THE CHEESES

ewephoria





PASTEURIZED - VEGETARIAN RENNET - 10 MOS This month's "bah" cheese is a sheep's milk gouda





PAIRS WITH















FRIENDLY&FLEXIBLE - GOAT PASTEURIZED - VEGETARIAN RENNET - 4 MOS @BEEMSTERCHEESE









This **Dutch** goat gouda from **Beemster** is a crowd pleaser, with its beautiful white color and silky smooth texture, little bit of gouda sweetness. Perfect for people who think they don't like goat cheese.



A GATEWAY GOAT CHEESE



tintern



FRIENDLY&FLEXIBLE - COW PASTEURIZED - VEGETARIAN RENNET - 3 MOS @SOMERDALECHEESE











Somerdale in England starts with a Welsh-style cheddar and mixes in shallots and fresh chives, giving it its verdant allium-green color. It's dense, creamy, and a little tangy, perfect for grating, slicing, and snacking.

IT'S CHEDDAR AND ONIONS ALL IN ONE

moo bah mah



FLAVOR PROFILE GUIDE

hold red

dessert















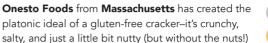


THE PAIRINGS

gluten-free crackers

SEA SALT

@ONESTO FOODS







OTHER USES

Sprinkle over salads for an added crunch.

and is the only cracker you'll ever need.



@FOREVERCHEESECO

This popular Spanish snack imported from **Spain** by Mitica is about to be your favorite snack, too. It's crunchy, salty, and savory—in short, just what you want it to be.



OTHER USES

Use as a garnish for soup (or pozole!) to add some texture.



red pepper relish





Fourth Creek from New Jersey makes a relish just like mom used to make—literally! It's based off the recipe from founder Andy Schiavetti's mom, who would serve it to friends and family until it gathered a cult following that now includes Martha Stewart. You're about to find out why.





OTHER USES

Make like Martha and put it on a (veggie) burger.

*nutty doesn't mean it contains nuts! This box is nut-free.



