

.BONGARDS.
Premium CHEESE

Est. ★ 1908



Menu Applications and Recipes



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Avocado Toast'd Burger



Bongards® Natural Swiss Cheese, avocado spread, fresh pico de gallo with smoky crisp bacon all on slices of a toasted sourdough baguette. Long live the avocado!

Avocado Toast Pairings:

Onion 18% | Arugula 10% | Sourdough 9%

"Avocado Toast" is on 1.6% of US menus
1-year growth +111.4% | 4-year growth +2440.1%

Chef's Inspiration:

- Avocado toast incidents persist on menus across the country
- Major menu growth
- Placed on a Talera bun - traditional to the Hispanic bakery

Smothered Sliders



Smothered Sliders: bite sized snacks that pack a lot of flavor. Never deny your taste buds the joy that comes from a few sliders covered in creamy **White American Cheese** sauce and topped with sweet, caramelized onions on petite, angel-soft snowflake rolls. This is the perfect addition to a summer day party platter!

Slider Pairings:

Burger 41% | Onion 32% | American 12%

“Slider” is on 16.6% of US menus

1-year growth +4.4% | 4-year growth +15.5%

Chef’s Inspiration:

- Flavor format could be applied to chicken or veggie patties without changing concept
- The pickle can be used as garnish or placed inside to add crunchy texture
- Small, bite sized burgers are great options for mid-day snacks or for a value priced offering

Burrito Burger



Bongards® American Jalapeno Cheese melts its way into your heart and burrito, wrapped in a soft organic flour tortilla and paired with black beans, Spanish rice, pico de gallo and guacamole. It will have you asking for more!

Burrito Pairings:

Tortilla 55% | Beef 44% | Guacamole 35%

“Burrito” is on 16.6% of US menus

1-year growth -0.6% | 4-year growth +1.7%

Chef’s Inspiration:

- Unlike ground beef, a burger creates perception of higher quality offering
- Hispanic flavors continue to penetrate menus where they haven’t traditionally been accepted
- Color and flavors are geared to the adventurous eater



Texan Breakfast Burger



Wrap your fists around this Texas sized cheeseburger layered in 100% rib-eye beef patty, **Bongards® American Jalapeno Cheese**, fluffy farm fresh eggs, diced onion and pepper with a slice of warm ham all between slices of golden Texas Toast. Is it just for breakfast? You decide.

Breakfast Burger Pairings:

Egg 97% | American 26% | Pepper 9%

“Breakfast Burger” is on 1.7% of US menus
1-year growth +17.3% | 4-year growth +106.8%

Chef’s Inspiration:

- Texas toast is a typical carrier for QSR & mid-casual as it can be used for multiple meal times
- Application carries this sandwich from breakfast into the all day category



Upscale Bacon Cheeseburger



Applewood smoked bacon is paired with zippy arugula, black pepper garlic aioli, caramelized onion and melty sliced **Bongards® Natural Cheddar Cheese** on a toasted pretzel bun that holds it all together.

Bacon Pairings:

Onion 64% | Cheddar 48% | Mayo 34%

“Bacon” is on 70.3% of US menus
1-year growth +1.2% | 4-year growth +4.0%

Chef’s Inspiration:

- Cheddar cheese compliments and enhances the build’s flavors
- Contrasting colors offer great visual appeal
- Pretzel bun has grown over 38% in the past 4 years and is paired with cheddar 34% of the time
- Onion, bacon, cheddar are all in the top 5 of items paired with pretzel bun



Juicy Lucy



You won't believe this until you taste it! This burger is stuffed with melty, creamy **Bongards® American Cheese**, so when you bite in the cheese delivers all of its goodness. Dress it up with your favorite condiments or just enjoy as is.

Cheese Stuffed Pairings:

Jalapenos 12% | Onion 11% | Cheddar 6%

“Cheese Stuffed” is on 4.6% of US menus
1-year growth +2.4% | 4-year growth +12.5%

Chef's Inspiration:

- A nod to the St. Paul, MN tavern which claims to have created the Juicy Lucy
- Replace more common slices with 1oz. chunks of cheese loaf
- Preparation Notes:
 - Use restricted melt cheese to achieve 165°F requirement of most chains

Simpson Burger



Experience the most amazing, delicious and mind-boggling burger ever! Split toasted glazed sugar donut is aligned with 100% beef ¼ pound burger, **Bongards® Natural Cheddar Cheese** and smoked bacon. Get your napkins ready!

Bacon Cheddar Burger Pairings:

Smoked 23% | Melted 18% | Toasted 9%

“Donut” is on 4.9% of US menus

1-year growth +9.1% | 4-year growth +47.1%

“Bacon Cheddar Burger” is on 3.5% of US menus

1-year growth +0.2% | 4-year growth +10.4%

Chef’s Inspiration:

- St. Paul, MN tavern, “the Nook,” offers a version of this that is truly unique
- Sweet & savory play off each other with donut and smoky bacon
- Beef and cheddar are growing on menus
- Natural cheddar helps ground sweetness
- Bacon and beef add a note of creaminess

The Flaming Gaucho



Onions and jalapenos seared into an all-beef patty and topped with shredded BBQ brisket, crispy jalapenos strips, **Bongards® Natural Cheddar Cheese** and signature Carolina grill sauce that will make your inner child happy

BBQ Brisket Pairings:

Cheddar 15% | Jalapeno 15% | Burger 10%

“BBQ Brisket” is on 1.2% of US menus

1-year growth +16.5% | 4-year growth +24.2%

Chef’s Inspiration:

- Adding multiple proteins onto burgers is trending
- Smoked brisket, spicy jalapeno, and sweet BBQ sauce compliment dairy notes of cheddar



Philly Cheesesteak Burger



Tried and true in Philly, this burger concept scores big with your customers. **Bongards® Natural Provolone Cheese** gives this burger class and an American cheese bell pepper sauce delivers as the perfect garnish.

Philly Cheese Steak Pairings:

Grilled 37% | Provolone 28% | American 14%

“Provolone” is on 29.8% of US menus

1-year growth +0.3% | 4-year growth +0.5%

Chef’s Inspiration:

- Recent national chain launch of this burger style had big impact on customer base
- Two cheese products on this burger make it extra decadent



Up-In-Smoke Cheeseburger



Smoked maplewood bacon, roasted crimini mushrooms and whiskey steak sauce add the umami boost to the classic bacon, mushroom cheeseburger, **Bongards® American Cheese Slices** deliver the final touch to complete a super indulgent, craveable burger.

Crimini Mushroom Pairings:

Roasted 41% | Grilled 21% | Bacon 18%

“Crimini Mushroom” is on 4.1% of US menus
1-year growth +4.8% | 4-year growth +31.9%

Chef’s Inspiration:

- Mushroom use with burgers is top of mind in industry
- Conversation with national casual dining chef revealed that their customers love burger and alcohol combinations
- Multiple fast casuals feature alcohol with burger LTO’s
- American cheese delivers the cheesiness expected from customers

Truffle Butter Burger



Sautéed onions, **Bongards® Natural Sliced Mozzarella**, 100% angus beef on a toasted brioche bun, fresh picked spinach and a smear of white truffle butter. Simplicity is best when it leaves you wanting more.

Truffle Butter Pairings:

Onion 14% | Beef 12% | Spinach 8%

“Truffle Butter” is on 1.2% of US menus
1-year growth +27.4% | 4-year growth +70.2%

Chef’s Inspiration:

- Delivers the distinct umami flavor of truffles in butter, allowing it to shine without overpowering the mozzarella
- Simultaneously elegant, simple, and ubiquitous
- Could easily be switched with provolone or other varieties



Tropical Charbroiled Burger



Charbroiled burger, roasted pineapple, honey teriyaki sauce, **Bongards® Natural Mozzarella Cheese**, red onion, lettuce, tomato and mayonnaise on soft, sweet Hawaiian roll.

Hawaiian Pairings:

Pineapple 74% | Mozzarella 19% | Burger 6%

“Hawaiian” is on 16.6% of US menus
1-year growth +1.4% | 4-year growth +1.5%

Chef’s Inspiration:

- National QSR has had similar version on menu. Scores high with consumers.
- Mild mozzarella offers boost to char-grilled beef and pineapple

Triple Lindy T.C. Burger



Paying homage to Minnesota's Twin Cities & famed aviator Charles Lindbergh. This burger is built 3 patties tall with a slice of **Bongards® American Cheese** in between each patty, crispy fried onion straws, dilled pickles and sun kissed garden tomato bacon jam.

American Pairings:

Tomato 44% | Bacon 34% | Cheeseburger 19%

"American" is on 44.2% of US menus
1-year growth +0.5% | 4-year growth +9.1%

Chef's Inspiration:

- Creates a special cheeseburger with crunchy pickle, sweet and savory bacon tomato jam, and crispy onions
- Visually and texturally appealing
- Inspiration for regional concepts like a St. Louis Arch Burger
- Bobby's Burgers (Chef Bobby Flay) uses the crunch effect to give their burgers a signature style

Farmers Burger



This hearty, home style menu concept will whisk your customers' away to bluer skies and grassier plains. Free-range, grass fed beef blended with savory bits of bacon is the perfect compliment to succulent pork belly, sunny-side up fried eggs, crisp mixed greens, juicy tomatoes and, of course, **Bongards® American Cheese Slices.**

Pork Belly Pairings:

Egg 31% | Bacon 14% | Tomato 13%

"Pork Belly" is on 7.8% of US menus

1-year growth +12.9% | 4-year growth +80.1%

Chef's Inspiration:

- Smoked BBQ is inspirational and perceived as too difficult to make at home
- Meatier offerings have significant appeal
- All day eating is soaring
- Offers cross utilization of American cheese slices and existing SKUs
- Alternative cut of meat to satisfy farm to fork and snout to tail trends



Bison Bacon Burger



Bison Burger Pairings:

Tomato 26% | Aioli 13% | Bacon 13%

“Bison Burger” is on 2.3% of US menus
1-year growth +20.7% | 4-year growth +78.2%

Chef's Inspiration:

- Drier and Leaner bison meat is balanced by sauces and cheese
- Pepper jack offers extra flavor without competing with other components

Prairie fed bison with a roasted garlic aioli and thick cut smoked bacon, butter leaf lettuce, house made tomato ketchup and melty slice of **Bongards® Natural Pepper Jack Cheese**. This home cooked classic an easy way to upscale your offerings!



Veggie, Mushroom, Swiss Burger



Bongards® Natural Swiss Cheese keeps your sanity when all you have to eat is a veggie burger. Flexitarian eaters get to satisfy the cravings of a juicy burger with the essentials: melty cheese topped with shredded lettuce, tomato, bacon and a smear of a veggie aioli.

Swiss Burger Pairings:

Mushroom 92% | Lettuce 25% | Bacon 7%

“Veggie Burger” is on 22.9% of US menus
1-year growth +2.3% | 4-year growth +1.7%

Chef’s Inspiration:

- More meatless options are penetrating menus
- Flexitarian eater still wants a burger
- Swiss cheese has a complimentary flavor with mild dairy, sweet, and nutty profile that pairs well with veggie burgers

Petite Beef Sliders



Chef's Build:

- | | |
|---|------------------------------|
| ★ 2 lbs. dry aged ground beef | ★ 1 cup micro greens |
| ★ Salt and pepper | ★ 1 medium red onion, sliced |
| ★ 1 tsp. ground mustard | ★ 12 slider buns |
| ★ 6 slices Bongards Pepper Jack cheese, quartered | ★ Thick cut pickle chips |
| | ★ Homemade Ketchup |

Preheat grill to medium high heat. Season beef with salt, pepper, and ground mustard. Shape into 12 patties. Cook patties to desired doneness and during the last minute of cooking, top each with a piece of cheese. Layer the buns with micro greens, pickles, ketchup, onions, and burger.

For a fun and premium twist on the traditional burger try Bongards Petite Beef Sliders. Form dry-aged beef into three petite burgers and grill. Top each with a slice of **Bongards® Pepper Jack**, then place on gourmet slider buns with micro greens and red onion slices. Finish with thick-cut pickle slices (and homemade ketchup for bonus points) for a must order appetizer.

Italian Meatball Burger



Italian is on the menu tonight—but burgers are taking center stage! On a toasted rosemary focaccia bun, add a patty crafted from a ground beef-Italian sausage blend seasoned with chopped basil, and a melted slice of robust **Bongards® Mozzarella**. Finally, pour on a generous portion of marinara for impressive flavor and color. Bon appetite!

Chef's Build:

- | | |
|--------------------------|---------------------------------|
| ★ Ground beef/pork | ★ Rosemary focaccia bun, sliced |
| ★ Ground Italian sausage | ★ Mozzarella cheese |
| ★ Basil, chopped | ★ Basil, torn |
| ★ Salt and pepper | ★ Arrabiata Marinara |

Combine ground beef, Italian sausage, chopped basil, salt and pepper in a bowl and form into thick patties that resemble a meatball. Cook burgers to an internal temperature of 160°F. Layer on Bongards Mozzarella cheese and torn basil leaves. Ladle 2 ounces of marinara over burger. Place the bun crown slightly offset. Serve with fries tossed in olive oil, grated parmesan and dried Italian herbs.

Red Wine Barbeque Burger



Bite into flavor with this monstrous build! Sautéed baby bell mushroom blend into the strong taste of caramelized red onions and red wine sauce. The additions of the meaty beef burger and the creamy texture of Bongards® American Cheese Slices make this menu concept an explosion of flavor!

Double Stack Wood Fire Grill Burger



Hold the ketchup! A double cheeseburger goes from ordinary to extraordinary with the addition of zesty tomato jam. We start with a buttery, Brioche bun, add a handful of arugula and crisp red onion slices. Top with two juicy wood fire cooked burger patties, creamy **Bongards® American cheese** and a generous dollop of tomato jam for a burger with robust tomato flavor.

Cheeseburger Sliders



You've heard of the clean plate club, right? Well, all your guests will be members after trying these cheeseburger sliders featuring ***Bongards® Process American Cheese Slider Slices***. Start with a ground sirloin beef patty and top with pickled red onions, oven-roasted grape tomatoes and arugula. Splash on a house-made ketchup made with BBQ sauce, horseradish or sriracha for signature burger appeal.

Green Chile Burger



It's the creamy slice of **Bongards® Pepper Jack Cheese** and its special kick that unites the flavors of this inventive Green Chile Burger concept. Combine a juicy ground chuck patty, slice of fiery Pepper Jack and sunny-side-up fried egg. Top it all off with a dollop of green chile relish fused from chopped chiles, garlic cloves and sriracha sauce, and place on a freshly toasted brioche bun – for an on-trend burger that'll spice up your sales.

Pizza Burger



We've combined two classic student cravings – burgers and pizza – into one zesty new Pizza Burger! Featuring a whole-grain English muffin, lean ground beef, a lively pizza sauce and a magnificently melted ***Bongards® Mozzarella Slice*** on top, this burger is simple to make, perfectly portioned and sure to win over your students.



The Chorizo Queso Burrito



It's time to wake up on the right side of breakfast! Scramble up fresh farmer's morning eggs folded in with glorious amounts of **Bongards® Jalapeno American Cheese** sauce. Add in savory char grilled tomato jam and spicy chorizo sausage for an explosion of flavor. You're crazy if you don't love it!

Chorizo Pairings:

Tortilla 37% | Pepper 28% | Queso 19%

"Chorizo" is on 17.1% of US menus
1-year growth +3.0% | 4-year growth +15.9%

Chef's Inspiration:

- Chorizo offers international flair to standard breakfast burrito
- Cheese sauce helps hold ingredients in burrito wrap
- Apply cheese sauce, layer toppings, and roll it up



Smoked Salmon Street Taco



Take to the streets and swing by the Great Lakes to find the inspiration for this menu concept! The pristine smoked salmon combined with traditional street taco ingredients will leave you with a flavor that will blow your taste buds away. Plus, **Bongards® Natural Pepper Jack Slices** melted onto warm tortillas are the only plates you'll need!

Pepper Jack Pairings:

Bacon 42% | Avocado 23% | Smoked 19%

"Smoked Salmon" is on 12.7% of US menus
1-year growth +0.6% | 4-year growth +3.6%

Chef's Inspiration:

- Food trucks and appetizers would be great venues for this concept
- Heat of natural pepper jack boosts delicate foods like the smoked salmon

Croque Madame



The French version of an all day sandwich - toasted brioche bread, smoked ham, **Bongards® Natural Provolone**, fried egg on top and a drizzle of a mornay style cheese sauce. Don't worry - our melt loaf will help you make it perfect every time!

Croque Madame Pairings:

Egg 91% | Ham 83% | Mornay 28%

"Croque Madame" is on 1.0% of US menus
1-year growth +2.2% | 4-year growth +58.5%

Chef's Inspiration:

- More of a satisfying casual dining offering for a brunch or dinner sandwich
- Using two cheese products is visually appealing and follows tradition

Chicken & Cheese Gravy Biscuit



Hit the southern market with this upscaled classic! Golden crisp chicken tenders nestled between a flaky fresh-baked buttermilk biscuit, smokehouse bacon and topped with a organic chicken bone broth, white cheese gravy. This concept is sure to wow on any menu!

Biscuits Pairings:

Fried 46% | Gravy 21% | Buttermilk 12%

“Chicken Biscuit” is on 0.7% of US menus
1-year growth +6.8% | 4-year growth +52.8%

Chef’s Inspiration:

- Southern sausage gravy and biscuits with a twist
- New version of “Gravy” by adding the cheese into the sauce

Lobster Roll



A traditional Lobster roll with a twist...all the components you expect like chilled tender lobster dressed in cracked black pepper mayo, lettuce, buttered bun and now with a slice of **Bongards® Natural Provolone** that will make you change your mind on the best way to enjoy a classic sandwich of this caliber.

Lobster Roll Pairings:

Lettuce 50% | Salad 37% | Mayo 30%

“Lobster Roll” is on 2.2% of US menus
1-year growth -2.2% | 4-year growth +8.5%

Chef’s Inspiration:

- Adding cheese to seafood is changing
- Provolone’s mild and delicate flavor offers indulgence to a “healthy’ish” meal
- Offer a jalapeno or pepper jack to spice up the typically mild sandwich

Ultimate Toasted Banh Mi



Experience one of the hottest trends in food. This Vietnamese inspired fusion sandwich is filled with tender pulled pork, fermented veggie slaw, with a touch of peppery arugula, sweet cured jalapenos and **Bongards® Natural Sliced Pepper Jack Cheese**... you're welcome!

Banh Mi Pairings:

Pickled 64% | Jalapeno Pepper 34% |
Sriracha 26%

"Banh Mi" is on 2.1% of US menus
1-year growth 12.5% | 4-year growth +194.9%

Chef's Inspiration:

- Use of a natural pepper jack offers a simpler label and wholesomeness
- Bright, bold flavors are balanced out with the addition of cheese as this is usually a sauce/mayo

Italian Chicken Meatball Melt



Classic like the Italian parmesan is updated with a free range garlic chicken meatballs simmered in a robust marinara tomato sauce and **Bongards® Natural Mozzarella Cheese.**

Chicken Meatball Pairings:

Mozzarella 11% | Tomato 13% | Garlic 20%

“Chicken Meatball” is on 0.9% of US menus
1-year growth +7.6% | 4-year growth +43.7%

Chef’s Inspiration:

- Having worked with chicken meatballs at national chains, this product has a lot of draw
- Baked chicken meatballs are healthier than normal pan fried chicken cutlets
- Healthy eating is becoming more of a reality, so offering a healthier option gives the cheese a boost



Smoked BLT Sandwich



Try a classic BLT with a twist! This dish features juicy tomatoes, crisp lettuce, a smear of smoked black peppercorn mayo, thick slabs of maplewood smoked bacon, and a slice of **Bongards® Natural Cheddar and Swiss Cheese**. Your guests will seek out this upscaled BLT every time they enter your establishment!

Smoked Pairings:

Tomato 52% | Bacon 50% | Cheddar 29%

“Smoked” is on 50% of US menus

1-year growth +2.9% | 4-year growth +10.9%

Chef’s Inspiration:

- A classic with Swiss and cheddar on a swirled marbled rye makes simplicity taste amazing
- Items like tomato, bacon and cheddar have all been known to be smoked
- Don’t add too much smoke to prevent overpowering flavor



Cubano Grilled Cheese Classic



Cuban bread toasted golden, roasted shredded pork in tomatillo sauce, carved ham, traditional yellow mustard, crunchy spiced pickle, **Bongards® Sliced Natural Swiss Cheese** and **Bongards® American Cheese** put the finishing touches on this favorite classic grilled sandwich.

Swiss Cheese Pairings:

Ham 43% | Mustard 21% | Pork 13%

“Cubano” is on 2.6% of US menus

1-year growth +24.2% | 4-year growth +65.8%

Chef’s Inspiration:

- Elevate a basic grilled ham and cheese by adding the International flavor in the Cuban sandwich
- Double the cheese with a slice of American to make the traditional Cuban sandwich more craveable

Mushroom, Bacon & Chicken Sandwich



Smoked applewood bacon, sautéed baby belle mushroom, marinated grilled chicken with fresh lettuce, cracked black pepper mayonnaise on a oven baked pretzel bun with a slice of melted **Bongards® Natural Swiss Cheese**.

Swiss Cheese Pairings:

Chicken 31% | Bacon 31% | Grilled 22%

“Black Pepper” is on 16.7% of US menus
1-year growth +3.3% | 4-year growth +22.8%

Chef’s Inspiration:

- The pretzel flavor and nutty Swiss cheese balance the smoky bacon and tender grilled chicken
- Provolone is an alternate choice, but due to its association with Italian cheese, the Swiss pairs better

Gourmet Wood Fire Grilled Tuna Melt



Chef's Build:

- ★ ½ head of radicchio
- ★ 2 tbs olive oil
- ★ 1 tuna steak, cooked & chunked
- ★ 2-3 green onions, chopped
- ★ 1-2 celery stalks, chopped
- ★ ¼ cup mayo
- ★ 3 thick cut whole grain bread slices
- ★ 2 oz pancetta, cooked until crisp
- ★ 3 slices Bongards Mozzarella Cheese
- ★ 3 slices Bongards Cheddar Cheese
- ★ 3 slices Bongards Provolone Cheese

Drizzle radicchio with olive oil and place in a skillet over high heat. Char for 8-10 minutes or until caramelized. Combine tuna, onions, celery, pancetta, and mayonnaise and mix until combined. Place bread slices on a baking sheet. Top each with radicchio leaves, the tuna mixture and 1 slice of each flavor of cheese. Broil until the cheese starts to brown and gets deliciously bubbly.

Three types of cheese make this tuna melt a must-have on your menu! Top toasty, thick-sliced whole-grain bread with crispy pancetta slices and charred radicchio. Spread with a light and creamy mixture of chunky wood fire Grilled Ahi tuna, red onion, celery and mayo. Arrange **Bongards® Provolone, Cheddar and Mozzarella natural cheese slices** over the top and broil until the cheese is golden brown and bubbly. Tuna salad and melty cheese—a match made in heaven!

Avocado and Bacon Grilled Cheese



The classic grilled cheese somehow becomes even more comforting when you layer thick slices of chewy sourdough bread with **Bongards® Natural Cheddar and Pepper Jack Slices**, thick-cut peppered bacon, fresh slices of avocado, and plump tomatoes. Indulge in this grown up grilled cheese today!

Chef's Build:

- ★ Sourdough bread (2 slices per sandwich)
- ★ 1/2 Tbsp butter
- ★ Bongards® Pepper Jack Cheese (2 slices per sandwich)
- ★ Bongards® Cheddar Cheese (2 slices per sandwich)
- ★ 1 Medium avocado, thinly sliced (3-4 slices per sandwich)
- ★ Thick applewood peppered bacon (1-2 slices per sandwich)
- ★ Tomato slices (2 slices per sandwich)

Assemble sandwiches layering the ingredients as you prefer them. Heat a skillet over medium low heat and add some of the butter. Once melted, set sandwiches in the pan and grill until each side is toasted and the cheese is melted.

Smokey Chipotle Breakfast Biscuit



Wake up your taste buds with this smoky breakfast option. Split open a tender, flaky biscuit and smother it with chipotle crema. Top with thick-sliced peppered bacon, an egg patty and a fiery **Bongards Pepper Jack Cheese Slice**. It's a biscuit sandwich that brings breakfast to a whole new level.

Chef's Build:

- ★ 1/2 Cup crema
- ★ 1-2 Chopped chipotles in adobo sauce
- ★ 2 Buttermilk biscuits, split open
- ★ 2 Slices of thick cut peppered bacon
- ★ 2 Eggs
- ★ 2 Tsp butter
- ★ 2 Bongards® Pepper Jack Cheese Slices

Mix crema and chipotle pepper together and spread on the biscuit. Wisk the eggs together and fill greased ring molds (or wide mouth jar rings or a circle cookie cutters will also work) add a little water to the pan and cover so the steam can help cook the egg. Cook for 2-4 minutes over medium low heat until the eggs are set. To get the egg to release from the ring you may need to run a knife around the edge of the ring mold. Top with bacon slices and cheese and serve with additional crema for dipping if desired.

Chimichurri Breakfast Sandwich



Here's a healthy breakfast sandwich that is so tasty, your guests won't guess it's good for them! Start with a whole-grain, toasted English muffin, then top it with tender baby spinach leaves, an egg white patty, and a juicy turkey sausage patty. Add two slices of melty **Bongards® Natural Cheddar Cheese** and drizzle the whole thing with garden-fresh Chimichurri sauce.



Pulled Brisket Sandwich with Queso



Take brisket to bold new heights with the addition of a creamy queso, everyone's favorite cheese sauce. The richness of **Bongards® Yellow Super Melt™ Process American** Loaf combined with diced jalapeños or cayenne adds a spicy kick to the tender, beefy goodness of slow-roasted brisket. top with crispy fried onions for a welcomed crunch. just don't forget the extra napkins.

Pepper Jack Patty Melt



Create a peppered-up patty that students will melt for – by adding the kick of a slice of **Bongards® Pepper Jack Cheese**. With lean ground beef, whole-grain bread and caramelized onions for extra zip, this burger delivers smart nutrition and a fiery punch. Try it with a fun, bite-sized slider patty or go full-size for mega satisfaction!

Bacon Mac & Cheese Soup



Looking for another way to use those elbow noodles in the back of your pantry? Just toss them into this creamy, yummy bacon mac & cheese soup and garnish with some extra crispy bits of smoked bacon. Whether you are 47 or 12, this macaroni and cheese is irresistible to all ages!

Mac & Cheese Pairings:

Macaroni 45% | Cheddar 17% | Bacon 13%

“Mac & Cheese” is on 28.4% of US menus
1-year growth 1% | 4-year growth +14%

Chef's Build:

- | | |
|---|---|
| * 4 tbsp. butter – unsalted | * 2 cups milk |
| * ½ cup flour | * 16 oz. elbow macaroni – cooked in advance |
| * 6 cups chicken stock | * 6 slices bacon – baked crispy |
| * 12 oz. American yellow loaf – rough diced | * Salt & pepper to taste |

Melt butter and cook flour into a golden paste, add chicken stock and milk until a sauce is formed then add the cheese until dissolved, add seasoning. Garnish soup with macaroni and bacon bits.



BBQ Short Rib Cheese Soup



More please...is the first thought you will have as you take a spoonful of tender short rib, crispy smoked bacon, zesty green scallions all with creamy dairy notes of **Bongards® American Loaf** and the essence of sweet BBQ flavors.

BBQ Short Rib Pairings:

Onion 29% | Tomato 16% | Soup/Chili 3%

“Short Rib” is on 10.3% of US menus

1-year growth 4% | 4-year growth +30%

Chef’s Build:

- | | |
|-------------------------------|--|
| * 1# short rib - shredded | * 1 oz. BBQ sauce – sweet |
| * 8 strips of bacon – crispy | * 2 tbsp. scallion – chopped for garnish |
| * ¼ cup milk | |
| * 2 cups yellow American loaf | |

In sauce pan place all ingredients except the scallions and ½ the bacon. stir over low heat until all is incorporated into the soup. Portion and garnish with bacon and scallion.

Thai Chili Cheese Dip



Fusion is one of the hottest trends in foodservice. This concept is inspired from Thailand and finished off with **Bongards® American Green & Red Pepper Loaf**. Hints of coconut milk, cream cheese, mango salsa, fresh cilantro and toasted coconut satisfies everyone.

Thai Chili Pairings:

Pickled 64% | Jalapeno Pepper 34% |
Sriracha 26%

“Thai Chili” is on 2.1% of US menus
1-year growth 12.5% | 4-year growth +194.9%

Chef's Build:

- | | |
|---------------------------------|--|
| * 2 cloves garlic - minced | * 8 oz. red & green pepper american - shredded |
| * 1 tbsp. ginger fresh – minced | * 1/3 cup fresh cilantro – chopped |
| * ½ tbsp. lemon grass – minced | * 4 oz. cream cheese |
| * 1 cup chicken stock | * Fresh coconut shreds – toasted for garnish |
| * 1 oz. coconut milk – full fat | * Mango salsa - garnish |
| * 1 cup sweet chili sauce | |

In sauce pan heat the chicken stock and add the garlic, ginger and lemon grass until sweated. Add the chili sauce, cream cheese, coconut milk and red & green American pepper melt until all is homogenous. Garnish with salsa, coconut, cilantro and cheese shreds. Serve with fried wontons, egg rolls or chicken satay.

Pub Cheese Sauce



Dip your pretzel into a zesty cheese dip made with golden ale, stone ground mustard, a splash of heavy cream, **Bongards® Yellow American Cheese** and a garnish of mild cheddar shred. Perfect for an appetizer or even a mid-day snack option, enjoy with a cold one.

Beer Cheese Pairings:

Pretzel 61% | Cheddar 25% | Mustard +23%

“Beer Cheese” is on 1.8% of US menus
1-year growth 31% | 4-year growth 124%

Chef’s Build:

- | | |
|--------------------------------------|----------------------------|
| * 2 ½ cups yellow American melt loaf | * 1 ½ tsp. Dijon mustard |
| * 2 oz. Half & Half | * 1 ½ tbsp. Worcestershire |
| * 6 oz. beer – golden ale | * 1 tsp. garlic powder |

Blend all ingredients into a heat resistant mixing bowl and whisk together over a Bain Marie until homogenized, hold warm and serve with a few shreds of Cheddar and pretzels.



Cheesy Chorizo Rice Soup



It's an all-in-one meal that will satisfy the hungriest of customers. Bursting with spicy chorizo sausage and tomato scented rice with creamy **Bongards® Red and Green Pepper Cheese**, this dish perfectly balances the heat while keeping the flavor intense!

Chorizo Pairings:

Egg 53% | Onion 39% | Rice 21%

"Chorizo" is on 32.9% of US non-ethnic menus
1-year growth 3% | 4-year growth +16%

Chef's Build:

- | | |
|-------------------------------|---|
| * 2 cups onion – minced | * ½ lb. chorizo sausage |
| * 2 cloves garlic – minced | * 8 oz. cooked rice – Spanish style |
| * 1 cup carrots – diced small | * 3 cups roasted bone broth chicken stock |
| * 1 cup celery – diced small | * 4 cups red & green pepper |
| * 1 tsp. smoked paprika | * American loaf – diced |
| * ½ tsp. cayenne pepper | * Salt & pepper to taste |
| * ½ cup flour | |

In soup/stock pot sauté onion, carrot, celery together until tender and translucent, add chorizo until cooked through. Coat this mix with flour and then add the chicken stock, and then the remaining ingredients until homogenized.



Creamy White Chicken Chili



Serve your customers an instant house classic with Creamy White Chicken Chili. It's easy with a **Bongards® Super Melt™ White Cheese Loaf**. Keep it vegetarian for the flexitarian or add on any additional protein like chicken, beef or sausage for creating all the options your guest have come to expect.

Chili Ingredient Pairings:

Cheese 31% | Jalapeno 5% | Monterey 0.8%

"Jalapeno Cheddar" is on 1.6% of US menus
1-year growth 31% | 4-year growth +101%

Chef's Build:

- | | |
|---|---|
| * 2 cups chicken broth | * 1 tsp. chili powder |
| * 2 cups cooked chicken – previously roasted and shredded | * 1 yellow onion – diced |
| * 30 oz. white northern beans | * 4 cloves garlic – rough pureed |
| * 1 cup salsa verde | * 2 jalapeno chilies – diced |
| * 1 tbsp. olive oil | * 1 poblano Chili – diced |
| * 2 tbsp. cilantro – rough chopped | * 3 cups white Super Melt™ loaf – rough diced |

In soup pot place olive oil and Sautee the onion, garlic, jalapeno & poblano chilies until tender and cooked through. Next add the chicken broth, salsa verde and super white melt loaf. Gently stir until all ingredients are incorporated then add the beans and chicken allow to simmer to incorporate flavors.

Pepper Jack Cheese Dip



Pepper Jack - commonly found on American menu types at nearly 50% menu penetration. Make this dip the center of attention and pair it with pizza, bread sticks, BBQ chicken eggroll, or go with the traditional nachos. Any way you use this dip its certain to make sales jump.

Pepper Jack Applications:

Topping 6.5% | Pizza 2.3% |

Appetizer Dip 0.8%

“Pepper Jack” is on 15.8% of US menus

1-year growth 3% | 4-year growth 18%

Chef’s Build:

- | | |
|---|-------------------------------|
| * 4 oz. cream cheese | * 15 oz. black beans – rinsed |
| * 4 oz. sour cream | |
| * 3 cups red & green pepper American melt loaf - shredded | * 1 tbsp. chili powder |
| | * 1 tbsp. garlic powder |
| | * 1 tsp. cumin powder |
| * 2 jalapeno chilies - diced | |

Blend all ingredients into a mixing bowl and blend together until homogenized. Portion amount needed to fill serving portion and microwave until melted, about 2 minutes or less. Garnish with a few shreds of the melt loaf and jalapenos and serve with chips or items of choice.

Mornay Cheese Sauce



A type of Béchamel sauce made with a mild cheese. This sauce is often used for mac & cheese dishes, and is commonly found on casual dining menus. Use the **Bongards® Super Melt™ White Loaf** for superior quality, melt and flavor on your next LTO.

Mornay Sauce Pairings:

Egg 38% | Ham 31% | Potato 25%

“Mornay” is on 1.2% of US menus

1-year growth 4% | 4-year growth +16%

Chef's Build:

- | | |
|---|-----------------------------|
| ★ 2 tbsp. unsalted butter | ★ Pinch white pepper |
| ★ 1½ tbsp. flour | ★ Pinch cayenne |
| ★ 2 cup milk | ★ Dash Worcestershire sauce |
| ★ ½ cup white Super Melt loaf – rough diced | |

In sauce pan melt the butter and then add the flour. Cook until the flour dissolves and cooks out to a slight nutty essence. Add milk, stir until incorporated then add the cheese and all remaining ingredients. Keep held over low heat or steam table.

“Pimento Style” Black Bean Dip



Pimento is commonly found on American menu types at nearly 40% menu penetration. Traditionally prepared with mayonnaise this version lets you offer the indulgence of this chilled cheese spread without adding the mayo.

Pimento Pairings:

Jalapenos 17% | Chips 13% |

Appetizer Dip 0.8%

“Pimento” is on 3.1% of US menus

1-year growth 0% | 4-year growth 66%

Chef’s Build:

- | | |
|---|-------------------------------|
| ★ 4 oz. cream cheese | ★ 15 oz. black beans – rinsed |
| ★ 4 oz. sour cream | |
| ★ 3 cups red & green pepper American melt loaf - shredded | ★ 1 tbsp. chili powder |
| | ★ 1 tbsp. garlic powder |
| | ★ 1 tsp. cumin powder |
| ★ 2 jalapeno chilies - diced | |

Blend all ingredients into a mixing bowl and blend together until homogenized, keep chilled until ready to serve.

Smoked Potato Bacon Sauce



Double smoked tots are deep fried and crumbled on top of this bacon, cheddar sauce. Drizzle on top of some more tater tots with chipotle BBQ sauce, pulled chicken and sautéed fresh jalapeno you will never want to stop eating this dish.

Potato Pairings:

Chicken 46% | Bacon 34% | Cheddar 22%

“Potato” is on 74% of US menus

1-year growth 1% | 4-year growth +3%

Chef's Build:

- | | |
|----------------------------------|---|
| ★ 4 tbsp. bacon rendering | ★ 1 cup fried tater tots, extra crispy |
| ★ ¼ cup flour | |
| ★ 1 tsp. chipotle powder | ★ 2 cups milk |
| ★ 6 strips of thick cooked bacon | ★ 1 cup American yellow melt loaf – rough diced |

Warm up the bacon renderings until clear, then add the flour and cook out until all is dissolved into each other. Whisk milk into the flour and bacon renderings until incorporated. Melt the cheese into the pot and add remaining ingredients to complete sauce. Serve over additional crispy tots and add favorite toppings.



Southern White Cheese Gravy



How do you make an indulgent classic even more decadent...add cheese! In the spirit of the traditional white gravy we have created a silken, heavenly version with organic chicken bone broth and **Bongards® Super Melt™ White Loaf** with a crack of black pepper for the finishing touch.

Southern Gravy Pairings:

Biscuits 64% | Fried Chicken 34% | Bacon 26%

"Gravy" is on 28.1% of US menus
1-year growth 2.1% | 4-year growth +4.9%

Chef's Build:

- | | |
|----------------------------|-------------------------------|
| ★ 16 oz. white Super Melt™ | ★ 1 tbsp. chicken base |
| American | ★ 1 tsp. black cracked pepper |
| ★ 8 oz. water | |

Blend all ingredients into a heat resistant mixing bowl and blend together over Bain Marie/steam table until homogenize

Zesty Tequila Queso Dip



Nothing beats chips and melty cheese! Creamy **Bongards® American cheese** is melted with sautéed tomatoes, chopped onion, jalapeño and a splash of tequila to create a cheese dip that's filled with flavor. Top this bowl of creamy, cheesy goodness with fresh pico de gallo and serve with tortilla chips for a new signature menu item.

Chef's Build:

- | | |
|------------------------------------|------------------------------------|
| ★ 1 tbs canola oil | ★ 3 tbs tequila |
| ★ ½ medium chopped onion | ★ 2 cloves crushed garlic |
| ★ 2 roma tomatoes diced and seeded | ★ 16 oz Bongards Super Melt Cheese |
| | ★ ½-1 cup milk |

In large saucepan, cook onions and garlic in oil over medium heat, until softened. Add the diced romas and a splash of tequila and stir for 1-2 minutes. Turn off heat and add jalapenos. Set aside. In a separate sauce pan, add the cubed cheese and milk; cook over medium-low heat, stirring often, until melted. Add additional milk if needed. Stir in the pico de gallo mixture and spoon into a festive queso bowl and top with some of the pico for extra flair. Serve with toasty tortilla chips and watch it disappear!

Queso Fundido



Can your guests resist a Mexican dish that translates to “molten cheese?” This crowd-pleasing Queso Fundido features **Bongards® American Super Melt™ and Cheddar Shreds** mixed with fire-roasted poblano chile peppers, zesty chorizo sausage, chopped onion and fresh cilantro and melted into a kickin’ concoction that makes a signature starter. Serve with freshly prepared corn tortilla chips and let the fiesta begin!

Chef’s Build:

- | | |
|---|----------------------------|
| ★ 1 lb Bongards White Super Melt Loaf | ★ 8 oz chorizo |
| ★ 1 cup Bongards Monterey Jack/Cheddar shreds | ★ Onion, Minced |
| ★ ½-1 cup milk | ★ 3 cloves garlic, crushed |
| ★ 1 poblano pepper | ★ Cilantro, diced |
| | ★ Pico de gallo |
| | ★ Lime wedges |
| | ★ Tortilla chips |

Roast poblano peppers on a grill over a medium flame until skin is blackened. Put in a bowl and cover with plastic wrap. Once cooled, remove blackened skin, discard seeds, and dice peppers. Cook chorizo, onions, and garlic until browned and to an internal temperature of 160°F. In a bowl, mix poblano, chorizo mixture, and cilantro. Shred the Super Melt American Loaf. In a cast iron skillet, add the cheeses and milk with drained chorizo mixture. Bake until melted. Top with pico de gallo and serve with chips and lime wedges.



Sausage Rapini and Tomato Pizza



Is your mouth watering yet? Same here. This pizza begins with **Bongards® Mozzarella Feather Shreds** but doesn't stop there. Sausage, rapini, basil, chilies and cherry tomatoes come together in a fervor of flavor, so every slice is teeming with cheesy goodness, vibrant colors and classic Italian tastes. Served by the slice or the pie, this is the pizza to create a buzz-worthy reputation for your restaurant.

Chef's Build:

- * 1 lb Italian sausage, without casing
- * 1 bunch rapini, 1 in pieces
- * 1 ¼ cup Bongards Mozzarella/Provolone Feather Shreds
- * ¼ cup chiles, diced
- * 1 cup cherry tomatoes, halved
- * Extra-virgin olive oil
- * Tomato sauce
- * Salt and pepper to taste
- * 1 pizza crust

Break apart sausage and cook on medium-high heat until browned. Drain grease. Saute rapini until leaves have wilted. Brush pizza crust with extra-virgin olive oil and add tomato sauce. Arrange rapini, chiles, tomatoes and sausage across pizza, saving some. Top with shredded cheese and add the remaining veggies and sausage. On a pizza stone, bake at 500°F for 10 minutes, or until top and bottom of crust is golden-brown and cheese is melted.



Seafood Mac 'n' Cheese



Mac is back! Reimagine comfort food with this upscale Seafood Mac 'n' Cheese. The richness of **Bongards® American Super Melt™** with a touch of Dijon mustard is the perfect complement to the understated flavors of shrimp, crab, lobster – or all three! Mix in Cavatappi noodles and **Bongards® Cheddar Shreds**, and top with finely chopped chives for a subtle bite and a splash of color.

Chef's Build:

- | | |
|--|---|
| * 1 lb cavatappi noodles | * 1 lb Bongards Processed Cheese Product, cubed |
| * 3 cups whole milk | * 2 cups cooked and chopped seafood |
| * 2 cloves crushed garlic | * Chives for garnish |
| * 2 tbsp. Dijon mustard | |
| * 8 oz Bongards Cheddar Cheese, shredded | |

Cook noodles according to box and drain. Stir together milk, mustard, garlic, and Bongards cheeses over low heat until smooth sauce is created. Combine noodles, cheese sauce and seafood. Enjoy!

Roasted Winter Vegetable Pizza



Move over pepperoni and sausage – pizza can be so much more, and our Roasted Winter Vegetable Pizza proves it! Perfect for the vegetarian side of your menu, this thin-crust creation features **Bongards® Mozzarella Shreds** layered into a masterful medley of chopped veggies and herbs, including butternut squash, carrots, red potatoes, garlic and rosemary. Just slice, serve and wait for the “ooohs” and “aaahs.”