

FACES OF MKE | DANAE DAVIS GETS IT DONE | COLD CASE: PIZZA MAN FIRE

# Milwaukee

## BEER & CHEESE



Meet the Eagle Park beer bros

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### The Ultimate Cheese Board

**CRAFTING A WISCONSIN ARTISAN CHEESE BOARD** is a labor of dairy love that heightens the flavors of varying textures and flavors. Meats, crackers, fruits and condiments help build an attractive board and balance nuances in the cheese. Here's how to pull off this showstopper. - ANN CHRISTENSEN



Cheese board, bowls and serving utensils courtesy of The Home Market, (309 N. Water St., 414-755-2165)

#### Cheeses

We chose this mix: LaClare's delicate chevre and smooth Evalon Gouda, sharp Red Barn Five-Year white cheddar, Roelli Red Rock cheddar and sweet, firm, salty-rich Uplands Pleasant Ridge Reserve.

#### Charcuterie

Sweet-salty Underground Meats' summer sausage and spicy goat salami and Usinger's peppery braunschweiger add robustness enhanced by the gherkins and softened by the creamier cheeses.

#### Jams/Fruits

The black tea, sharp ginger and tart cranberries in Quince & Apple jams pair with mild cheeses. Fresh apples and pears add crisp tang, and Wisconsin dried cranberries make a chewy, tart palate cleanser.

#### Nuts/Mustards

**Honey**  
Adding flavor and texture to the plate are The Shop's candied pecans, Lakeside's Horseman Mustard and Wisconsin Natural Acres honey.

Eagle Park founders (from left) Jake Schinker and Max and Jack Borgardt - in front of a pallet of empty, unlabeled cans

### A Kick at the

It's big out East. And Milwaukee's Eagle Park Brew City began seeing its first regular t... shortly after Eagle Park opened its larger (b... Such releases have become a phenomeno... cans and their hazy, hop-forward contents like c... Tree House, made some 30,000 barrels of beer... production - and every drop was sold out of beer... Eagle Park is a long way from that, but its team ai... in its first two-plus months. The goal is to keep the tap... and most exciting creations" for customers to take ho... The benefits? The profit margin is nice, of course, but... like hazy IPAs and heavily fruited ales is key, too, Schinker... the name of the game, and the best way to do that is selling th...

# Perfect Pairings

THEY'RE TASTY ON THEIR OWN, but together, the right selections of beer and cheese can unlock even more deliciousness and amplify what makes each of them great. For these pairings, we started with our 10 favorite Wisconsin beers and cheeses and found four that we thought tasted particularly great together. We hope you enjoy their contrasts and complements as much as we did.

1

## The Reversal

**The Beer**  
Serendipity, fruit ale from New Glarus Brewing, New Glarus

**The Cheese**  
Burrata, cow's milk burrata from Belgioioso Cheese, Denmark/Green Bay

**Why It Works**  
While most pairings have the beer tempering attributes of the cheese, the roles are flipped in this one. Serendipity, which is made with cranberries, cherries and apples, brings a ton of that fruit to the palate, along with an assertive, dry-finishing tartness. The yang to this yin is the soft, milky burrata – rich but delicate, almost like a fantastic cottage cheese – moderating the beer's sweet/sour intensity.

2

## Strong on Strong

**The Beer**  
Paradocs Red, imperial IPA from Raised Grain Brewing, Waukesha

**The Cheese**  
Dunbarton Blue, a bandaged cow's milk blue from Roelli Cheese Haus, Shullsburg

**Why It Works**  
This pairing is fun because its whole ends up being far smoother than its intense, brash components. Paradocs is assertively bitter, with a piney hop character, but when it meets the super-salty Dunbarton, a sweet, fruity malt emerges, while the beer cuts the salt and the musty damp basement/sweatsock flavor to reveal a savory, shiitake-like note.

3

## Smooth Jazz

**The Beer**  
Riverwest Stein, amber lager from Lakefront Brewery, Milwaukee

**The Cheese**  
Plain Mature, aged cow's milk Gouda from Marieke Gouda, Thorp

**Why It Works**  
The cheese's sharp saltiness up front gives way to a sweet, smooth finish – a parallel to the beer's (relatively modest) hop bitterness up front and caramel-malt sweet finish. Riverwest Stein's carbonation interplays nicely with the creamy, buttery richness of this Gouda, which is a standout cheese even on its own.

4

## String Theory

**The Beer**  
Clawhammer, German pilsner from Door County Brewing, Baileys Harbor

**The Cheese**  
Queso Oaxaca String Cheese from Cesar's Cheese, Sheboygan Falls

**Why It Works**  
The mildest of our quartet finds this salty, extra-milky mozzarella alongside a dry, crisp and moderately bitter beer. Texture is in play, too, with the bubbly pils playing nicely off of the pleasantly rubbery, almost curd-squeaky cheese.

## More Favorites to Try

### Beers

• **Treffpunkt**, kölsch from Gathering Place Beer, Milwaukee

• **Happy Place**, pale ale from Third Space Brewing, Milwaukee

• **Reward**, imperial IPA from Good City Brewing, Milwaukee

• **Johnny Blood Red**, Irish red ale from Titledown Brewing, Green Bay

• **Warped Speed**, Scotch ale from Lake Louie Brewing, Arena

• **Bourbon Barrel Stout** from Central Waters Brewing, Amherst

### Cheeses

• **Cocoa Cardona**, semi-hard, aged goat's milk with a cocoa-dipped rind from Carr Valley Cheese, La Valle

• **Evalon**, semi-hard goat's milk Gouda from LaClare Farms, Malone

• **Petit Nuage**, soft, sheep's milk from Landmark Creamery, Darlington

• **Pleasant Ridge Reserve**, hard, grass-fed cow's milk from Uplands Cheese, Dodgeville

• **Red Rock**, hard cheddar with a flicker of blue from Roelli Cheese Haus, Shullsburg

• **Triple Play**, semi-hard, mix of cow's, sheep's and goat's milk from Hook's Cheese, Mineral Point



PHOTO: KEVIN J. MIYAZAKI/RATE

Plates, bottle opener, coasters and cheese board courtesy of The Home Market (309 N. Water St., 414-755-2165)