

Creamy Combos



A GUIDE TO FLAWLESS FLAVOR PAIRINGS



CABOT[®]
CREAMERY

We think it's simple.
The best milk makes the best cheese.
And the best cream, butter, and yogurt too.



FOR OVER 100 YEARS, our co-op has been owned by farm families dedicated to quality, hard work, and community—and it always will be.

Being a co-op means we stand together to ensure every single ounce we produce is held to the same standards of excellence. Because, for us, quality is about more than flavor alone. It has to filter through every aspect of the taste and cooking experience.





WE CRAFT OUR HIGH-QUALITY PRODUCTS TO NOT ONLY HOLD UP TO RECIPES BUT TO ENHANCE THEM. Each has its own characteristics that make it special—from the “Northeast Bite” of our cheddar to the tang of Greek yogurt, the tart richness of sour cream, to the sweet, smooth taste of our butter.

In this guide, we'll share our secrets for tapping into those unique characteristics, and we'll show how pairing them with particular ingredients will enhance the overall experience, opening up new dimensions and depths of flavor that complement, contrast, and, quite frankly, wow the palate.

Cheddar Cheese ⁶⁻²³

Sour Cream ²⁴⁻⁴¹

Unsalted Butter ⁴²⁻⁵⁹

Greek Yogurt ⁶⁰⁻⁷⁷



Cabot Creamery Cheddar

Sharp

Creamy Texture, Rich Flavor

WHEN IT COMES TO RICH FLAVOR, OUR CHEDDAR IS EXTRA—sharp that is. Its unique bite is tied to our terrior (which is just a fancy word for the very special land our cows graze upon) and something that sets Cabot Creamery Cheddar far apart from the rest.

Our Sharp Cheddars are crafted to deliver a creamy, smooth texture with a bold taste that makes recipes pop, while their smooth finish delivers the perfect balance of texture and tang.

While our EXTRA SHARP has a slightly crumbly texture, its deep flavor has a luscious finish full of notes of citrus.

FLAVOR PAIRINGS

Sherry Vinegar

Pecan

Kecap Manis

Mustard



Sherry Vinegar & Cabot Creamery Cheddar

Oaky *Acidic* *Woody*

PRODUCED WITHIN THE "SHERRY TRIANGLE" region of the Cádiz province in Spain, sherry vinegar has a complex flavor and smooth acidity.

All sherry vinegar starts with sherry wine that is naturally fermented in American oak barrels for at least six months until it achieves a minimum of seven degrees of acidity. The longer it's aged, the darker the color and the more complex the flavor.

This slightly sweet taste and oaky essence of sherry vinegar complement the more grounded, earthy, and nutty flavors found in cheddar. While the rich, salty taste of cheddar balances the vinegar's tang.



Cheddar and Mushroom Crepes with a Sherry Vinaigrette Frisee Salad

SERVES 16

INGREDIENTS

- 2¾ cups whole milk
- 5 cups **Cabot White Cheddar Shreds**, divided
- 3 large eggs
- 1½ cups all-purpose flour
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 2 tablespoons **Cabot Unsalted Butter**, melted
- 4 cups mushrooms, sauteed in butter
- 8 cups frisee
- 1 cup Sherry Dijon Vinaigrette

DIRECTIONS

HEAT the milk and 1 cup of cheese, whisking until melted and bubbling. Then immediately remove from heat.

ALLOW to cool then temper mixture with the eggs. Add the flour, sugar, salt, and butter, whisk until incorporated.

MAKE the crepes in a buttered nonstick pan and cook until golden brown on each side.

WARM the crepes if needed, then fill each crepe with ¼ cup mushrooms and ¼ cup cheese.

TOP with frisee and a drizzle of vinaigrette.

Sherry Dijon Vinaigrette

INGREDIENTS

- 2 tablespoons whole grain Dijon
- ½ cup sherry vinegar
- ¾ cup extra virgin olive oil

DIRECTIONS

WHISK whole grain Dijon and vinegar together.

ADD oil, whisk vigorously until emulsified.



Pecan & Cabot Creamery Cheddar

Floral *Buttery* Crunchy *Foresty*

NATIVE TO THE SOUTHERN REGIONS OF THE UNITED STATES AND NORTHERN MEXICO, THE PECAN FEATURES A DISTINCTLY SWEET, BUTTERY TASTE AND CRUMBLY TEXTURE.

While the proper pronunciation of this extremely popular nut is often debated (PEA-can? puh-CON?), one thing is indisputable: The luxurious, buttery flavor is an asset to all kinds of recipes.

The slightly bitter outside and rich, almost fatty flavor of the nut's fleshy inside even out the sharpness of cheddar cheese, creating a palate-pleasing sweet-savory combo.



Savory Pecan and Caramelized Onion Tart with Cheddar Crust

SERVES 8

INGREDIENTS

- 1 each Cheddar Pie Dough, 11-inch tart pan, baked
- $\frac{3}{4}$ cup onion, caramelized
- $\frac{1}{3}$ cup pecans, halves
- 1 cup **Cabot White Cheddar Shreds**
- 1 teaspoon parsley, chopped

DIRECTIONS

SPREAD onions in an even layer in the tart crust, next the pecans and then the cheese.

BAKE at 350 degrees until cheese is melted.

GARNISH with parsley.

Cheddar Pie Dough

INGREDIENTS

- $\frac{3}{4}$ cup all-purpose flour
- 6 tablespoons **Cabot Unsalted Butter**, cold, small cubes
- $\frac{1}{4}$ **Cabot White Cheddar Shreds**
- 5 teaspoons cold water

DIRECTIONS

PULSE ingredients in the food processor until the dough comes together.

WRAP and reset dough until ready to roll, dock and bake at 350 degrees until light golden brown.



Kecap Manis

& Cabot Creamery Cheddar

Umami *Aromatic* Sweet *Silky*

**THIS COMPLEX SYRUPY SOY SAUCE IS A STAPLE OF
INDONESIAN CUISINE KNOWN FOR ITS ABILITY TO
BALANCE SALT.**

Kecap manis has a generous helping of palm sugar to thank for its sweet flavor and molasses-like consistency.

Its rich fragrant notes come from the inclusion of aromatic spices such as star anise, cinnamon, coriander, clove, and black pepper. While the deep, bittersweet caramel and soy notes enhance the umami savoriness of hard, aged cheese.

Sweet Soy Pulled Chicken Grilled Cheese with Cheddar on Garlic Toast

SERVES 1

INGREDIENTS

- ½ cup chicken thigh, cut into 1-inch bites
- 3 tablespoons tamarind paste
- ¼ cup onion, medium dice
- 3 tablespoons garlic, minced
- ¼ cup red finger chile, large dice
- ½ teaspoon black pepper
- ⅓ cup kecap manis (sweet soy)
- ¼ cup vegetable oil
- 2 each garlic Texas toast
- 2 tablespoons **Cabot Unsalted Butter**
Cabot White Cheddar Slices
(enough for good melt)

DIRECTIONS

TO MAKE the marinade, mix tamarind paste, onion, garlic, red chile, black pepper, kecap manis, and oil. Place chicken in the marinade and refrigerate overnight.

SET grill to high and fully cook chicken, and reserve for the sandwich build.

BUTTER two slices of bread. On the nonbuttered side of the first piece, add sliced cheddar and grilled chicken then cover with another slice of buttered bread. The buttered side should be facing outward.

HEAT a skillet to medium-high heat. Grill each side for 2 to 3 minutes or until desired doneness is reached. Cut in half and enjoy hot!





Mustard

& Cabot Creamery Cheddar

Tangy Stimulating Robust Fiery

FROM BOLD AND BRIGHT TO DOWNRIGHT HOT,
MUSTARD HAS BEEN HEATING UP DISHES FOR MILLENNIA.

One of the world's oldest condiments, mustard dates back to the Romans—and not much has changed about it since. Mixing ground mustard seeds with any number of liquids (like water or vinegar) creates the spectrum of mustard flavors and heat levels we know today.

Mustard's pleasant bitterness, tangy vinegar taste, and fiery essence are a delicious counterpart to cheddar's acidic bite.



Grilled Cheddar Bratwurst with Beer Mustard and Fried Onions

SERVES 1

INGREDIENTS

- 1 each bratwurst
- 1 each pretzel bun, split
- 2 tablespoons White Cheddar Sauce
- 1 tablespoon, whole grain beer mustard
- 1 tablespoon onion, thinly sliced, fried

DIRECTIONS

GRILL bratwurst on hot grill until cooked through, and toast pretzel bun.

ADD bratwurst to pretzel bun then smother in the cheese sauce and top with whole grain beer mustard. Finish with fried onions.

White Cheddar Sauce

INGREDIENTS

- 1 cup milk
- 3 tablespoons **Cabot Unsalted Butter**
- 3 tablespoon all-purpose flour
- ½ teaspoon Dijon mustard
- 1 cup **Cabot White Cheddar Shreds**

DIRECTIONS

BRING milk to a simmer in a saucepan.

OVER medium-high heat in a separate saucepan, add the butter and melt. Whisk in the flour slowly until a paste is formed. Slowly whisk in the milk and make sure to break up any clumps. Simmer for a few minutes until the raw flour is cooked. Make sure to keep stirring to avoid burning. Add in the Dijon mustard and cheese then mix until melted and smooth.

Whole-Grain Beer Mustard

INGREDIENTS

- ⅓ cup yellow mustard seed
- ¼ cup brown mustard seed
- ½ cup IPA beer
- 2 tablespoons light brown sugar
- ½ cup apple cider vinegar
- 1 teaspoon salt
- ⅛ teaspoon allspice

DIRECTIONS

SOAK the mustard seeds in beer. Cover and place in the refrigerator overnight at least for 12 hours or until the liquid is fully absorbed and the seeds are soft to the touch. Add additional 3 tablespoons of beer and soak for another 12 hours.

MIX together the brown sugar, apple cider vinegar, salt, and allspice in a small saucepan. Bring to a boil over medium heat, remove from heat, and let cool slightly.

ADD the mustard seeds and mixture from the saucepan into a blender and pulse 4-5 times. Make sure the mixture isn't too smooth and you can see some visual mustard seeds.



Tangy

Rich Texture, Smooth, Tart Taste

MADE WITH ONLY LIGHT CREAM, NONFAT MILK, AND ENZYMES, our award-winning sour cream delivers a pure, fresh taste that isn't hindered by unwanted additives.

Its rich, thick consistency and subtly tart tang make **CABOT SOUR CREAM** stand out. Whether used to create creamy sauces and soups, craft tender baked goods, or served as a beautiful finish, our sour cream is sure to take every recipe to mouthwatering new heights.

FLAVOR PAIRINGS

Pork Loin

Strawberry

Duck Bacon

Hazelnut

Cabot Creamery Sour Cream



Pork Loin & **Cabot Creamery Sour Cream**

Tender Mild *Sweet* Lean

PORK LOIN IS A WIDE AND THICK RECTANGULAR CUT FROM THE LOIN MUSCLE OF THE HOG.

Not to be confused with pork tenderloin, pork loin is a lean cut of meat with a rosy color. It features a thin layer of fat called a "fat cap" that influences the taste of the cut.

The creamy, rich, and tangy taste of sour cream is a natural pairing for the lean, tender taste of carefully cut pork loins.

Creamy Mushroom Grilled Pork Loin with Egg Noodles

SERVES 4

INGREDIENTS

- ½ pound pork loin, 1-inch medallions
- 1½ teaspoons olive oil
- 1½ teaspoons salt
- 1½ teaspoons black pepper, fresh cracked
- 1½ tablespoons **Cabot Unsalted Butter**
- 2 cups wild mushroom blend (cremini, oyster, shiitake), sliced
- 1 tablespoon garlic, minced
- ¼ cup dry white wine
- ¼ teaspoon Dijon mustard
- 1½ tablespoons fresh thyme, picked
- 2 tablespoons chicken stock
- ½ cup **Cabot Sour Cream**
- 2 cups egg noodles, cooked
- 1 tablespoon Italian parsley, chopped

DIRECTIONS

CUT the pork loin into 1-inch medallions and toss lightly with olive oil and season with salt and pepper. Grill each medallion on high heat until they have grill marks and are golden brown. No need to fully cook yet.

ADD the oil and butter to a skillet over medium-high heat. Add mushrooms and cook until they are browned on both sides. Add garlic and cook for a few more minutes. Deglaze the pan with wine and reduce until almost dry.

STIR in Dijon mustard, fresh thyme, salt, chicken stock, and sour cream. Mix until smooth.

ADD the pork into the pan and let it simmer for another few minutes or until the pork has cooked through and the sauce has reduced.

PLACE 2 cups of cooked egg noodles on a large plate and top with mushroom sauce and sliced pork. Garnish with chopped parsley.





Duck Bacon & Cabot Creamery Sour Cream

Smoky Cured *Salty* Crispy

LET'S BE REAL. BACON IS BELOVED FOR A REASON.

There isn't much that a bit of salty, smoky bacon doesn't pair well with. But it's the unexpected that really elevates traditional dishes to something new.

Duck bacon is most often made from duck breast, which is seasoned and smoked to create a delicious alternative that can be used exactly as pork-based bacon.

Its smoky, salty, umami flavor, sweet tang, fatty mouthfeel, and crispy texture even out when paired with cool sour cream.



Hasselback Potatoes with Duck Bacon and Cheddar

SERVES 1

INGREDIENTS

- 1 each russet potato
- 1 tablespoon **Cabot Unsalted Butter**, melted
- ¼ cup **Cabot White Cheddar Shreds**
- 2 tablespoons Roasted Garlic and Chive Sour Cream
- ¼ cup duck bacon, cooked
- 1 tablespoon fire roasted poblanos, medium dice
- 1 tablespoon crispy shallots

DIRECTIONS

PREHEAT the oven to 400 degrees.

MAKE ¼-inch slices across the potatoes, making sure you do not cut through the bottom. Place potatoes on a baking sheet lined with parchment paper, then brush butter evenly on all sides of the potatoes. Bake for about 20-30 minutes until the potato is soft and fully cooked.

LOWER the oven heat to 350. Place shredded white cheddar cheese in between the slits in the potatoes, then return to the oven and bake for about 5-7 minutes, until the cheese is fully melted.

REMOVE from the oven and garnish with Roast Garlic and Chive Sour Cream, crispy duck bacon, fire-roasted poblanos, and crispy shallots.

Roasted Garlic and Chive Sour Cream

INGREDIENTS

- 1 cup **Cabot Sour Cream**
- 3 tablespoons garlic, roasted
- 2 tablespoons olive oil
- ¼ cup chives, chopped
- 1 tablespoon salt

DIRECTIONS

ADD sour cream, roasted garlic, olive oil, chopped chives, and salt to a good processor, and pulse until all ingredients are smooth and fully incorporated.



Hazelnuts & Cabot Creamery Sour Cream

Supple Toasted *Buttery* Crunchy

DESPITE THEIR NAME, HAZELNUTS ARE NOT PART OF THE NUT FAMILY. IN FACT, THEY'RE FRUIT.

Small and round, hazelnuts have a cinnamon-colored shell and yellow-toned flesh that's sweet with a rich, oil taste.

Most of the world would likely agree that a hazelnut and chocolate pairing is undeniably delectable. Throw sour cream into the mix, and experience something truly extraordinary.

Together, the nutty, earthy notes of hazelnut and the sweetness of chocolate accentuate sour cream's acidic richness.



Chocolate Hazelnut Sour Cream Bread Pudding with Brown Sugar Creme Sauce

SERVES 27

INGREDIENTS

- 2 loaves brioche, cut into 1-inch cubes
- 1 cup **Cabot Unsalted Butter**, melted
- 1½ cups honey
- 2 cups whole milk
- 8 ounces semisweet chocolate, coarsely chopped
- 2 cups **Cabot Sour Cream**
- 8 each large eggs
- 8 each egg yolks
- ½ cup granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- ½ cup hazelnuts, chopped
- 3½ cups Brown Sugar Creme Sauce

DIRECTIONS

LAY out bread cubes in a single layer on a sheet pan and bake in a 350 degree oven for a few minutes until lightly toasted.

MIX the honey and butter and pour over the toasted bread. Toss to coat. Place the pan back in the oven and toast for a few more minutes until slightly crispy. Set aside to cool.

OVER medium heat, cook milk in a medium saucepan until simmering. Pour milk over chocolate and stir until completely combined and chocolate has melted. Whisk in the sour cream until the mixture is smooth.

WHISK the eggs, egg yolks, sugar, vanilla extract, and salt together in a large bowl. Temper the egg mixture with the chocolate mixture and whisk until smooth.

GREASE a hotel pan and spread the bread and chopped nuts in an even layer. Pour the chocolate custard over the top and press the bread into the liquid, tossing until evenly distributed. Drizzle a little extra milk around the edges of the pan to prevent burning. Cover tightly with aluminum foil.

BAKE the bread pudding at 320 degrees for 45-50 minutes or until the edges are set and the pudding is still moist.

SERVE with Brown Sugar Creme Sauce. Top with sliced hazelnuts.

Brown Sugar Creme Sauce

INGREDIENTS

- ¼ cup **Cabot Unsalted Butter**
- 1 cup brown sugar
- 2 cups **Cabot Sour Cream**
- 2 tablespoons vanilla extract

DIRECTIONS

WHISK ingredients over low heat until sugar is melted and sauce is smooth.

SERVE warm or cold.



Strawberry & Cabot Creamery Sour Cream

Bright Sweet
Soft *Juicy*

CONSIDERING THE WORLDWIDE LOVE FOR THIS HEART-SHAPED BERRY, it may not come as a surprise that this luscious red fruit is actually part of the rose family.

While the exact taste, color, and size can vary by variety, small, vibrant-colored strawberries are often sweeter and juicier than their larger counterparts.

That sweet and perfumy, juicy, and slightly acidic taste of this fiber-filled berry brings out and balances the tart tang of our sour cream.



Strawberry Rhubarb Sour Cream Creme Brulee

SERVES 8

INGREDIENTS

- 2 cups Strawberry Rhubarb Filling
- 2 cups heavy cream
- 1 cup **Cabot Sour Cream**
- $\frac{3}{4}$ tablespoons granulated sugar, divided
- $\frac{1}{4}$ teaspoon lemon zest
- 8 each egg yolks

DIRECTIONS

COOK heavy cream until simmering and remove from heat.

WHISK together $\frac{3}{4}$ cup sugar, lemon zest, sour cream, and the egg yolks in a medium bowl until well blended and pale yellow.

TEMPER egg and cream mixture to make custard.

FILL ramekins each with $\frac{1}{4}$ cup rhubarb filling and cool briefly to set, and then a $\frac{1}{2}$ cup of custard.

BAKE ramekins in a water bath at 320 degrees just until the creme brulee is set, but still trembling in the center.

CHILL.

TOP with a thin layer, about 1 teaspoon, of sugar, clean edges and torch until light golden brown.

Strawberry Rhubarb Filling

INGREDIENTS

- 3 cups rhubarb, chopped
- 3 cups strawberries, halved
- 1 cup granulated sugar
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons lemon juice

DIRECTIONS

ADD the rhubarb, strawberries, sugar, cornstarch, salt, and lemon juice to a heavy-bottomed saucepan.

COOK over medium heat, stirring until rhubarb is soft.



Cabot Creamery Butter

Rich

Creamy, Dreamy, Smooth & Sweet

WE BELIEVE BUTTER IS A BEAUTIFUL THING.

No, really. It truly makes everything better. Especially when you're working with luscious butters made from our farmers' pure, sweet cream.

Both our award-winning unsalted and salted butter add the right texture and taste to all your favorite recipes. So, from dreamy baked goods to savory classics, incorporating Cabot means your recipes will come out just right. Oh, and we're darn good spread on bread too.

FLAVOR PAIRINGS

Chestnuts

Guava

Clam

Cherry

Chestnuts

& Cabot Creamery Butter



LIKE HAZELNUTS, CHESTNUTS ARE ACTUALLY A FRUIT.

Found throughout the world, chestnuts can be eaten raw. But, to really experience the full flavor, it's best to cook them as heat brings out the mild, buttery sweetness of their soft inside.

That buttery flavor, along with an earthy taste and meaty texture, makes chestnuts a natural pairing for the richness of dairy butter.

Earthy ^{Soft}
Sweet **Meaty**

Truffled Squash and Chestnut Tartlet

SERVES 12

INGREDIENTS

- 24 ounces Buttery Tart Dough
- 1 tablespoon fresh sage, chopped
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- 2 tablespoons **Cabot Unsalted Butter**
- ½ teaspoon salt
- 6 each eggs
- 10 ounces milk
- 3 cups butternut squash, cubed, roasted
- ¾ cup peeled chestnuts, fully cooked, chopped
- 1½ teaspoons truffle oil, for garnish

DIRECTIONS

PREPARE 12 each 4-inch tart shells with the Buttery Tart Dough, dock and blind bake at 350 degrees until slightly golden. Set aside.

COOK the herbs in butter with salt until slightly browned, remove from heat and toss in the squash and chestnuts to coat. Set aside.

MIX egg and milk to make a custard.

FILL each shell with ⅓ cup of squash mixture and 3 tablespoons of custard.

REDUCE heat to 320 degrees and bake until custard is set but not overcooked.

FINISH each with ⅛ teaspoon drizzle of truffle oil.

GARNISH each tart with sprigs of thyme.

Buttery Tart Dough

INGREDIENTS

- 1½ cups all-purpose flour, sifted
- 9 tablespoons **Cabot Unsalted Butter**, cold cubed
- ½ teaspoon salt
- ¼ cup ice water, or more as needed

DIRECTIONS

ADD flour, salt, and butter to the food processor, and pulse until crumbly.

ADD in a tablespoon of water at a time, pulsing until crumbles are soft enough to knead and come together.

KNEAD on a floured surface to form a disc.

WRAP the dough in plastic and chill to rest well before rolling, forming, and baking.



Clam

& Cabot Creamery Butter



WHEN IT COMES TO A CLAM'S FLAVOR, ENVIRONMENT IS EVERYTHING. Location, water temp, season, it all factors into the overall experience.

Enjoying them raw on the half-shell is always a treat. But there's nothing quite like diving into a pot of cooked clams dressed with savory butter or a rich bowl of classic creamy chowder.

Warm, melty butter elevates the mild, naturally briny flavor of these bivalve mollusks. Want to take it to the next level? Infuse butter with aromatics like shallots and fine herbs for a sophisticated twist on tradition.

Briny *Salty*
Sweet **Tender**



Clam Chowder with Leeks, Potatoes, Garlic and Herbs

SERVES 8

INGREDIENTS

- 3 tablespoons **Cabot Unsalted Butter**
- 2 each dried bay leaf
- 1 cup bacon, small dice
- 1 tablespoon fresh thyme, rough chopped
- 2 cups leeks, small dice
- 1 cup celery, small dice
- 1 cup Yukon gold potato, medium dice
- 1 cup carrots, small dice
- ¼ cup clam juice
- 1 tablespoon garlic, fine dice
- 2 tablespoons sherry vinegar
- 2 cups vegetable stock
- 1 cup heavy cream
- ¼ cup dry white wine
- 1 cup Littleneck clams, small dice
- 12 each Littleneck clams, steamed in shell

DIRECTIONS

IN A LARGE SOUP POT, add butter and bacon and cook over medium heat, stirring occasionally, until the bacon begins to brown and crisp. Using a slotted spoon, transfer half the bacon to a plate and reserve for garnish.

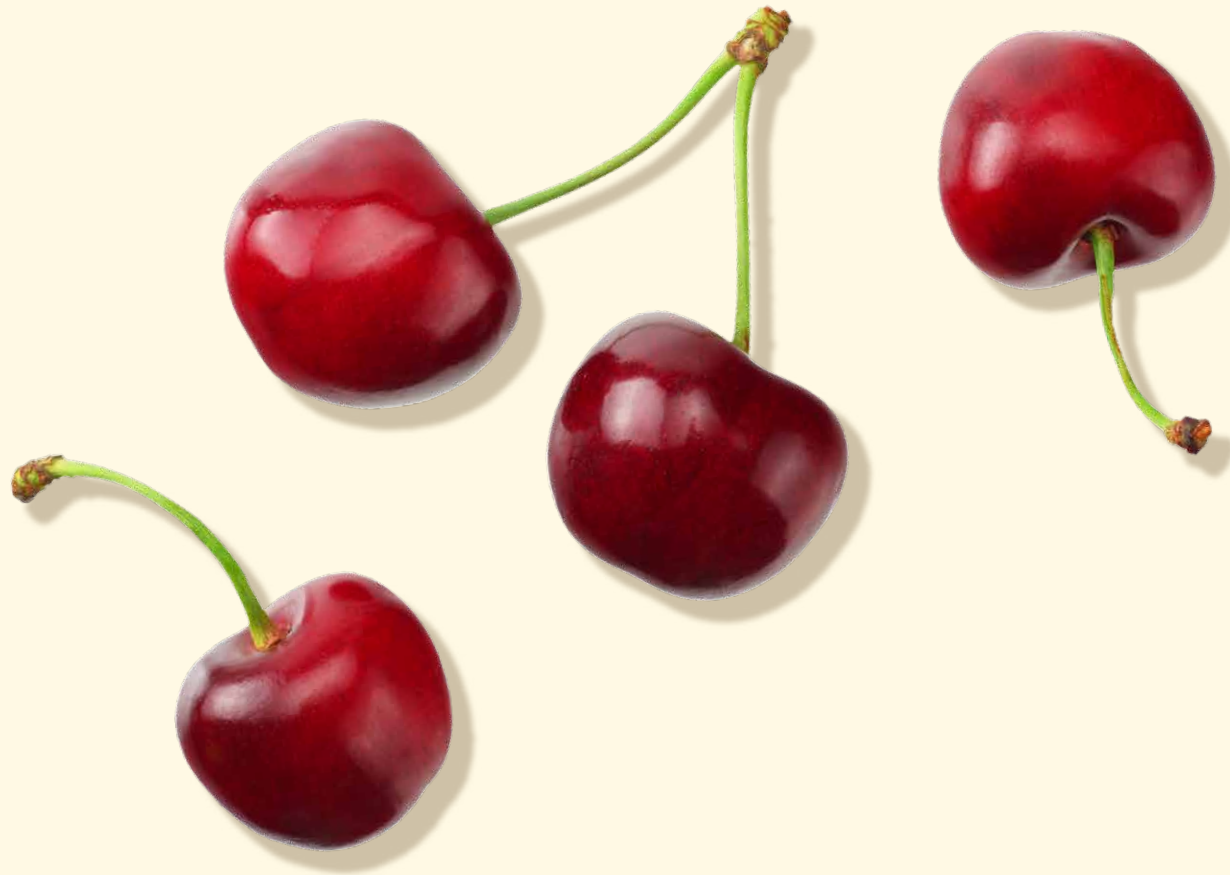
ADD the leek, celery, and carrot to the remaining bacon in the pot and cook, stirring, until tender, about 5 minutes. Add garlic and cook for a few more minutes.

DEGLAZE the pot with the vegetable stock and white wine. Add bay leaves, thyme, potatoes, clam juice, and sherry vinegar. Bring to a boil, then reduce to a simmer. Once the potatoes are tender, add the heavy cream, bring the chowder to a boil, turn off the heat, add the littleneck clam meat, cover the pot and let it stand for 2 minutes, allowing the clams to cook slowly.

SERVE in a soup bowl and garnish with bacon and three steamed clams in the shell. (Additional garnish: fresh cracked black pepper, oyster crackers, celery leaf, parsley, hot sauce, heavy cream, garlic oil.)

Cherry

& Cabot Creamery Butter



CHERRIES ARE SMALL STONE FRUIT THAT COME IN THREE BIG, BOLD VARIETIES: SWEET, SOUR, OR WILD.

Sour (or "tart") cherries are naturally low in sugar and high in acidity, which makes them a great choice for sweet recipes. On the other end of the spectrum, sweet cherries don't hold up to heat but are great for enjoying fresh or as a topping.

One thing they have in common: Cherries' woody, sweet-tartness marries well with the rich, fatty notes of dairy butter.

Woody
Vibrant Tart
Sweet



Sour Cherry Scones with Brown Sugar and Rosemary Compound Butter

SERVES 8

INGREDIENTS

- 2 cups all-purpose flour
- ½ cup heavy cream, plus 2 tablespoons for brushing
- ½ cup granulated sugar
- 1 large egg
- 2½ teaspoons baking powder
- 1½ teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1 cup dried tart cherries, chopped
- ½ teaspoon salt
- ½ teaspoon Maldon salt (or other course salt for topping)
- ½ cup **Cabot Unsalted Butter**
- ½ cup Brown Sugar and Rosemary Compound Butter

DIRECTIONS

WHISK flour, sugar, baking powder, cinnamon, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.

WHISK ½ cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the cherries, then mix together until everything appears moistened.

POUR on to the counter, and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more tablespoons of heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.

BRUSH scones with remaining heavy cream and sprinkle with coarse salt.

REFRIGERATE for at least 15 minutes.

BAKE at 350 degrees on a sheet pan with parchment paper or silicone baking mat for 22-25 minutes or until golden brown around the edges and lightly browned on top.

SERVE with Brown Sugar and Rosemary Compound Butter.

Brown Sugar and Rosemary Compound Butter

INGREDIENTS

- 1 tablespoon fresh rosemary
- ½ teaspoon salt
- ¼ cup brown sugar
- ½ cup **Cabot Unsalted Butter**, cold, cubed

DIRECTIONS

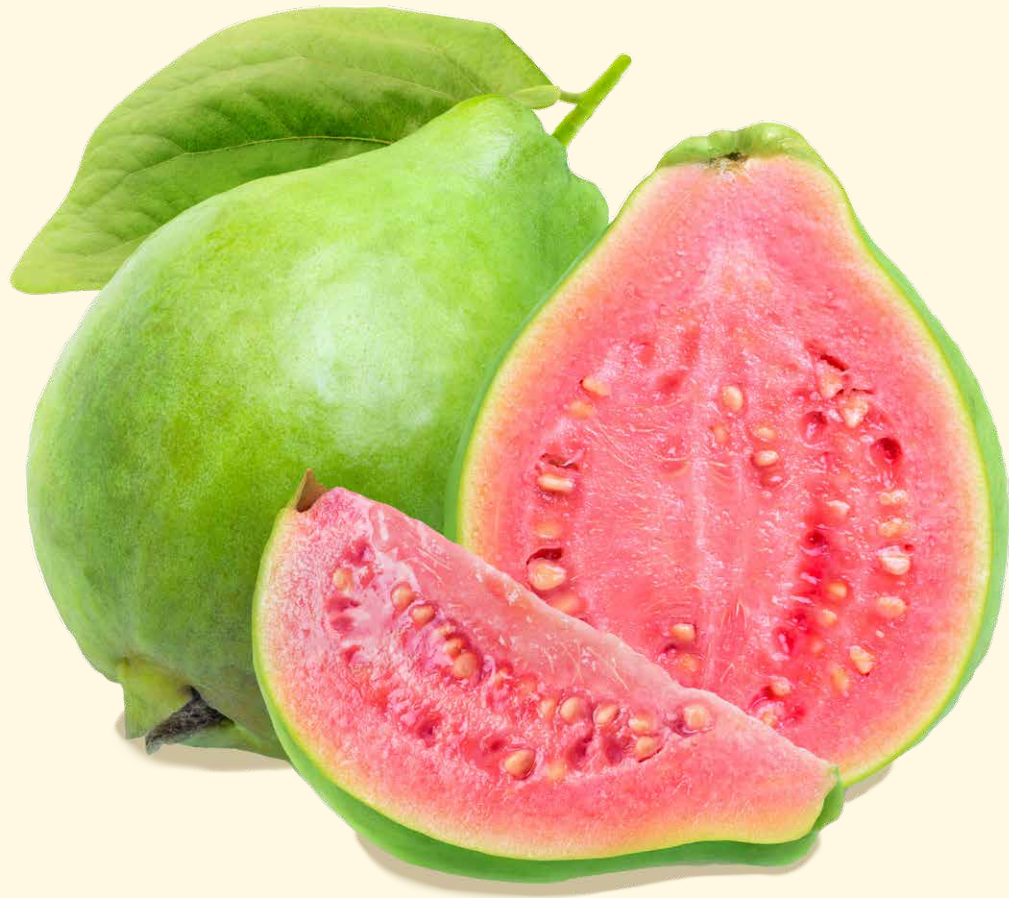
PULSE rosemary and brown sugar and salt in food processor until rosemary is finely chopped.

ADD butter and pulse until fully mixed.

FORM into log in parchment.

Guava

& Cabot Creamery Butter



A TROPICAL TREAT MOST OFTEN FOUND IN THE AMERICAS, guava is known for having a soft and vibrant pink, yellow, or white flesh that's teeming with small, hard seeds.

Besides being a nutritional powerhouse, guava has a distinctly sweet taste that is easy to love. Plus, its pleasant, perfumy scent enhances the overall eating experience.

The rich, full-bodied mouthfeel of butter mellows out this fragrant fruit's slight astringency creating a smooth, bright, and balanced flavor.

Fragrant
Perfumy *Fruity*
Flowery

White Cheddar Grilled Cheese with Guava Jam and Crispy Ham

SERVES 2

INGREDIENTS

- 2 each smoked country ham, sliced
- 3 teaspoons **Cabot Unsalted Butter**, room temp
- 2 each sourdough bread, sliced
- 2 tablespoons guava jam
- 3 each **Cabot White Cheddar**, slices

DIRECTIONS

COOK the smoked country ham in a sauté pan until the edges are crispy.

SPREAD butter on one side of each slice of bread.

SPREAD the jam on the nonbuttered side of one of the slices, add Cabot White Cheddar slices, and crispy smoked country ham then cover with another slice of buttered bread. The buttered side should be facing outward.

HEAT a skillet to medium-high heat. Grill each side for 2 to 3 minutes or until desired doneness is reached. Cut in half and enjoy hot!





Creamy

Rich Texture, Smooth Tart Taste

CABOT GREEK YOGURT DELIVERS A **DAIRY-FRESH FLAVOR** with a thick, rich, creamy consistency—making it the perfect recipe swap when you want a lighter alternative to high-fat ingredients without sacrificing flavor or texture.

A great option for baking, it's a delicious substitute for cream, enhancing flavor and reducing calories. It's also excellent as a base for dips, sauces, and main dishes. But the flavor really shines when paired with flavors that have similar, slightly acidic notes.

FLAVOR PAIRINGS

Brut Champagne

Raspberry

Apple Cider

Sauerkraut

Cabot Creamery Greek Yogurt

Brut Champagne & Cabot Creamery Greek Yogurt



WHILE IT DOES HAVE THE CLASSIC SWEET, FLORAL CHARACTERISTICS OF CHAMPAGNE, Brut Champagne is distinguished as being the least sweet in the family with a dry, acidic flavor.

Those dry, highly acidic notes—coupled with champagne's traditional peach, cherry, citrus, almond, and even cream flavors—pair naturally with the tart creaminess of yogurt.

Dry
Sparkling **Light**
Acidic

Roasted Beet Salad with Herbs, Pickled Onion and Champagne Yogurt Dressing

SERVES 1

INGREDIENTS

- 1 cup baby gem lettuce
- ½ cup red beets, roasted
- ½ cup golden beets, roasted
- 2 tablespoons Champagne Yogurt Dressing
- 2 tablespoons extra virgin olive oil
- 1 tablespoon onion, pickled
- 2 tablespoons fresh dill, sprigs
- 2 tablespoons fresh mint, chopped
- 1 tablespoon Italian parsley, picked
- ⅛ teaspoon Maldon salt
- ⅛ teaspoon black pepper, fresh cracked

DIRECTIONS

PLACE little gem lettuces at the bottom of the plate and top with a mix of red and gold beets.

DRIZZLE with Champagne Yogurt Dressing.

GARNISH with a drizzle of extra virgin olive oil, pickled onion, dill sprigs, fresh chopped mint, picked Italian parsley, and salt and pepper.

Champagne Yogurt Dressing

INGREDIENTS

- 1 cup **Cabot Plain Greek Yogurt**
- ½ cup Brut Champagne
- 2 tablespoons lemon juice
- ½ cup olive oil
- 1 tablespoon salt

DIRECTIONS

WHISK all ingredients together until smooth.

Sauerkraut & Cabot Creamery Greek Yogurt



THE COMPLEX FLAVOR OF SAUERKRAUT CAN RANGE FROM SUBTLE TANG TO A STRONG VINEGAR-LIKE BITE DEPENDING ON THE INGREDIENTS USED IN THE FERMENTATION PROCESS.

Most associate sauerkraut with German dishes; however, it actually originated in Asia when rice wine was used to preserve vegetables in China before the practice spread west. Rice wine was eventually switched out for brine, bringing the recipe closer to what we know today.

The distinctive acidic taste of sauerkraut comes from the lactic acid produced by the fermentation of cabbage's natural sugars. These fermented flavors are cooled and smoothed by the richness of yogurt.

Fermented
Salty Sour
Acidic



Pierogies with Caramelized Kraut and Lemon Dill Yogurt

INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- 2 tablespoons **Cabot Unsalted Butter**, melted
- 1 cup **Cabot Plain Greek Yogurt**
- 1 large egg
- 4 russet potatoes, peeled and quartered
- 2 cups **Cabot White Cheddar Shreds**
- 2 tablespoons **Cabot Unsalted Butter**, room temperature
- 2 tablespoons Caramelized Sauerkraut
- 2 tablespoons Lemon Dill Yogurt

DIRECTIONS

TO MAKE the dough, mix the flour, salt, melted butter, yogurt, and egg. Knead the dough until it comes together and isn't sticky. Cover and let sit for 30 minutes.

TO MAKE the filling, boil the potatoes until tender and drain. Mash with the cheddar cheese and room temperature butter. Season to taste with salt and pepper.

ROLL the dough out onto a floured surface to 1/8-inch thickness. Using a biscuit cutter, cut out 3-inch circles. Spoon 2 teaspoons of potato filling into the center of each round. Brush the edges with water and fold half of the dough over the filling to enclose it. Press down the edges to seal, pressing out all the air.

BOIL for 1-2 minutes, or until they float. Transfer to pan with butter and cook until slightly golden.

SERVE with Caramelized Sauerkraut and Lemon Dill Yogurt.

SERVES 40

Caramelized Sauerkraut

INGREDIENTS

- 2 tablespoons **Cabot Unsalted Butter**
- 2 pounds sauerkraut

DIRECTIONS

DRAIN sauerkraut and squeeze out as much liquid as possible.

CARAMELIZE sauerkraut in the butter in pan over medium heat, deglazing with water as necessary, until golden brown and frizzled.

Lemon Dill Yogurt

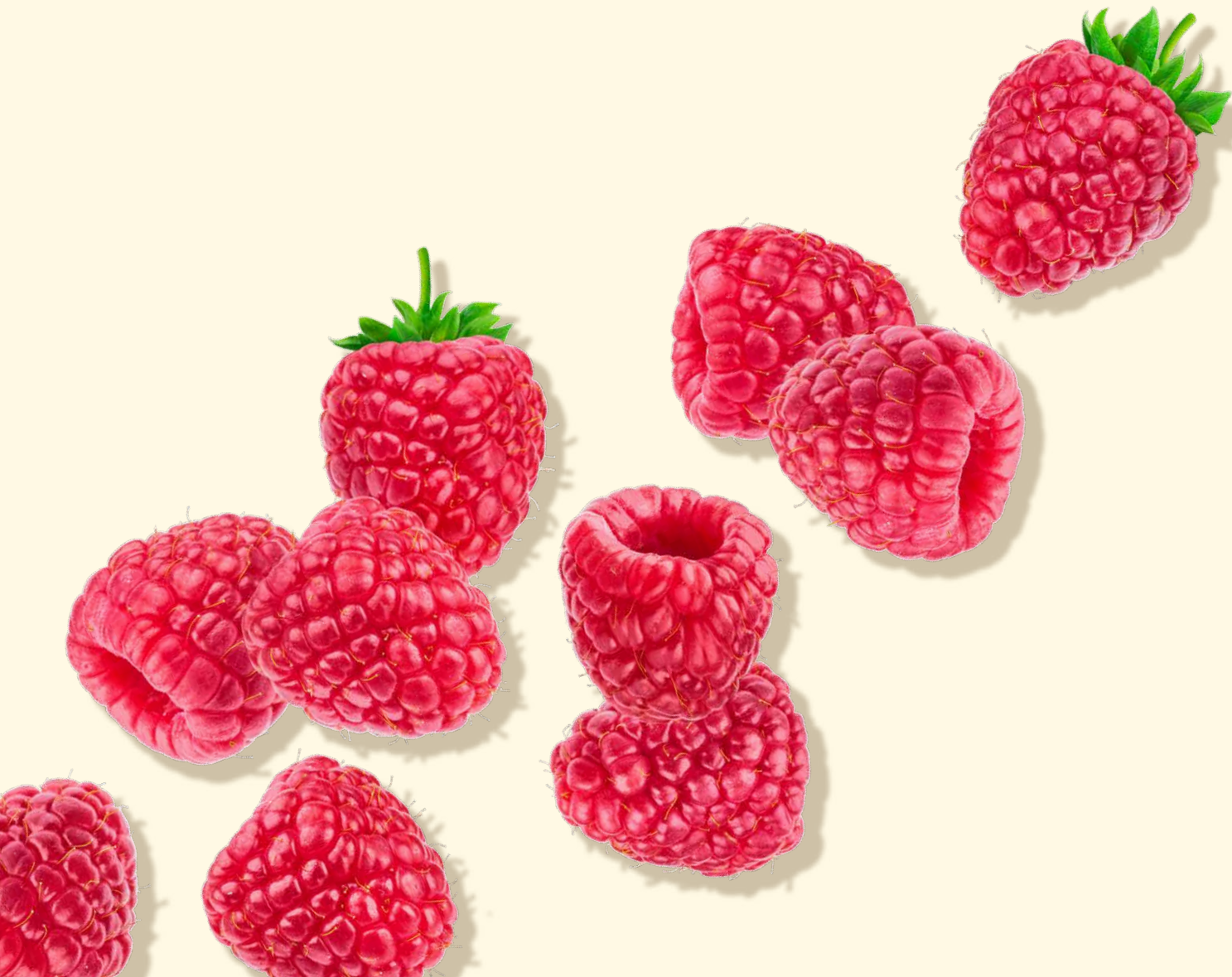
INGREDIENTS

- 1 cup **Cabot Plain Greek Yogurt**
- 2 tablespoons lemon juice
- 1/4 teaspoon lemon zest
- 1/2 teaspoon salt
- 1/4 cup dill, chopped

DIRECTIONS

WHISK all together until smooth.

Raspberry & Cabot Creamery Greek Yogurt



SOFT AND SWEET RASPBERRIES HAVE A TENDER TEXTURE AND SWEET DELICATE TASTE.

There are many varieties of raspberries, including black, purple, and even gold, but the red raspberry is the most common by far. A great source of vitamins, minerals, and antioxidants, this little berry packs a powerful flavor.

Their tart taste, soft flesh, and seedy outside brighten the sour flavor found in yogurt to create an overall delightful textural experience.

Delicate Tender *Fruity* Tart



Panna Cotta with Raspberry Coulis and Citrus Graham Crumble

INGREDIENTS

- 3 packets gelatin powder
- $\frac{3}{4}$ cup cold water
- 6 cups **Cabot Plain Greek Yogurt**
- $1\frac{1}{2}$ cups honey
- 1 teaspoon vanilla extract
- $2\frac{1}{2}$ cups Raspberry Coulis
- fresh raspberries, for garnish
- Citrus Graham Crumble, for garnish

DIRECTIONS

SERVES 20

- PLACE** gelatin in the water and set aside to hydrate.
- WHISK** together the yogurt, honey, and vanilla in a saucepan over low heat, until smooth.
- IMMEDIATELY REMOVE** mixture from heat when it starts to bubble and set aside.
- SET** the gelatin bowl in a larger bowl of shallow boiling water to melt the gelatin, stirring until liquified.
- ADD** a few tablespoons of the yogurt mixture to the gelatin bowl and whisk until incorporated. Then add the gelatin mixture back to the hot pot and whisk well to incorporate.
- COAT** twenty $\frac{1}{2}$ -cup vessels with nonstick spray, if intending to serve the panna cotta unmolded. Otherwise, skip this step.
- POUR** mixture evenly amongst the vessels.
- WRAP** each tightly and refrigerate a couple hours or overnight, until set.
- UNMOLD** the vessels by dipping in hot water for a few seconds, inverting the vessel on a plate and carefully tapping. Otherwise, serve the panna cotta in the vessel as-is without unmolding.
- SERVE** each with 2 tablespoons of Raspberry Coulis, 1 tablespoon of Citrus Graham Crumble, and garnish with fresh raspberries.

Citrus Graham Crumble

INGREDIENTS

- 1 cup graham cracker, crumbs
- 1 teaspoon lemon zest
- 1 teaspoon orange zest
- 1 tablespoon **Cabot Unsalted Butter**, melted

DIRECTIONS

- TOSS** all the ingredients together evenly.

Raspberry Coulis

INGREDIENTS

- 36 ounces raspberries
- $1\frac{1}{2}$ cups granulated sugar
- $\frac{1}{3}$ cup lemon juice

DIRECTIONS

- PUREE** raspberries and push through a sieve to remove seeds.
- WHISK** the puree with the sugar and lemon.

Apple Cider & Cabot Creamery Greek Yogurt



SERVED HOT OR COLD, APPLE CIDER IS AN OPAQUE, UNFILTERED, AND UNSWEETENED BEVERAGE MADE FROM PRESSING FRESH APPLES.

The taste of apple cider—which can range from bright and sweet to tart and tangy—is entirely dependent on the variety, or blend, of apples used to press the juice. It's often mixed with alcohol and spices to create warm winter cocktails, but there are many more uses for this fall favorite beverage.

Its fruity flavor has naturally sour notes that complement similarly sour flavors in yogurt and cut through the velvety texture to create a very pleasant taste experience.

Ripe
Sour
Unfiltered **Crisp**



Apple Cider Doughnut Pound Cake with Sweet Cinnamon Greek Yogurt

SERVES 12

INGREDIENTS

- 2½ cups apple cider
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon baking powder
- 1 tablespoon ground cinnamon
- ¼ teaspoon salt
- 8 tablespoons **Cabot Unsalted Butter**, melted, divided
- 1 each large egg
- ½ cup brown sugar
- 1½ cups granulated sugar, divided
- ½ cup **Cabot Plain Greek Yogurt**
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- Sweet Cinnamon Greek Yogurt, for garnish

DIRECTIONS

REDUCE the apple cider to ½ cup and set aside to cool in the fridge.

WHISK the flour, baking soda, baking powder, cinnamon, and salt together. Set aside.

WHISK 2 tablespoons melted butter, egg, ½ cup of each sugar, yogurt, and vanilla extract together. Combine this mixture with the dry ingredients, add the reduced apple cider, and whisk everything together until smooth.

POUR batter into a greased mini bundt pan tray and bake in a 350 degree oven for approximately 25 minutes or until the edges and top are golden brown, and the centers are fully baked.

COMBINE the granulated sugar and cinnamon while the cake is baking, and set aside.

WHEN CAKE IS BAKED, remove cake from the bundt pan immediately. Brush to evenly and fully coat with remaining melted butter, then immediately coat in the cinnamon sugar.

SERVE with the Sweet Cinnamon Greek Yogurt for garnish.

Sweet Cinnamon Greek Yogurt

INGREDIENTS

- 1½ cups **Cabot Plain Greek Yogurt**
- 3 tablespoons granulated sugar
- 1 tablespoon cinnamon

DIRECTIONS

MIX all ingredients together until smooth.

Many thanks.

We're so glad you joined us on the delicious discovery of how you can use classic Cabot products in exciting and unexpected ways. From unique twists on tradition to aromatic and umami infusions, there's no limit to the ways you can create creamy combos with the "World's Best Cheddar", sour cream, butter, and yogurt—all crafted with the pure, sweet cream of Cabot Creamery cows.





Creamy Combos