






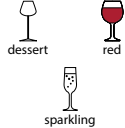


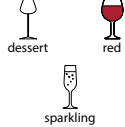


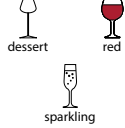



Blue Cheese Pairing Guide



There are many uses for Blue cheeses in the kitchen and on menus, from appetizers, salads, and snacks, to cooked dishes and desserts. Generally, the strong flavor of Blue cheeses pairs well with strong-flavored foods and beverages; milder-flavored cheeses are compatible with milder-flavored wines, beers, and foods. As we outlined in our Food Pairings Job Guides, pairings can be based on complementary or contrasting flavors. Most cheeses can be considered savory. Items in red italics are sweet, or contrasting. The others are complementary pairing suggestions.

Variety	Wines	Beverages	Fruits/ Vegetables	Breads/ Crackers	Condiments/ Nuts	Meats/ Fish
Blue 	<ul style="list-style-type: none"> • <i>Dessert</i> • Red • Sparkling 	<ul style="list-style-type: none"> • <i>Apple juice</i> • Coffee • Gin • Lambic • <i>Pear nectar</i> • Stout 	<ul style="list-style-type: none"> • <i>Apples</i> • Carrots • Celery • <i>Dried cranberries</i> • Cucumbers • <i>Pears</i> 	<ul style="list-style-type: none"> • Crusty bread • <i>Nut bread</i> • Whole grain crackers 	<ul style="list-style-type: none"> • Black olives • <i>Honey</i> • Pecans 	<ul style="list-style-type: none"> • Beef • Fish • Ham • Poultry • Shellfish
Creamy Blue 	<ul style="list-style-type: none"> • <i>Dessert</i> • Red • Sparkling 	<ul style="list-style-type: none"> • <i>Apple juice</i> • Coffee • Gin • Lambic • <i>Pear nectar</i> • Stout 	<ul style="list-style-type: none"> • <i>Apricots (fresh or dried)</i> • Celery • Cucumbers • <i>Figs</i> • <i>Pears</i> 	<ul style="list-style-type: none"> • <i>Fruit bread</i> • Whole grain crackers • Water crackers 	<ul style="list-style-type: none"> • Almonds • Black olives • <i>Dates</i> 	<ul style="list-style-type: none"> • Beef • Fish • Ham • Poultry • Shellfish
Gorgonzola 	<ul style="list-style-type: none"> • <i>Dessert</i> • Red • Sparkling 	<ul style="list-style-type: none"> • <i>Apple juice</i> • Coffee • Gin • Lambic • <i>Pear nectar</i> • Stout 	<ul style="list-style-type: none"> • <i>Apples</i> • Bell peppers • Carrots • <i>Citrus fruits</i> • <i>Dried cranberries</i> • Tomatoes 	<ul style="list-style-type: none"> • Crusty bread • <i>Nut bread</i> • Pumpernickel 	<ul style="list-style-type: none"> • Black olives • <i>Raisins</i> • Walnuts 	<ul style="list-style-type: none"> • Beef • Fish • Ham • Poultry • Shellfish
Roquefort 	<ul style="list-style-type: none"> • <i>Dessert</i> • Red • Sparkling 	<ul style="list-style-type: none"> • <i>Apple juice</i> • Coffee • Gin • Lambic • <i>Pear nectar</i> • Stout 	<ul style="list-style-type: none"> • <i>Apricots (fresh or dried)</i> • <i>Apples</i> • Avocados • Celery • Cucumbers • <i>Grapes</i> 	<ul style="list-style-type: none"> • Crusty bread • Whole grain crackers • Water crackers 	<ul style="list-style-type: none"> • Black olives • <i>Dates</i> • Roasted red peppers 	<ul style="list-style-type: none"> • Beef • Fish • Ham • Poultry • Shellfish
Stilton 	<ul style="list-style-type: none"> • <i>Dessert</i> • Red • Sparkling 	<ul style="list-style-type: none"> • <i>Apple juice</i> • Coffee • Gin • Lambic • <i>Pear nectar</i> • Stout 	<ul style="list-style-type: none"> • Bell peppers • Carrots • Celery • <i>Dried cranberries</i> • <i>Figs</i> • <i>Pears</i> 	<ul style="list-style-type: none"> • <i>Nut bread</i> • Pumpernickel • Wheat crackers 	<ul style="list-style-type: none"> • <i>Honey</i> • Pecans • Roasted red peppers 	<ul style="list-style-type: none"> • Beef • Fish • Ham • Poultry • Shellfish

Sources

The Cheese Companion, Judy Ridgeway, Running Press, 2004.

"Food & Wine Pairings," American Dairy Association, www.ilovecheese.com.

"Pair Food and Wine," Wined In, www.winedin.com.

"SuperSkills: Successful Food Demonstrations & Sampling," International Dairy-Deli-Bakery Association, www.iddba.org.

Wisconsin Cheese Pairing Tool and "Wisconsin Cheese Pairings That Please," Wisconsin Milk Marketing Board, www.eatwisconsincheese.com.