

Michael Landis Cheese Pairings

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

Waldorf Salad with Chavrie Goat Cheese paired with Cigar City Brewing Invasion Tropical Pale Ale

Chavrie Goat Cheese

A purely spreadable, ultra smooth goat cheese with a fresh burst of flavor in every bite. Chavrie®, the first and finest American goat cheese, was introduced in 1989 in its soon-to-be-classic pyramid shape. Since then, Chavrie® has now expanded to include three exciting ways to enjoy the fresh, creamy taste of our goat cheese: pyramids and logs. The harmony between our animals, farmers, and nature imparts an exceptional purity and quality to the milk produced on our goat farms, which in turn creates unsurpassed levels of flavor and wholesome goodness in our cheeses.

Cigar City Brewing Invasion Tropical Pale Ale

Invasion Pale Ale, a citrusy, tropical and low-alcohol session beer brewed for those long days of marauding, pillaging and pirating. Tropical aromas dominate the nose of this approachable, low alcohol pale ale with distinct notes of mango, tangerine and soursop. On the palate, a moderate bitterness is tempered by flavors of navel orange and clementine and a dry, bread-like malt quality that makes this Pale Ale at once approachable and incredibly flavorful. ABV 5% IBU 36 Hops Motueka, Galaxy, Simcoe, Pacifica & Amarillo

Waldorf Salad with Chavrie Goat Cheese



Salad Prep Time 15 minutes

- 2 Medium Red Delicious apples
 - 1 ea. Stalk of celery
 - ½ tsp. Lemon juice
 - 1 pkg. 5.3oz. Chavrie® Pyramid
 - ½ C Walnut pieces
1. Core and dice apples
 2. Dice celery
 3. Mix apples, celery and lemon juice with Chavrie®
 4. Serve on a bed of lettuce and top with walnut pieces