



Fried Cheese

1/2 cup fine dry breadcrumbs	2 tablespoons milk
1/2 cup grated <i>Vella Dry Monterey Jack Cheese</i>	3/4 cup all purpose flour
1/4 teaspoon dried oregano	Vegetable or olive oil
1 teaspoon garlic powder	Tomato salsa
1 beaten egg	

Combine the breadcrumbs, grated Dry Jack, oregano, garlic, and optional salt to taste in a small bowl.

Wisk together the egg and milk in a separate bowl.

Place flour in a third bowl.

Cut into half inch thick slices. Dip each cheese slice into the flour, then into the egg mixture, and finally into the seasoned bread crumbs to coat generously.

Place coated cheese slices in a single layer on a tray to stand, uncovered for 10-15 minutes to dry. If the cheese is not completely covered with crumbs, repeat the process.

Meanwhile, pour oil to a depth of 2 inches into a heavy bottomed saucepan. Place over medium heat and heat until oil is hot but not smoking.

Carefully slide crumb-coated cheese into the hot oil and fry, turning once, until golden, about 2 minutes in all. Do not crowd the cheese slices in the pan or they will not cook properly.

Drain briefly on paper towels and serve with your favorite salsa.

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Grated Dry Jack Popovers

1 tablespoon butter

1 cup flour

1/4 teaspoon salt

1/4 cup *Vella Grated Dry Jack*

1 cup milk

2 large eggs

Melt butter.

Place oven rack on next to lowest shelf. Preheat oven to 450 degrees.

Combine milk, salt, flour, and butter in medium bowl.

Grease 6 deep muffin or custard cups, sprinkle with *Vella Grated Dry Jack*; set aside.

Beat in eggs just until blended. Fill cups 3/4 full.

Bake 15 minutes, and then reduce heat to 350 degrees. Do not open the oven door.

Bake 20 minutes more. Carefully remove popovers with spatula and serve immediately.

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Jalapeño Jack Corn Bread

1 cup flour

1 cup yellow cornmeal

2 tbs. sugar

2 tsp. baking powder

1 1/5 tsp. salt

2 cups grated

Vella Jalapeño Monterey Jack Cheese

3/4 cup milk

2 beaten eggs

1 4 oz. can chopped green chilies,
drained

Combine dry ingredients.

Stir in grated *Vella Jalapeño Monterey Jack Cheese*.

Add combined milk and eggs, mixing until just moistened.

Pour into greased 9 inch square pan.

Bake at 425 degrees for 20 minutes.

Variation: omit green chilies. Add additional 1/2 cup milk.

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Spicy Vegetable Cheese Chowder

3 cups chicken or vegetable broth

2 cups milk

1 cup hot water

2 tbs. flour

1 cup chopped potato

2 cups shredded *Vella Jalapeño Jack Cheese*

1/2 cup each chopped carrots, celery, onion, and green pepper (vegetables may be chopped in food processor or blender)

Dash pepper

1 tbs. minced parsley

1/4 cup butter or margarine

Pour broth into a large pot and bring to boil.

Add chopped vegetables. Cover and simmer for 1 1/2 hours.

In a small bowl, combine milk and flour and mix until smooth. Stir slowly into hot vegetable broth.

Add shredded *Vella Jalapeño Jack Cheese*, pepper, and parsley, and stir until thickened (about 7 minutes).

Makes 6-8 servings.

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Macaroni and Cheese

1 lb. macaroni	1/2 cup flour
1 lb <i>Vella Sharp Cheddar Cheese</i> (grated)	1 quart non-fat milk
1 cube (1/4 lb.) butter	Dash of white pepper

Cook macaroni "al dente" and drain.

Make a white sauce.

- In a thick bottomed pot over low heat.
- Melt butter, add flour, and stir for 5 minutes without browning.
- Add milk and cook until sauce thickens.

Add 2/3 cup grated *Vella Sharp Cheddar Cheese* and pepper, stirring until cheese melts, and remove from heat.

Add macaroni, and stir to coat with sauce.

Pour mixture into 2 1/2 quart casserole, top with remaining *Vella Sharp Cheddar Cheese*, and bake at 350 degrees for 30 minutes.

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Curried Broccoli or Potato Soup

2 tbs. butter (ideally Vella butter,
obtained at the factory)

1 medium onion, diced

6 cups chicken broth

2 large potatoes, cubed

4 carrots, thinly sliced

1 cup milk

2 cups shredded sharp *Vella Cheddar
Cheese*

1/2 lbs broccoli, separated into stalks.
Reserve a few flowerettes for garnish.

With broccoli:

Melt butter in an 8 quart pot over medium heat.

Add curry powder and onion. Cook, stirring, for 5 minutes.

Stir in broccoli, potatoes, and carrots. Reduce heat, cover, and simmer until potatoes
mash easily (about 30 minutes).

Puree soup, return to pot, and bring to boil.

Stir in broccoli flowerettes and milk.

Reduce heat and simmer 5 minutes.

Slowly stir in shredded *Vella Cheddar Cheese*.

Serve when cheese is melted.

Optional: season with crushed garlic cloves and 1 tsp. Asian chili sauce.

With potatoes only:

Omit broccoli and increase to 4 potatoes. Follow above directions.

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Three Cheese Chicken Breasts in Tomato Sauce

1/2 cup olive oil	2 bay leaves
6 skinless boneless chicken breast halves	8 ounces penne, freshly cooked, or for a low-carb alternative, serve on cooked spaghetti squash or whole wheat pasta.
1/2 large onion, chopped	
2 large garlic cloves, chopped	1 cup grated Vella Partially Skimmed Jack
1 tablespoon dried oregano	
1 15 ounce can tomato sauce	1/3 cup grated Vella Asiago
1 14 ounce can Italian style stewed tomatoes	1/3 cup grated Vella Dry Monterey Jack
1/3 cup dry white wine	

Preheat oven to 375 degrees F. Butter 9 x 13 inch glass baking dish.

Heat oil in heavy large skillet over high heat. Season chicken with salt and pepper.

Add chicken to skillet; sauté until outside is white, about 1 minute per side; transfer to plate.

Add onion, garlic and oregano to skillet and sauté until onion begins to soften, about 4 minutes.

Add tomato sauce, stewed tomatoes with their juices, wine and bay leaves and cook until sauce thickens breaking up tomatoes with spoon about 8 minutes; discard bay leaves.

Line prepared dish with penne, arrange chicken over it, and cover the chicken and pasta completely with the tomato sauce.

Mix cheeses in small bowl. Sprinkle cheeses over sauce.

Bake until chicken is just cooked through and sauce bubbles, about 20 minutes.

Serves 6.

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Baked Polenta with Italian Style Table Cheese

Polenta is layered with Italian Style Table Cheese and cream in this decadent casserole. Offer it with sausages and tomato sauce or on its own as a brunch or lunch dish. Or, for a vegetarian treat, substitute chicken broth with vegetable broth.

4 1/2 cups water	2 1/2 cups yellow cornmeal
2 14.5 ounce cans chicken broth	1 pound <i>Vella Italian Style Table Cheese</i> , grated
5 shallots minced	1/2 cup whipping cream
4 teaspoons dried marjoram	

Preheat oven to 350 degrees F.

Butter 8 x 13 inch baking dish.

Combine 2 1/2 cups water, broth, shallots and marjoram in heavy large Dutch oven; bring to boil.

Mix 2 1/2 cups cold water and cornmeal in bowl. Gradually mix cornmeal mixture into broth mixture. Return to boil, stirring often about 10 minutes.

Season with salt and pepper.

Immediately spread 2 cups polenta in prepared dish top with 1 1/2 cups *Vella Italian Style Table Cheese*. Drizzle with 1/2 cup cream repeat layering using 2 cups polenta, 1 1/2 cups *Vella Italian Style Table Cheese* and 1/2 cup cream. Top with remaining polenta and spread remaining cheese over the top. Cover with foil.

Bake covered polenta until hot in center, about 1 hour and 15 minutes. Uncover; and continue baking about 10 more minutes until the polenta bubbles at edges and the top begins to brown.

Serves 10

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Potato Skins with Bacon and Cheese

A favorite steak dinner starter served at Cattlemen's Steakhouse in the historic Stockyards City area of Oklahoma City.

3 medium russet potatoes	1 tablespoon chopped fresh parsley
Vegetable oil	Cayenne pepper to taste
5 bacon slices	1/2 cup chopped green onions
1 1/2 cups grated <i>Vella Sharp Cheddar Cheese</i>	Sour cream
1 1/2 cups grated <i>Vella Original Monterey Jack Cheese</i>	

Preheat oven to 425 degrees F. Scrub potatoes; pat dry, and rub skins with oil.

Place potatoes on baking sheet. Bake until potatoes are tender, about 1 hour. Cool.

Cut each potato lengthwise into quarters. Scoop out centers; leaving 1/2 inch thick layer of cooked potato on skins.

Oil baking sheet.

Place skins, skin side down on sheet spacing 1 inch apart. Sprinkle with salt and pepper.

Cook the bacon in heavy large skillet over median heat until brown and crisp. Drain and chop the bacon.

In a medium bowl, combine the bacon, cheeses, parsley and cayenne; sprinkle cheese mixture atop the skins.

Bake uncovered at 425 degrees until the cheese mixture melts and the skins are crisp, about 25 minutes.

Transfer skins to a platter. Sprinkle with green onions; top with dollops of sour cream and serve.

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Chicken Saltimbocca

Low carb, flavorful, and easy to prepare. For a party, increase the recipe size, prepare ahead, and bake at the last minute.

4 boneless skinless chicken breast halves	1 cup <i>Vella Grated Dry Monterey Jack Cheese</i>
4 slices prosciutto or other flavorful ham	Salt and pepper to taste
4 1/4 inch slices <i>Vella Rosemary Jack Cheese</i>	1/4 c. butter, melted

Preheat oven to 350 degrees.

Place a piece of chicken boned side up, between 2 pieces of clear plastic wrap. Working from the center to the edges, pound lightly with a meat mallet, forming a rectangle about 1/8 inch thick. Remove plastic wrap. Repeat with remaining chicken.

Place a prosciutto or ham slice and a slice of *Vella Rosemary Jack Cheese* on each cutlet, trimming to fit within 1/4 inch of edges. Fold in sides; roll up jelly roll style, pressing to seal.

Place *Grated Vella Dry Monterey Jack Cheese* into a shallow bowl or plate. Brush each chicken roll in butter, then roll in grated cheese. Bake in a shallow baking pan for 20 minutes or until chicken is cooked and cheese melts.

Serves 4.

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Olive Festival Toma Cheese

This wonderful flavored *Vella Toma Cheese* recipe was created for the Sonoma Olive Festival--made with locally grown Coturri Extra Virgin Olive Oil and served on Artisan Bakers' Olive Bread. As a low-carb alternative, serve with crudités such as carrots, celery, or cucumber slices.

1 lb. wedge of *Vella Toma*, room temperature

1/4 cup fresh thyme leaves, chopped

Sea salt and black pepper to taste

1/2 cup finest Extra Virgin Olive oil

Thyme sprige for garnish

1 artisanal olive bread sliced fresh with each slice quartered

1 tsp. chili flakes

Place the wedge of *Vella Toma Cheese* on a large round platter or bowl. Drizzle with olive oil and sprinkle with sea salt, pepper, chili flakes, and thyme. Allow to rest at room temperature for 30 minutes to enhance the flavors. Garnish with thyme sprigs. Serve with fresh slices of olive bread paired with a zinfandel wine.

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Herbal Cheese Toasts

The recipe given here uses basil and sun-dried tomatoes, but you can experiment with many other cheese, herb, and vegetable combinations. Suggestions follow the basic recipe.

1 thin baguette, cut into 1/2 inch thick slices	6 oz. shredded <i>Vella Pesto Jack Cheese</i> (chill before shredding)
Olive oil	About 30 basil leaves
6 ounces	10 oil-packed sun dried tomatoes, quartered
Chopped parsley to garnish	

Preheat oven to 400 degrees.

Brush both sides of each slice of bread with the olive oil. Place on baking sheet and bake about 8 minutes or until very lightly toasted. Sprinkle with cheese. Top with a basil leaf and a tomato quarter. Return to oven and bake about 5 more minutes until the cheese melts. Serve immediately.

Makes 12-15 appetizers

Other recommended combinations:

Vella Jalapeño Jack Cheese and drained fresh tomato salsa

Vella Rosemary Jack Cheese with grilled chicken and red pepper strips

Vella Traditional Jack Cheese with fresh chopped garlic and green onions, or with a slice of tomato

Vella Garlic Cheddar Cheese with grilled mushrooms cut into small strips and grilled red onions.

Vella Toma Cheese with braised spinach with garlic and basil. The Toma is too soft to shred. Chill it before slicing.

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*Baked Eggplant **

Low carb, meatless, and delicious.

1 eggplant, 1 1/2 to 2 lbs.

Chopped parsley to garnish

4-5 Tbs. butter at room temperature

4 Tbs. *Vella Grated Dry Monterey Jack Cheese*

Salt and pepper to taste

Preheat oven to 400 degrees.

Peel the eggplant and trim off the ends. Cut the eggplant into 6-8 slices, each about 1/2 inch thick.

Blend the butter and *Vella Grated Dry Monterey Jack Cheese*, and spread on both sides of each eggplant slice.

Sprinkle with salt and pepper

Place slices in a single layer on a baking sheet and bake 15-20 minutes until the eggplant is tender throughout.

Sprinkle with chopped parsley and serve.

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Basil Cheeseburgers

Another quick, easy, and delicious main course

2 lbs ground meat (beef, turkey, chicken, or lamb)	2 Tbs. <i>Vella Grated Dry Monterey Jack Cheese</i>
1 egg, lightly beaten	1 clove garlic, minced
Salt and pepper to taste	1/2 cup chopped fresh basil
1/2 lb. <i>Vella Pesto Monterey Jack Cheese</i> , grated	

In a large bowl, mix the ground meat with salt, pepper, and egg.

Divide into 6 portions.

Mix remaining ingredients and divide those into 6 portions as well.

Form each portion of meat around a portion of the basil mixture, and flatten slightly into a patty.

Preheat grill, broiler, or skillet and cook each burger to desired taste--approximately 5 minutes on each side for rare, 7 for medium, and 8 for well done.

Serves 6.

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Stuffed Zucchini *

A wonderful use for both medium and oversized zucchini

5 medium or fewer large zucchini	1/4 tsp. crushed dried oregano
2 Tbs. olive oil	Sea salt and black pepper to taste
1 cup chopped fresh mushrooms	2 Tbs. chopped pimento
2 Tbs all-purpose flour or 1 egg for low-carb version	1/4 cup <i>Vella Grated Dry Jack</i>
1 cup (4 oz) shredded <i>Vella Traditional Monterey Jack</i>	

Cook whole zucchini in boiling salted water for about 10 minutes, or until barely tender.

Prepare the zucchini for stuffing. Cut in half lengthwise. For zucchini curl, cut a thin horizontal slice from the top of each zucchini half, without cutting through one end. Roll up. Scoop out center, leaving 1/4 inch shell. Chop center portion and set aside.

Make the stuffing. Sauté the mushrooms in the olive oil for about 3 minutes, or until tender. Stir in oregano, and then remove from heat. Stir in Monterey Jack cheese, pimento, flour (if used) and the remaining chopped zucchini. Remove from heat and stir in beaten egg for low-carb version.

Preheat broiler. Fill Zucchini shells, using approximately 1/4 cup filling for each medium sized shell. Sprinkle with *Vella Grated Dry Jack Cheese*. Broil several inches from source of heat for 3-5 minutes, or until hot and bubbly.

Stuffed zucchini can be assembled in advance, covered, and refrigerated for up to 4 hours. Broil 5-7 minutes instead of 3-5.

For variations, use one of the *Vella Naturally Seasoned Monterey Jack* cheeses and omit the oregano.

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