

**IMPORTED CHEESE DESCRIPTIONS**

<i>ITEM</i>	<i>PACK</i>	<i>SIZE</i>	<i>PRODUCT</i>	<i>ORIGIN</i>	<i>MILK</i>	<i>AGE</i>	<i>TYPE</i>	<i>DESCRIPTION</i>	<i>USE</i>
1287	4	16 LB	REGGIANITO PARMESAN	<u>ARGENTINA</u>	COW	6 MONTHS	HARD	SHARP, rich and distinctive version of its larger Italian parent, slightly saltier.	USE grated or sliced
1259	1	3 LB	KING'S ISLAND ROARING 40'S BLUE	<u>AUSTRALIA</u>	COW	2-3 MONTHS	BLUE-VEINED	FULL bodied blue with a honeyed, slightly nutty quality and great aftertaste. Matured in wax to retain moisture and create a smooth, creamy texture.	Try pairing it with a Shiraz & a baguette.
1213	1	4 LB	CHIMAY BIERE	<u>BELGIUM</u>	COW	4 WEEKS	SEMI-HARD	DEVELOPED by the trappist monks at Chimay Brewery, this cellar-aged, beer washed rind cheese is pungent but pleasing in flavor and aroma.	PAIR with Chimay Beer and a crusty bread.
1214	12	8.8 OZ	HALLOUMI	<u>CYPRUS</u>	GOAT / SHEEP	NONE	SOFT	HAND-made from sheep and goat milk, this is a soft, springy, oval-shaped curd that resembles a fresh mozzarella and has a mid yet tangy flavor.	CAN be grilled (does not melt) or fried.
1218	12	4.5 OZ	BRIE TINS	<u>DENMARK</u>	COW	3 WEEKS	SOFT-RIPENED	SOFT, buttery color interior with mild flavor that deepens with age & creamy texture that becomes lusher with time.	DESSERT w/fruit, snack or appetizer
1255	3	6 LB	ROSENBERG DANABLU	<u>DENMARK</u>	COW	8-12 WEEKS	BLUE-VEINED	MILD & creamy. White with distinctive blue veins & salty taste.	SPREAD, crumble or dice
1261	1	9 LB	HAVARTI	<u>DENMARK</u>	COW	2-3 MONTHS	SEMI-SOFT	UNEVEN holes & smooth creamy texture. Pale yellow to almost white. Very mild. Often flavored with herbs.	SHREDDED or sliced, but melts better shredded
1279	2	3 LB	SAGA-BLUE	<u>DENMARK</u>	COW	3-4 WEEKS	BLUE-VEINED	CROSS between blue cheese & brie it is a creamy blue-veined cheese.	GREAT dessert cheese
1288	1	9 LB	HAVARTI W/DILL WEED	<u>DENMARK</u>	COW	3 MONTHS	SEMI-SOFT	PALE yellow with small irregular holes. Young Havarti has a mild yet tangy flavor, as the cheese ages, its flavor intensifies & sharpens.	GOOD on bread or as a melting cheese
1225	1	5 LB	CLAWSON FARMS BLUEBERRY FAYRE	<u>ENGLAND</u>	COW	6 MONTHS	SOFT	BLUEBERRIES blended into white stilton produce a mild cheese with a tangy flavor.	DESSERT with fruit or snack
1233	1	9 LB	COOMBE CASTLE SAGE DERBY	<u>ENGLAND</u>	COW	3 MONTHS	SEMI-HARD	DERBY cheese has a subtle nutty flavour. Blended with sage for a distinctive marbled appearance and a smooth creamy texture.	MANY different uses
1234	1	4.5 LB	WHITE STILTON WITH CRANBERRIES	<u>ENGLAND</u>	COW	6 MONTHS	SOFT	FRESH, clean flavour and honeyed aftertaste enhanced by the delicate fruity succulence of pure sweet cranberries.	DESSERT with fruit or snack
1250	1	5 LB	COOMBE CASTLE CHEDDAR & CLARET	<u>ENGLAND</u>	COW	1 YR	SEMI-HARD	A RED VEINED cheese that has the rich sharp flavor of cheddar with heady overtones of wine.	SERVE as a snack or appetizer
1251	1	5 LB	COOMBE CASTLE SAXONSHIRE	<u>ENGLAND</u>	COW	9 MTHS	HARD	LAYERS of double glouster, Cheshire, Leicester, Wensledale & English cheddar.	SERVE as a snack or appetizer
1252	1	3 LB	HARLECH W/ HORSERADISH & PARSLEY	<u>ENGLAND</u>	COW	3 MONTHS	SEMI-SOFT	A zesty, smooth, mature Welsh cheddar blended with chopped horseradish & parsley to create an intense flavor.	ADDS zest to meats and other dishes.
1254	1	3.3 LB	RED DRAGON	<u>ENGLAND</u>	COW	3 MONTHS	SEMI-HARD	SMOOTH, firm tasty cheddar is made with Welsh brown ale and mustard seeds for flavor and texture. It has a buttery and spicy flavor with plenty of bite.	MANY different uses
1280	1	8 LB	TUXFORD & TEBUTT STILTON	<u>ENGLAND</u>	COW	3-6 MONTHS	BLUE-VEINED	CREAMY, ivory hard natural blue cheese unique in flavor & texture.	GREAT for salads, appetizers, & entrees
1216	2	3 LB	PONT L'EVEQUE	<u>FRANCE</u>	COW	2-3 MONTHS	SEMI-SOFT	GENEROUS cheese like its region with a characteristic nutty flavor and beefiness somewhere between Camembert and Livarot. The aroma of the cheese is likened to moldy cellars, barnyards and bacon.	SERVE as a cheese course with baguette and a pear or an apple.
1217	12	5.2 OZ	BOURSIN GARLIC & HERBS	<u>FRANCE</u>	COW	FRESH	SOFT-RIPENED	MADE with cream, garlic, salt, pepper, parsley, & chives.	SERVE as a snack or appetizer
1266	4	6 LB	AGED MIMOLETTE	<u>FRANCE</u>	COW	1 YEAR	FIRM	NATURAL rind and a paste the color of a pumpkin. Its flavor is fruity yet subtle, and improves with age. An aroma of hazlenut, with a brittle texture.	SNACK with fruit, bread or crackers.
1272	1	4.5 LB	PORT SALUT (BRITTANY)	<u>FRANCE</u>	COW	4 WEEKS	SEMI-SOFT	DENSE, pale yellow interior with edible rind.	BREAKFAST & snacking
1274	2	6 LB	ROQUEFORT (AUVERGNE)	<u>FRANCE</u>	SHEEP	3 MONTHS	BLUE-VEINED	TASTE is complex, creamy & soft.	GOES well w/nuts & figs
1275	2	1.7 LB	SAINT ANGEL (RHONE)	<u>FRANCE</u>	COW	4 WEEKS	SOFT-RIPENED	TRIPLE-CREAM with a buttery flavor and a bloomy rind.	
1276	1	4.5 LB	ST. ANDRE (NORMANDY)	<u>FRANCE</u>	COW	3-4 WEEKS	SOFT-RIPENED	RICH, creamy, sweet known as "The Heavenly Cheese" wonderful triple creme.	GREAT for cheese boards
1277	1	1 KILO	TOUR DE MARZE BRIE	<u>FRANCE</u>	COW	3-4 WEEKS	SOFT-RIPENED	SOFT, buttery color interior with mild flavor that deepens with age & creamy texture that becomes lusher with time.	NICELY tops crackers & compliments fruit.
1281	2	3.5 LB	BUCHERON (LOIRE VALLEY)	<u>FRANCE</u>	GOAT	2 MONTHS	SOFT	IVORY-colored paste surrounded by a bloomy white rind. Chalky and dense on the interior, with a thin layer of creamy cheese just below the rind.	USE as you would any chevre or goat cheese.
1285	5	1.25 LB	P'TIT BASQUE (PYRENEES)	<u>FRANCE</u>	SHEEP	6 MONTHS	SEMI-HARD	WASHED RIND cheese with a dry texture and an earthy nutty flavor.	GRILLED veggies or meats
1286	1	4 LB	DELICE DE BOURGOGNE	<u>FRANCE</u>	COW	4-6 WEEKS	SOFT-RIPENED	DECADENT triple-cream cheese is incredibly rich, full-flavored with a smooth, melt-in-the-mouth texture.	ELEGANT addition to any cheese boards.
1294	1	4.4 LB	GOURMANDISE WITH WALNUTS	<u>FRANCE</u>	COW	N/A	SOFT	FLAVORED with walnut, this soft, creamy processed cheese has a mild, sweet flavor.	DELICIOUS with fruit & as a snack with crackers
1257	1	6 LB	BEEEMSTER CLASSIC	<u>HOLLAND</u>	COW	18 MONTHS	FIRM	SWEET & creamy texture with a caramel like color this cheese has a multitude of flavors to be enjoyed. Does not crumble when cut.	USED in everything from sandwiches to cheese plates.
1265	1	13-15 LB	FONTINA	<u>HOLLAND</u>	COW	3-4 MONTHS	SEMI-SOFT	FRUITY, nutty, buttery flavor.	MELTS well for sauces, quiche, or fondue
1292	4	6 LB	GOUDA SMOKED	<u>HOLLAND</u>	COW	1 YEAR	FIRM/HARD	CREAMY & a little nutty w/a bright yellow wax coating.	GREAT on a cheese platter or as an appetizer

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1244	1	5 LB	CAHILL'S IRISH PORTER	<u>IRELAND</u>	COW	N/A	FIRM/HARD	FULL-FLAVORED & tangy Irish cheddar that is ever so slightly pungent with brown veining from the Guinness porter.	PAIR with a Guinness Stout or Irish Porter
1271	4	6 LB	RICOTTA SALATA PECORINO (SICILY)	<u>ITALY</u>	SHEEP	3 MONTHS	SOFT-RIPENED	MILD & nutty with a sweetly milky flavor.	GRATED or diced for salads or veggies
1273	1	12 LB	ROMANO PECORINO (SARDINIA)	<u>ITALY</u>	SHEEP	1 YEAR	HARD / GRATING	HAS a fragrant aroma & is usually piquant in flavor.	GOOD grating cheese
1283	1	19 LB	PARMIGIANO REGGIANO (EMILIA ROMAGNA)	<u>ITALY</u>	COW	2-3 YEARS	FIRM/HARD	SOFT pale cheese with a rich full-bodied flavor. Known as "the greatest cheese in the world."	TOPPING for pasta or grated into soups
1404	6	2 LB	CACIOTTA AL TARTUFO (UMBRIA)	<u>ITALY</u>	SHEEP / COW	60-75 DAYS	SOFT	CREAMY textured cheese with a mild balanced flavor finishing with a touch of fruit & flavored generously with black truffles.	ENJOY as a table cheese or use in everyday cooking
1405	2	5 LB	TALEGGIO (LOMBARDIA)	<u>ITALY</u>	COW	1-2 MONTHS	SEMI-SOFT	HAS a sweet taste, with light acidulous, vein, slightly aromatic, sometimes with a truffle aftertaste.	EXCELLENT table & snack cheese
1406	1	3 LB	ROSSO DI LANGA (PIEDMONT)	<u>ITALY</u>	SHEEP / COW	N/A	WASHED RIND	GREATNESS. This Robiola style cheese, made from Cow's and Sheep's milk, is mildly pungent with a barnyardy quality to the flavor.	EXCELLENT table & snack cheese
1414	4	3 LB	GORGONZOLA DOLCE (PIEDMONT)	<u>ITALY</u>	COW	3-4 MONTHS	BLUE-VEINED	CREAMY, flavorful and consistent. Dolce means sweet, so this blue (the striations are actually green) is not as strong.	ATOP short pasta or pizza, with figs and sweet wines.
1415	2	3 LB	NUVOLA DI PECORA (ROMAGNA)	<u>ITALY</u>	SHEEP	30 DAYS	SEMI-SOFT	TRANSLATING to "sheep clouds" is characterized by its square shape, bone-white interior and slightly white rind, it is mild and creamy and fills your mouth completely with a velvety sweetness tinged with just a bit of the sheep tang.	
1416	2	6 LB	TOMA PIEMONTESE (PIEDMONT)	<u>ITALY</u>	COW	90 DAYS	SEMI-SOFT	GORGEOUS, creamy and full-flavored with a smooth but lingering finish. It has a rustic natural rind that accrues mold: the yellow is a sign of a healthy cheese.	FLAVORFUL table cheese
1417	2	9 LB	BLU DI BUFALA (LOMBARDIA)	<u>ITALY</u>	BUFFALO	3 MONTHS	BLUE-VEINED	Rare to find an aged buffalo milk cheese, this one is a distinctive, full-bodied blue.	
1419	2	5 LB	QUADRELLO DI BUFALA	<u>ITALY</u>	BUFFALO	1-2 MONTHS	SEMI-SOFT	ESSENTIALLY a buffalo milk Taleggio, it has a soft, ivory pink rind with a deliciously creamy paste. The flavor is rich and slightly sweet.	WONDERFUL addition to any cheese board.
1426	2	5 LB	PECORINO TOSCANO (SIENA)	<u>ITALY</u>	SHEEP	6 MONTHS	SEMI-HARD	PRODUCED in the Val D'Orcia (Siena) under strict supervision of the Consortium of Pecorino Toscano. It has a firm texture, a rich & nutty flavor, with a lingering finish hinting of butterscotch.	GOOD grating cheese
1429	4	1 LB	MORINGHELLO DI BUFALA (LOMBARDIA)	<u>ITALY</u>	BUFFALO	2-4 MONTHS	SEMI-FIRM	OBTAINS its unusual flavors by being placed in a hot part of the cheese plant for an entire evening	ITALIAN wines and peppery jam
1267	2	6.5 LB	MANCHEGO (LA MANCHA)	<u>SPAIN</u>	SHEEP	6 MONTHS	FIRM/HARD	FIRM, compact interior is closed with few small air pockets unevenly spread. Ivory to pale yellow color. Well-developed but not too strong taste. Buttery & slightly piquant with sheep's milk aftertaste.	USE as appetizer or shredded for cooking
1291	2	6 LB	1 YEAR OLD MANCHEGO	<u>SPAIN</u>	SHEEP	1 YEAR	FIRM/HARD	JUST a little more bite than the 6 month aged version	
1401	2	5 LB	DRUNKEN GOAT CHEESE IN WINE (MURCIA)	<u>SPAIN</u>	GOAT	75 DAYS	SEMI-SOFT	MATURED in wine it is mild & creamy finishing as tangy, sweet & fruity.	EXCELLENT for desserts or appetizers
1402	2	7 LB	IDIAZABAL SMOKED (NAVARRA)	<u>SPAIN</u>	SHEEP	2-5 MONTHS	HARD	DRY & crumbly. Strong, pronounced, slightly acidic, piquant, buttery taste. Smoked is dryer & stronger.	CAN be used in anything
1403	2	8 LB	QUESO MAHON AGED (MINORCA)	<u>SPAIN</u>	COW	4 MONTHS	FIRM	SQUARE with rounded edges. Rind is oily & yellow or slightly orange due to treatment with paprika. Compact interior with various holes.	USUALLY served as an appetizer.
1407	4	2 LB	GARROTXA (CATALUNYA)	<u>SPAIN</u>	GOAT	3 WEEKS	SEMI-HARD	WHITE interior with a creamy texture & an unusual but mild flavor with a light acidity & a hint of hazelnuts.	MELTS smoothly but also good as an appetizer
1408	2	6 LB	VALDEON (LEON)	<u>SPAIN</u>	COW / GOAT	3 MONTHS	BLUE-VEINED	DENSE deep blue veining, buttery texture & heady aromas & flavors. Spicy, piquant, sweet undertone. Persistent finish.	GOES well with crisp bread & especially pears.
1409	2	7 LB	CAMPO de MONTALBAN (LA MANCHA)	<u>SPAIN</u>	COW/SHEEP/GOAT	90 DAYS	SEMI-FIRM	SIMILAR to Manchego in texture & appearance but the flavor is rich & buttery with characteristics of all three milks.	GOES well with fruits & Spanish red wines.
1422	4	3 LB	MITIBLEU (LA MANCHA)	<u>SPAIN</u>	SHEEP	N/A	BLUE-VEINED	ROQUEFORT'S Spanish cousin, MitiBleu is a rare sheep's milk blue.	USE in place of Roquefort
1424	8	1 LB	ZAMORANO (LEON)	<u>SPAIN</u>	SHEEP	6 MONTHS	SEMI-HARD	TRADITIONAL farm-house sheep's milk cheese, noticeably nuttier and richer than manchego. Made exclusively of the creamy milk taken from the Churra ewes, giving Zamorano a wonderful, smooth texture	STANDS well alone with crackers and deep red wines.
1432	2	4 LB	MALVAROSA (VALENCIA)	<u>SPAIN</u>	SHEEP	3 MONTHS	FIRM	BEAUTIFUL sheep's milk cheese from Valencia, Malvarosa® is formed in the shape of a "servilleta" as it is aged knotted in a cheesecloth.	
12558	3	1 KILO	CAPRICHIO DE CABRA (MURCIA)	<u>SPAIN</u>	GOAT	FRESH	SOFT	DENSE goat cheese with a burst of flavor and a sweet finish. Translated "whimsicality of a goat."	CREAMINESS makes this a wonderful addition to any recipe.
1289	2	6.5 LB	GRUYERE	<u>SWITZERLAND</u>	COW	8-10 MONTHS	FIRM/HARD	NUTTY flavor with sweet fruity undertones. Evenly spaced, medium-sized holes or eyes.	SUPERIOR melting & table cheese.

**DOMESTIC CHEESE DESCRIPTIONS**

<i>ITEM</i>	<i>PACK</i>	<i>SIZE</i>	<i>PRODUCT</i>	<i>ORIGIN</i>	<i>MILK</i>	<i>AGE</i>	<i>TYPE</i>	<i>DESCRIPTION</i>	<i>USE</i>
1219	1	8 LB	MEADOW CREEK DAIRY APPALACHIAN	<u>VIRGINIA</u>	COW	90 DAYS	SEMI-SOFT	TOMME STYLE, A lightly cooked, pressed curd cheese, Appalachian is a mild cheese with a dense texture and a buttery, slightly earthy flavor.	COMPLIMENTED by a crisp white wine or lager.
1220	1	4 LB	MEADOW CREEK DAIRY GRAYSON	<u>VIRGINIA</u>	COW	60 DAYS	SOFT	WASHED RIND, Similar to Livarot or Tallegio, Grayson is a washed rind cheese with a rich and beefy flavor with nutty, sweet overtones.	BEER and bread is all it needs.
1302	1	6.5 LB	POINT REYES BLUE	<u>CALIFORNIA</u>	COW	6 MONTHS	SEMI-HARD	LIKE a chunk of marble, with threadlike veins of blue-gray mold in a chalk-white paste this cheese has a dense, moist and creamy texture with a pronounced buttermilk tang.	SLICE, spread, crumble or dice
1390	4	16 OZ	CYPRESS GROVE HUMBOLT FOG	<u>CALIFORNIA</u>	GOAT	N/A	SOFT	ELEGANT, soft, surface ripened goat milk cheese. The texture is creamy and luscious with a subtle tangy flavor. Handcrafted wheels feature a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake like appearance.	PRESENTABLE table cheese with a variety of uses.
1397	6	5 OZ	CYPRESS GROVE PURPLE HAZE	<u>CALIFORNIA</u>	GOAT	N/A	SOFT-RIPENED	LAVENDER buds mixed with wild harvested fennel pollen give it an addicting flavor.	DESSERT with honey & almonds or in a main dish with lamb.
1242	12	8 OZ	KASSERI STELLA 1/2 MOON	<u>ILLINOIS</u>	SHEEP/GOAT	6-12 MTHS	FIRM	MILD & buttery but full-flavored & salty. White or slightly off-white with a smooth, dry consistency.	USE sauted or grilled, served as an appetizer or first course.
1299	1	4 LB	MAYTAG BLUE	<u>IOWA</u>	COW	6 MTHS	SEMI-HARD	BLUE-VEINED with a crumbly interior this cheese usually has a tangy, piquant, spicy & peppery flavor.	DELICIOUS with fruits. Great in dressings.
1314	1	10 LB	GRAFTON VERMONT CHEDDAR	<u>VERMONT</u>	COW	2 YRS	HARD / GRATING	AWARD-WINNING extra sharp cheddar cheese.	GOOD alone or with fruits, nuts, olives & hard breads.
1377	1	5 LB	SWEETWATER VALLEY MILD YELLOW CHEDDAR	<u>TENNESSEE</u>	COW	**	FIRM	TRADITIONAL yellow cheddar.	SLICES great for sandwiches.
1379	1	5 LB	SWEETWATER VALLEY SHARP WHITE CHEDDAR	<u>TENNESSEE</u>	COW	**	FIRM	ELEGANT, classy white cheddar.	WITH crackers or on a salad.
1380	1	5 LB	SWEETWATER VALLEY BUTTERMILK CHEDDAR	<u>TENNESSEE</u>	COW	**	SEMI-HARD	TANGY snap of buttermilk in a smooth cheese.	SOFT enough for dressings, good enough for trays.
1381	2	2.5 LB	SWEETWATER VALLEY SMOKED CHEDDAR	<u>TENNESSEE</u>	COW	**	FIRM	TRUE hickory smoked for 12-24 hours.	UPSCALE burgers need this cheese.
1384	1	5 LB	SWEETWATER VALLEY GARLIC CHEDDAR	<u>TENNESSEE</u>	COW	**	SEMI-HARD	CREAMY texture with a kick of garlic.	EGGS, beef, and bread love this versatile cheese.
1385	1	5 LB	SWEETWATER VALLEY PIMENTO CHEDDAR	<u>TENNESSEE</u>	CO	**	SEMI-HARD	ENTICE your taste buds with our version of Pimento Cheese.	ADD pimento cheese to any of your favorite sandwiches or recipes.
1386	1	5 LB	SWEETWATER VALLEY ITALIAN PESTO CHEDDAR	<u>TENNESSEE</u>	COW	**	SEMI-HARD	SPECKLED with basil, parsley & garlic.	CHEDDAR for all of your Italian inspirations.
1387	1	5 LB	SWEETWATER VALLEY SHARP YELLOW CHEDDAR	<u>TENNESSEE</u>	COW	**	FIRM	TRADITIONAL yellow cheddar.	SHREDDING or slicing, can top anything.
1399	1	5 LB	SWEETWATER VALLEY FIERY FIESTA	<u>TENNESSEE</u>	COW	**	FIRM	A FIESTA for your mouth loaded with habanero & jalapeno peppers	TRY this cheese in your southwest recipes.
1468	1	5 LB	BEEHIVE CHEESE CO BARELY BUZZED	<u>UTAH</u>	COW	90 DAYS	SEMI-HARD	AMERICAN ORIGINAL rubbed with Turkish ground coffee and lavender that impart notes of butterscotch and caramel. This is a full bodied cheese with a nutty flavor and smooth texture.	PAIRS wonderfully with medium red wine, beer, or cider.
1469	1	5 LB	BEEHIVE CHEESE CO FULL MOON	<u>UTAH</u>	COW	90 DAYS	SEMI-HARD	EARTHY cheese, unpasteurized and gently heat-treated. Super buttery, natural and slightly sharp with a satisfying aftertaste.	SERVE with fruit in the summer months.
1470	1	5 LB	BEEHIVE CHEESE CO TEAHIVE	<u>UTAH</u>	COW	90 DAYS	SEMI-FIRM	HAND-RUBBED with Bergamot flower. A lovely cheese with rich fragrances of orange blossoms in April	PAIR with IPA or a slice of apple pie.
1473	1	5 LB	BEEHIVE BIG JOHN'S CAJUN RUBBED	<u>UTAH</u>	COW	90 DAYS	SEMI-FIRM	UNLIKE typical cajun rubs, Big John uses cayenne pepper instead of paprika. The spiciness of this rub is a nice compliment to the creamy texture of the cheese. Pack a punch as you near the rind.	FRUIT-forward or floral wines, pilsners, and chocolaty stouts
1486	1	4 LB	SEQUATCHIE FARMS CUMBERLAND TOMME	<u>TENNESSEE</u>	COW	90 DAYS	SEMI-SOFT	SIMPLE, rustic tomme, inspired by the French "tomme de Savoie." Aged 90 days and has a natural rind which is the mosaic of different yeasts and molds.	WONDERFUL table cheese.
1448	1	8 LB	SEQUATCHIE FARMS COPPINGER	<u>TENNESSEE</u>	COW	120 DAYS	SEMI-FIRM	WASHED RIND, inspired by French Morbier and Raclette. Its flavor is balanced, often with sweet & nutty overtones and a smooth, supple texture.	SERVE with cured meats and a light, fruity red wine.
12555	1	4 LB	NOBLE SPRINGS FRESH CHEVRE	<u>TENNESSEE</u>	GOAT	N/A	SOFT	ALL NATURAL goat cheese from Williamson County	TRADITIONAL goat cheese uses and much more