

### ***Merkt's Almond Swiss and Crab Grilled Cheese***

4 slices of thick cut bread  
2 oz. of lump crab meat  
Pan spray  
Merkt's Almond Swiss Cheese spread

Spray the pan spray on both sides of the bread slices. Spread the Almond Swiss cheese spread generously on one side of each slice of bread. Add the crab meat to one of the bread slices and top off with the other bread slice. Place on a hot grill and cook until the sandwiches are golden brown.

### ***Merkt's Port Wine Stuffed Beef Tenderloin***

1 beef tenderloin filet  
caramelized onions  
Salt and Pepper  
Merkt's Port Wine Cheese spread

Make a cut in the side of the beef filet. Add about a tablespoon of Merkt's Port Wine and a small amount of caramelized onions. Season the filet and grill to your liking.

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## 2009 FSN Wisconsin Snack Attack Recipes

### ***Merkt's Cheddar Cheese Poppers***

2 tubs Merkt's cheddar cheese spread  
1/2 cup sliced jalapenos  
2 cups flour  
2 eggs whisked  
2 cups cornflake crumbs  
2 qt. vegetable oil

Using a spoon or a small ice cream scoop, scoop about 1 oz. worth of cheese spread in your hand. Now take about 2-3 slices of jalapeno and place them in the middle of the cheese ball. Now roll the jalapeno and cheese together until they form a ball. Continue until all the cheese and jalapenos are formed into balls. Now set up a breading station. Roll the balls into the flour, then the egg wash and finally the cornflake crumbs. Heat a pot of oil to 360 degrees. Gently place the poppers into the oil. Fry until golden brown.

### ***Merkt's Almond Swiss Stuffed Mushroom Caps***

Merkt's Almond Swiss Cheese Spread  
10 button mushrooms de-stemmed  
1 cup bread crumbs  
2 oz. olive oil  
1 tbl. chopped garlic  
1/2 cup shredded Parmesan cheese

Start by mixing the bread crumbs, oil, garlic and cheese. Mix until fully incorporated, set aside. Par grill the mushroom caps and set aside. Using a spoon, scoop about 1 oz. of Almond Swiss cheese spread and place in each mushroom cap. Once the caps are all filled with cheese, sprinkle the bread crumb mixture on top. Return to the grill and cook for about 2-3 minutes.

### ***Merkt's Port Wine Beef Crostinis***

Merkt's Port Wine cheese Spread  
1 # of beef tenderloin cut into 1/2 oz. tips  
1 French bread  
1/2 cup caramelized onions

Cut the French bread into thin crostinis and toast off on the grill. In a fry pan, sear off the tips until cooked medium rare. Set aside to cool. On each slice of crostini place on beef tip, a small amount of caramelized onions and a small scoop of the Merkt's cheese spread. Place the crostinis on the grill and cook for about 2 minutes or until they are warmed through.

### ***Bacon Cheddar Burger***

2 - 8oz. burger patties  
2 large kaiser rolls  
4 slices of crisp bacon  
salt and pepper  
Merkt's Cheddar Cheese spread

Grill the burger patties until they are done to your liking. Generously spread the Merkt's cheese spread over the burger patties. Cover the burgers for about 1-2 minutes to melt the cheese and place the bacon on top.