



Holiday Pairings Board

ft. Whole Milk Mozzarella Block and Medium Cheddar Block

Perfect for a holiday movie marathon, our carefully curated flavorful cheese and cookie board is made for pairing and sharing to start a tasty tradition.

Prep & Cook time: see individual recipes

Makes 1 board

Here's how to arrange your board for the ultimate pairings:

- Raspberry Thumbprint Cookies with Tillamook Medium Cheddar
- Eureka Lemon Pistachio Cookies with Tillamook Whole Milk Mozzarella
- Cheddar Crusted Waffle Crisps pair well with both cheeses and spreads
- Fill out your board with a mix of fruit, nuts and popcorn

Raspberry Thumbprint Cookies

Pretty in pink, these buttery jam-filled cookies look nice but taste even better. Use preserves from summer berry picking or grab your favorite store brand. These cookies are sweet, crumbly, a touch tart.

Makes 40 cookies

Prep time: 25 minutes

Cook time: 15 minutes

Ingredients

- 1 cup raspberry jam
- 2 tsp. lemon juice
- $\frac{3}{4}$ cup granulated sugar
- 1 cup unsalted butter, softened
- 1 tsp. vanilla extract
- $\frac{1}{3}$ cup freeze dried raspberry powder
- $\frac{1}{2}$ tsp. Kosher salt
- 2 cups all-purpose flour

Directions

Preheat oven to 325° F. Line cookie sheets with parchment paper or a nonstick baking mat.

Blend the raspberry jam, lemon juice, 2 tbsp. of the sugar and then set aside.

Cream together butter & remaining granulated sugar until light & fluffy. Add vanilla & blend. In a separate bowl, blend the raspberry powder and salt into flour, then stir into creamed butter. The mixture will be very crumbly. Press between two sheets of parchment paper until mixture adheres & forms into a dough. Portion into $\frac{1}{2}$ oz. balls and press an indentation into the center with a finger or utensil.

Add a $\frac{1}{2}$ tsp. of raspberry jam blend to the center of each indentation.

Bake for approximately 15 minutes, or until firm. Let cool completely.

Eureka Lemon Pistachio Cookies

Whoever first combined lemon and pistachio into crumbly buttery cookies must've surely had a eureka moment. This recipe combines Eureka lemons and earthy pistachios for the ideal treat to set out or save all for yourself.

Makes 60 cookies

Prep time: 30 minutes

Cook time: 12 minutes

Ingredients

- 2 1/2 cups all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. sea salt
- 1 cup unsalted butter, softened
- 1 1/3 cup granulated sugar
- 1 large egg
- 1 tsp. vanilla extract
- 3 tbsp. Eureka lemon zest
- 2 tbsp. Fresh-squeezed Eureka lemon juice
- 1/4 cup coarse sugar
- 1/4 cup finely chopped pistachios

Directions

Preheat oven to 350°F. Line cookie sheets with parchment paper or nonstick baking mat.

Stir flour, baking powder and sea salt in a bowl and set aside. In a separate bowl, cream butter and granulated sugar until light and fluffy. Add egg and mix until well-combined, then add vanilla, lemon zest and lemon juice. Lower mixer speed and slowly add the flour blend. After mixed, let sit for about 3 minutes to allow lemon flavor to develop.

Blend coarse sugar & finely chopped pistachios in a bowl. Scoop a 1/2 oz. portion of cookie dough using a small ice cream scoop and roll in the pistachio mixture. Set onto the lined baking sheet, spaced well.

Bake for 10 to 12 minutes, removing just before browning starts.

Cheddar Crusted Waffle Crisps

ft. Tillamook Medium Cheddar

Chips, but make them cheese. Try these slightly sweet waffled cheesy crisps, made with bold Tillamook Medium Cheddar.

Makes 20 crisps

Prep time: 15 minutes

Cook time: 18 minutes

Ingredients

- 1 cup finely shredded Tillamook Medium Cheddar Cheese
- 4 tbsp. unsalted butter, melted
- 2 large eggs
- ½ cup granulated sugar
- ⅔ cup all-purpose flour
- ¼ cup half & half
- ⅛ tsp. smoked black pepper

Directions

Blend all ingredients together in a bowl until well incorporated.

Ladle a 2 oz. portion onto a hot waffle cone iron. When lightly browned, remove and cut the edges away using a circle cutter. While hot, gently press against the back of a small rolling pin to shape until cool.

Whipped Pistachio & Honey Cream Cheese

ft. Tillamook Original Cream Cheese Spread

Dip it, spread it or eat it straight out of the food processor. This plussed up condiment takes rich Tillamook Original Cream Cheese and adds nutty pistachios and sweet honey for a salty, sweet, creamy spread-it-on-everything treat.

Makes 10 servings

Prep time: 10 minutes

Ingredients

- ¼ cup blanched, unsalted pistachios; plus additional for topping
- 1 Tillamook Original Cream Cheese Spread, softened
- 2 tbsp. wildflower honey

Directions

First, puree ¼ cup of the blanched pistachios, then blend all ingredients together in a food processor. Garnish with chopped pistachios & honey.

Whipped Cranberry Cream Cheese

ft. Tillamook Original Cream Cheese Spread

Rich Tillamook Cream Cheese combines forces with tart cranberry, Cara Cara orange and vanilla to bring you dippable, spreadable, delectable deliciousness.

Makes 12 servings

Prep time: 10 minutes

Ingredients

- ½ tsp. Cara Cara orange zest
- 1 tbsp. fresh-squeezed Cara Cara orange juice
- 1 Tillamook Original Cream Cheese Spread, softened
- 1/3 cup cranberry preserves
- 1 tsp. vanilla extract

Directions

Zest and then juice one Cara Cara navel orange to the portions indicated.

Blend all ingredients in a food processor, leaving some texture to the cranberries.

Crispy Chili Popcorn

Give movie night some extra kick with Crispy Chili Popcorn. The best part of watching movies at home is you can always pause to whip up another batch.

Makes 3 servings

Prep time: 8 minutes

Cook time: 7 minutes

Ingredients

- 1 tbsp. clarified unsalted butter
- ½ cup popcorn kernels
- 1 tbsp. crispy chili oil, no particulate
- 1 tsp. crispy chili particulate, patted dry
- Salt to taste

Directions

Place a stick of butter in a glass measuring cup and cover with a paper towel. Microwave for 30 seconds at a time, until melted and separated. Slowly pour the layer of clarified butter into a separate container, careful not to include any of the water or milk solids on the bottom layer. Cover and refrigerate the clarified butter until you are ready to use.

Add 1 tbsp. of the clarified butter to a deep, hot pan with a fitted lid (clear lids make it easiest to keep an eye on). Immediately add popcorn, moving pan back and forth to keep kernels moving. When a couple of kernels have popped, lift the lid and add crispy chili oil. Replace the lid and continue moving the popcorn. Turn off the heat when popping slows. When popping has stopped, add crispy chili particulate and salt. Shake to distribute evenly and serve.

Tip: "Particulate" refers to the little crispy, crunchy bits and chunks in crispy chili oil. For this recipe, you'll need to separate the oil from the particulate since they're used in different quantities and stages.