



Annual Grilled Cheese

EXTRAVAGANZA

Queso Diego

4/16/2024



What is the Grilled Cheese Extravaganza?

Every April, Queso Diego celebrates
National Grilled Cheese Month with a
Grilled Cheese Extravaganza, where we
BRING equipment and ingredients, and
MAKE AND SHARE your grilled cheese concoctions!

What is the Grilled Cheese Extravaganza?

- Make 2-3 Grilled Cheeses, and cut into 6-8 or so bite-sized pieces to share (depending on size/structure)
- Maybe make a sandwich, wander around to taste other samples, and come back to make another sandwich
- Cooks can rotate; not everyone may have all the equipment, and some people are always willing to share their equipment

What Makes Cheese Melt?

The basic building blocks of cheese are milk protein (casein), water, fat and salt. When the cheese is heated, the protein molecules break apart and become fluid

Examples of great melting cheeses include: Cheddar, Swiss, Havarti, Muenster, Brie, Gruyere, Gouda, Fontina, Blue and American

Not All Cheeses Melt Well...

- **MOISTURE:** More moisture have more loosely packed proteins
- **FAT:** Low fat or non-fat don't tend to melt as well
- **ACIDITY:** Some cheeses are too acidic to melt well (such as paneer, feta and ricotta)

AVOID Cheese that won't melt, including Halloumi, Feta, Cotija, Ricotta, Creamy Goat, Queso Fresco

Choose Your Recipe!

What will you make???

(You will be amazed at the creativity!)

- Grilled French Onion Soup Cheese
- Caprese Grilled Cheese
- Grilled Pears and Brie in Waffles
- Irish Grilled Cheese (Irish Cheddar, Brown Mustard, Apricot Jam, dab of Guinness)
- Boneless Short Rib with Grilled Onion and Gorgonzola Grilled Cheese

Equipment

IF YOU HAVE, PLEASE BRING (especially folding tables and cooking surfaces)! If you don't have, people are usually willing to share...

- Folding table
- Camping Stove with Propane, Chafing Dish, **NON-ELECTRIC** apparatus to warm your Grilled Cheese
- Lighter
- Lawn Chair

Cooking Equipment

- Pan with Lid or Griddle (cooking surface)
- Spatula
- Sharp Knife/Bread Knife/Pizza Cutter to cut into bite-sized samples
- Paper Towels
- Couple Paper Plates are helpful
- Cutting Board
- Plasticware or utensils to prepare/move/cut your ingredients

Schedule

April 16- Barrel Room in AleSmith at 6:30pm

- 6:30- Arrive and check-in
- Set up table, non-electric stove/warmer, working area, and we will have sharpie & paper to list your Grilled Cheese concoction
- 7:00- Business Meeting (this portion will be brief)
- Shortly thereafter, shotgun start, **LET THE COOKING COMMENCE!**
Cook, cut up into bite-sized pieces, wander around and sample, repeat!

Schedule

- We normally forego the “potluck” part just for the April meeting so we don’t have too much food. But if you don’t plan to cook at all, please bring something that you think will compliment a Grilled Cheese night
- Reminder: You can bring homemade (non-commercial) alcohol; or you can enjoy AleSmith beer (Queso Diego gets a 10% discount)
- I will be gathering some of our samples on a plate to bring to the staff!

Tips and Helpful Hints!

- Prep (and cook) what you can **IN ADVANCE** (shred your cheese, chop, mix, marinate, etc... anything that can be done in advance)
- Non-stick pans work well
- Shred cheeses in advance, and bring cheeses up to room temp
- Butter the outsides (not the insides) of your bread
- Cook at a low-med or medium heat, so you don't burn bread while waiting for the cheese to melt (a lid to your pan helps trap the heat and melt the cheese)
- You may remove the rind if using something like a Brie

Please RSVP on the Evite

An Evite will go out, PLEASE RSVP

- Headcount
- What equipment are you bringing (especially tables and grills)
- You are welcome to list your Grilled Cheese concoction!

Resources... Will be emailed out

- [Queso Diego Grilled Cheese](#)
- <http://www.grilledcheeseacademy.com/recipe>
- [15 Grilled Cheese Sandwiches Guaranteed to Make You Melt](#)
- [The Most Delicious Grilled Cheese Sandwiches on the Planet](#)
- [22 Grilled Cheese Sandwiches That Look So Good You'll Start to Sweat](#)
- [Grilled Cheese Academy Recipe Galleria](#)
- [Serious Eats - The Art of the Perfect Grilled Cheeses](#)



Are You Ready?

