of oven. Preheat oven to 400° F. Coat two large baking sheets with cooking spray and sprinkle evenly with cornmeal.
4. Dust work surface with flour. Divide pizza dough into 4 equal pieces. Roll each piece into thin circle, placing two circles on each baking sheet.
5. Divide onions among pizzas. Top each with some of cheddar, followed by apple slices. Sprinkle with salt and pepper.
6. Bake pizzas on top and bottom racks, exchanging positions and rotating midway, for 15 to 20 minutes or until crust is crispy and cheese is bubbling and lightly golden.
Garganelli Mac ‘n Cheese
WITH ROASTED JALAPEÑOS & BACON

INGREDIENTS
- 2 fresh jalapeño peppers
- 4 ounces applewood-smoked bacon, diced
- 3/4 cup panko (Japanese-style) breadcrumbs
- 2 tablespoons Cabot Unsalted Butter
- 2 tablespoons King Arthur Unbleached All-Purpose Flour
- 2 cups whole milk, heated to just below simmer
- 12 ounces Cabot Clothbound Cheddar, Cabot 3 Year Cheddar or Cabot Farmhouse Reserve Cheddar, grated (about 3 cups)
- Salt to taste
- 8 ounces dry garganelli or penne pasta

DIRECTIONS
1. Roast jalapeños directly over stovetop gas burner or under preheated broiler, turning with tongs, until skins are blistered all over.
2. Transfer peppers to small plastic bag and let stand. When cool enough to handle, remove and discard stems, skin and seeds. Chop flesh into fine dice and set aside.
3. Cook bacon in skillet until lightly browned; transfer with slotted spoon to small bowl. Add breadcrumbs, along with small amount of bacon fat to moisten, combining well.
4. In medium saucepan, melt butter over low heat. Add flour and whisk to combine. Let cook, stirring, for 2 minutes.
5. Gradually whisk in milk. Continue cooking, stirring often, until sauce is simmering and thickened. Let sauce bubble gently until quite thick, about 10 minutes longer, stirring often so it doesn’t scorch on bottom.
6. Remove from heat and stir in cheddar; when cheese is melted, season sauce with salt as needed.
7. Preheat oven to 350°F. Cook pasta in large pot of boiling salted water until al dente; drain and return to pot. Add cheese sauce and reserved jalapeños and stir together.
8. Transfer pasta to 2-quart baking dish or six individual ramekins. Top with breadcrumb mixture. Bake for 25 to 30 minutes or until browned on top and bubbling throughout.

Mac & Cheese Jalapeño Poppers

INGREDIENTS
Macaroni
- 1 cup whole wheat or gluten-free elbow macaroni
- 1 ¼ cups unsweetened almond milk
- ½ teaspoon mustard
- Pinch each of cayenne pepper, nutmeg, garlic powder
- Salt & pepper, to taste
- 2 ounces Cabot Pepper Jack, shredded (about 1/2 cup)
- 2 ounces Cabot Sharp Extra Light Cheddar, shredded (about 1/2 cup)
- 1 cup panko or gluten-free breadcrumbs
- Pinch cayenne pepper

DIRECTIONS
Macaroni
1. In a large pot, add milk, mustard, spices, and pasta. Heat on stovetop over medium heat, and bring to a simmer, stirring often. Lower heat to low, and continue to stir until milk is absorbed and pasta is tender, about 15 minutes.
2. Stir in cheese until melted through.
3. Spoon macaroni into prepared jalapeño halves, and place on a baking sheet.

Poppers
1. Preheat over to 375°.
2. In a shallow dish, whisk together egg, and milk.
3. In another shallow dish, stir breadcrumbs and cayenne pepper together.
4. Remove poppers from the freezer.
5. Dip each popper half in egg wash followed by breadcrumbs.
6. Place back on baking tray, and bake for 30-35 minutes, or until golden brown and crispy.

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Habanero Black Bean Dip

**INGREDIENTS**
- 1 teaspoon olive oil
- 1/2 medium onion
- 1/2 teaspoon cumin seeds
- 1 1/4 cups canned black beans, rinsed & drained
- 1 medium tomato, chopped
- 2 tablespoons water
- Dash of Kosher salt
- 1 tablespoon chopped fresh cilantro
- Half of a lime, juiced
- 1 ounce Cabot Habanero Cheddar, Cabot Chipotle Cheddar or Cabot Pepper Jack, grated (about 1/4 cup)

**DIRECTIONS**
1. Heat oil in a medium saucepan over medium-high heat; add onion and cumin seeds.
2. Sauté 2 minutes; add beans and tomato; sauté an additional 2 minutes. Add water and remove from heat. Using hand-held blender, process until desired consistency.
3. Stir in salt, cilantro and lime juice. Spoon into a small oven-safe bowl; sprinkle with cheese and broil 1 minute or until cheese is melted.

Alpine Cheddar, Fig, & Apricot on Sweet Potato Chips

**INGREDIENTS**
- Cabot Alpine Cheddar
- Fig Spread
- Dried apricots
- Honey
- Almonds or pecans for garnish
- Food Should Taste Good Sweet Potato Tortilla Chips

**DIRECTIONS**
1. Lay chips on a serving platter, top each one with a slice of Alpine Cheddar, a teaspoon of fig spread, and top with a small piece of dried apricot.
2. Drizzle with honey and garnish with almonds or pecans if desired. Repeat until you have your desired amount. (one 8 ounce bar of cheese will make 16 pairings).

Cabot Creamery Cooperative is owned by 1,000 farm families dedicated to creating the finest cheese in the world — including our signature cheddars. Made from only natural ingredients, our cheese melts into favorite recipes for luscious, mouthwatering meals.

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