

## Michael Landis Cheese Pairings & Recipes

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

### *Tillamook Cheddar Sage Chicken Meatballs paired with Federalist Lodi Zinfandel*

#### *Tillamook Cheddar*

Patience, that's what it takes to produce the full-bodied, naturally-aged sharpness of Tillamook Sharp Cheddar. For our farmer-owners, patience isn't just a virtue, it's a value that guides our cheese-making process. Maybe that's why United States Championship Cheese Contest® voted it "America's Best."

#### *Federalist Lodi Zinfandel*

There is no grape as markedly American as Zinfandel. And no place like Dry Creek Valley, with its potent heat by day and Pacific-cooled breeze by night, to bring forth that larger-than-life berry fruit character in every bottle. Dry Creek Valley, Zinfandel; Carignane 14.90% 16 months in 20% new oak barrels

### Tillamook Cheddar Sage Chicken Meatballs



Entree

Prep Time 25 min

Cook Time 35 min

Serves 2-3

- 1 lb of lean ground chicken
- 10 large leaves of sage, minced
- 2 tsps kosher salt
- 1 tsp black pepper
- 1 tsp fennel
- 1 egg
- ½ cup of breadcrumbs
- 1 ½ cups of Tillamook Sharp White Cheddar Cheese

1. Heat oven to 400°F.
2. In a large mixing bowl, combine your ground chicken, egg, sage, spices, breadcrumbs, and cheddar. Mix thoroughly with your hands.
3. Using your hands, mold the ground chicken mixture into spheres and place equally spaced into a greased cast iron. You should be left with 8 meatballs.
4. Before you bake the meatballs, cook the meatballs on the stove top in the cast iron for 3-5 minutes on each side getting a nice sear on the exterior. Once they've browned, set aside and prepare your sauce.

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*More Cheese recipes and pairings can be found at [www.mdlandis.com](http://www.mdlandis.com)*