

## Tillamook® Cheese and Beer Pairings

Cheese and wine has long been a favorite pair, but culinary experts have recently discovered that the combination of cheese and beer is equally good. Beer is a smooth beverage, which nurtures the flavors of cheese in the mouth and produces an interesting array of flavors.

The idea of pairing cheese and beer isn't a new one - pizza and beer is a popular American tradition, beer cheese soup is a tried and true combination, and various recipes call for both, so why not pair a variety of cheese and beers at your next gathering?

It was a tough job, but someone had to develop the pairings. A Tillamook Cheese sensory specialist and Widmer Brewing brewmasters sat down and tasted numerous pairings of Widmer beers and Tillamook Cheeses. Check out some of our favorites and see why these flavor combinations make sense.

### Widmer Blond Ale

- [Tillamook® Monterey Jack](#) - *The soft, mellow taste of the Blond Ale compliments the smooth flavor of our Monterey Jack.*

### Widmer Summer Brau

- [Tillamook® Mozzarella](#) - *The crisp, light flavor of the Summer Brau accentuates the smooth body of our Mozzarella.*

### Widmer Hefeweizen

- [Tillamook® Medium Cheddar](#) - *The citrus, grain flavor of the Hefeweizen flatters the nutty flavored, full-bodied, creamy texture of our Medium Cheddar, similar to the classic combination of bread (yeast) and butter (cream).*

### Widmer Drop Top Amber

- [Tillamook® Smoked Cheddar](#) - *The combination of the sweet flavor and fruity aroma of the Drop Top Amber and the bold smokey flavor of our Smoked Cheddar creates a tangy contrast.*

### Widmer ALT

- [Tillamook® Pepper Jack](#) - *The dry, earthy taste of the ALT beer is a great pairing for the spicy, bold taste of our Pepper Jack. The ALT cools the mouth while still savoring the zesty, robust flavor of our Pepper Jack.*

### Widmer IPA

- [Tillamook® Vintage White Extra Sharp Cheddar](#) - *With the high alcohol content of the IPA, it is best paired with a bold, preferably longer aged, cheese. This best accentuates the bold flavor of the beer and the rich taste of the cheese, while providing a flavorful contrast.*

### Widmer Irish Stout

- [Tillamook® Smoked Black Pepper White Cheddar](#) - *The full-bodied, robust flavor of the Irish Stout is an excellent match for the spicy flavor of our smoked peppercorn cheese. Spicy flavored cheeses tend to work well with dry malt-based beers. The rich espresso-like taste of the Irish Stout compliments the spicy flavor of our Smoked Pepper flavored cheese, and creates a cooling effect in the mouth.*