



**SWEET CARAMELIZED FRYING CHEESE  
WITH HOMEMADE VANILLA SAUCE  
&  
FRESH BERRIES**

**Heavy Cream  
Vanilla  
1 Pkg TJ's Frying Cheese  
Sugar & Cinnamon  
Butter  
Fresh Berries**

Mix cream with vanilla to create a simple, luscious vanilla-cream sauce. Set aside. Lightly soak Frying Cheese with a layer of cream, then coat the outside in a layer of cinnamon-sugar. Place in a sauté pan with butter and heat until cheese softens and the cinnamon-sugar caramelizes. Plate over vanilla-cream sauce and alongside fresh blueberries and raspberries... or other berries, should you prefer.



**OTHER SWEET  
FRYING CHEESE SERVINGS**

Cut Frying Cheese Into Bite Size Cubes.  
Heat In Microwave for Approx. 30 Sec.  
& Serve With:

Trader Joe's Honey  
Trader Joe's Maple Syrup,  
Trader Joe's Blueberry Sauce  
Trader Joe's Mascapone (*ooh, cheese on cheese*)  
or Favorite Trader Joe's Fruit Spread or Preserves



## FRYING CHEESE PIZZASALAD

*(COMPLETELY VEGETARIAN  
&  
COMPLETELY DELICIOUS)*

**1 pkg TJ's Frying Cheese  
2 Tomatoes  
Sliced Black Olives  
Olive Oil  
Oregano, Salt & Pepper  
Organic Baby Lettuce  
Balsamic Vinegar**

Pre-heat oven to 350. Place a layer of aluminum foil in a small, shallow baking pan. Place cheese in pan. Slice Tomato and layer over cheese. Sprinkle with sliced olives. Drizzle Olive Oil over cheese and veggies. Season with Oregano, Salt & Pepper. Place in oven for ~10 minutes, until cheese is soft. Plate with a bed of lettuce & sliced tomatoes drizzled with Olive Oil & Balsamic Vinegar. Chow!



## OTHER SAVORY

### FRYING CHEESE SERVINGS

Top a slice of garlic bread with a slice of Frying Cheese, heat in microwave & top with fresh salsa  
Cube, skewer with meat & vegetables (peppers, onions) & grill  
Cube, heat & serve with a side of marinara  
Slice, sandwich & pan fry or grill  
*(mmm... Grilled Frying Cheese)*