

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Crispy Bacon & Cabot Cheddar Roasted Fingerling Potatoes paired with Samuel Adams Boston Lager

Cabot Extra Sharp Cheddar

Extra Sharp Cheddar is creamy and rich with a slight crumble, and packs a grown-up, citrusy tang. With a full-bodied flavor, and that classic East-Coast Bite, we think it's the best tasting extra sharp on the planet. Naturally lactose-free, it's perfect any way you choose to serve it. Slice it up for a scrumptious snack with a hoppy beer, melt it on gooey grilled cheese, or stir it into a bold cheese sauce. There's no wrong way to enjoy cheddar this good.

Samuel Adams Boston Lager

The beer that started it all for Samuel Adams. This unmistakable, full-flavored beer sparked a movement to bring better beer to U.S. drinkers. Boston Lager illustrates our core mission to brew flavorful, complex and delicious beers. To this day it's made using the same recipe that Jim Koch used in 1984. Boston Lager® remains our most popular beer ever made.



Crispy Bacon & Cabot Cheddar Roasted Fingerling Potatoes

The secret to this potato recipe is an extra long roasting time and a good drizzling of bacon grease. The smoky bacon flavor is in every bite and the extra minutes in the oven leave the edges of each potato nice and crisp with a fluffy center.

6 servings

Ingredients

1/2 pound bacon

More Cheese recipes and pairings can be found at www.mdlandis.com

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18 Fingerling Potatoes
1 teaspoon kosher salt
3/4 teaspoon freshly ground black pepper
1 1/2 cups of Cabot Sharp Cheddar - Shredded
3 green onions sliced thin

Instructions

Spread the bacon strips out across a large rimmed baking sheet pan and place on the middle rack of a cold oven. Set the temperature to 400 degrees. Set a timer for 16 minutes and check the bacon. Remove it from the oven when it is as crisp or crunchy as you like. I remove ours at 18 minutes and it's a great balance of chewy crunch. If you like your bacon crispy enough to crumble, you will probably want to cook it another minute past that.

While the bacon is cooking, peel the potatoes. Transfer the bacon to a paper towel lined plate to drain. There should be 2-3 tablespoons of bacon grease left on the sheet pan. (If there is more than that, drain off a bit.) Put the potatoes on the pan and toss with tongs to thoroughly coat them in the bacon grease. Sprinkle with salt and pepper. Spread the potatoes out in a single layer and bake for 20 minutes, stir well and bake an additional 20 minutes. Stir again, making sure that none of the potatoes are sticking to the tray. Bake another 15 minutes.

Chop the bacon into small pieces. Remove the potatoes from the oven, stir again and sprinkle generously with shredded cheese and chopped bacon. Return the tray to the oven and bake an additional 2-3 minutes, until the cheese has melted. Top with sliced green onions just before serving.