



# LIL' MOO

Grass-Based Cow's Milk Cheese



## About Us:

At Sweet Grass Dairy, we are dedicated to producing high quality, flavorful cow's milk cheeses that are a true expression of our unique terroir in south Georgia. Our family is dedicated to farming sustainably in a New Zealand rotational grazing method and upholding the highest level of humane animal husbandry. Our goal is to make cheeses in an old world style to let the true flavors of the grass based milk shine through to the final product.

## Description:

This is a Fresh Cow's milk cheese. It is distinguished by a slight yellow hint and it can be used as a spread, in a wide range of recipes or it can be eaten by itself. Lil' Moo is similar to a cream cheese, but it's tangier and brighter with an almost yogurty flavor profile. The Garlic and Chive Moo is wonderful as a spread or even a dip for chips or bread.

## Wine and Beer Pairings:

Lil' Moo can be paired with white wines such as Riesling, Pinot Gris or Sauvignon Blanc. For an interesting beer pairing, try with a floral IPA.

## Awards:

2016 Southern Living Food Award Winner,  
2015 American Cheese Society -  
3rd place

365 DAYS

BARN FREE

GRASS FED

Farm / Company: Sweet Grass Dairy

City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Fresh Cow's Milk

Milk Treatment: Pasteurized

Rennet: Microbial

Rind: None

Texture: Fresh

Aging: 4 days | Shelf Life: 60 days

Size(s): 32oz vacuumed re-sealable bags

Ingredients: Grass-based Pasteurized Cow's Milk,  
Cultures, Microbial Rennet, Sea Salt



CHEESE MAKERS  
*in the* AMERICAN SOUTH

