



# Annual Grilled Cheese

**EXTRAVAGANZA**

Queso Diego

April 15, 2025



# What is the Grilled Cheese Extravaganza?

---

Every April, Queso Diego celebrates  
**National Grilled Cheese Month** with a  
**Grilled Cheese Extravaganza!**

**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)
- Make a sandwich, wander around to taste other samples, come back to make another sandwich. Cooks can rotate!
- Not everyone may have all the equipment, and some people are willing to share theirs

# Choose Your Recipe

---

What will you make? Get creative!

- 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

# Stuff You'll Need

Cooking Equipment	Preparation Tools	Serving Stuff
<ul style="list-style-type: none"><li>• Folding Table</li><li>• <b>NON-ELECTRIC Food Warmer</b> Propane Camping Stove, Chafing Dish</li><li>• Lighter</li><li>• Cooking Pan with Lid, Griddle</li><li>• Cooking Utensils</li></ul>	<ul style="list-style-type: none"><li>• Knife</li><li>• Cutting Board</li><li>• Serving Spatula</li></ul>	<ul style="list-style-type: none"><li>• Lawn Chair (for seating)</li><li>• Paper Towels</li><li>• Couple of Paper Plates (optional, for serving)</li><li>• Printed recipe</li></ul>

# Schedule

---

Monday, April 15 @ 6:30 PM  
Alesmith Barrel Room (may change)

- 6:30- Arrive & Check-in
  - Set up your table, warmer, working area
- 7:00- Business Meeting (will be brief)
  - Shortly thereafter, shotgun start, LET THE COOKING COMMENCE!
  - Cook, cut up into bite-sized pieces, wander around and sample, repeat!

# Schedule

---

- **No traditional potluck this time**—just all things grilled cheese!
  - If you don't plan to cook, bring something to complement grilled cheese.
- Plan to make 2-3 sandwiches, cut into bite-sized pieces to share.
- Taste, mingle, cook, and repeat!
- **Reminder:** You can bring homemade (non-commercial) alcohol; or you can enjoy AleSmith beer (Queso Diego gets a 10% discount)
- We will gather samples to bring to the staff!

# Tips & Helpful Hints!

---

- Prep and cook **IN ADVANCE!**
  - Chop, mix, marinate, etc... anything that can be done before you arrive
  - Shred cheeses in advance, bring cheeses to room temp
- Non-stick pans work well
- 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



# Factors That Affect Cheese's Ability To Melt

THE CHEESE WANKER

*(At Different Temperatures)*



Casein Network



Calcium Phosphate



Fat Globules



Moisture



Effect of pH



Salt Content

# 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*

QUESO FRESCO



RICOTTA



CHEDDAR



SWISS



MUENSTER



COMTE



EDAM



GOAT



HALOUMI



GRUYERE



JACK



JARLSBERG



FONTINA



RACLETTE



FETA



COTIJA



## NON-MELTERS

*Retains Shape, Softens Slightly*

CURDS



MOZZARELLA



BLUE



GOUDA



HAVARTI



BRIE



AMERICAN



# CREAMY MELTERS

*Smooth, Oozy, Ideal*

OAXACA



PROVOLONE



## STRETCHY

*Stringy & Elastic*

# 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*

# Please RSVP!

---

An RSVP email will be sent so we can get

- Headcount
- Equipment you are bringing (especially tables and griddles)
- You are welcome to list your Grilled Cheese concoction!

# Resources... Will be emailed out

---

- [Queso Diego Grilled Cheese](#)
- [Culture Magazine - Bunch of Creative Ways to Upgrade Your 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?

