

the art of LEFTOVERING

What is the Art of Leftovering? It's taking leftovers where they've never gone before. It's taking yesterday's news and making it today's headline. It's making the day after even better than the day of. It's time to bring art and adventure to your leftovers with **Roth Grand Cru®**.

How far will you take the taste?



TRADITIONAL



DARING



AUDACIOUS



Grand Cru® Alpine-style cheese

With Roth Grand Cru, you can make the day after even better than the day of. The nutty, fruity and deliciously distinct taste of Grand Cru lets you create flavor mash ups that go from tried and true to downright daring. Slice. Sprinkle. Shred. Melt. Try a new adventure in taste and take your leftovers to a whole new level.





ACORN SQUASH BREAKFAST BOWL



Yield: 2 servings
Prep Time: 35 minutes
Cook Time: 10 minutes
Total Time: 45 minutes

INGREDIENTS:

1 leftover acorn squash, halved and cooked
½ cup prepared tater tots or hash browns
½ cup **Roth Grand Cru**®, shredded
2 eggs, over easy or scrambled
3 ounces leftover ham or bacon, chopped
Tomatillo salsa (optional)

METHOD:

Preheat oven to 375 degrees.
In each squash, place tater tots or hash browns. Top with **Roth Grand Cru**.
Bake until cheese is browned (approx. 10 minutes).
Top with egg, chopped ham or bacon and tomatillo salsa (optional).

MASHED POTATO LATKES



Yield: 1 serving
Prep Time: 5 minutes
Cook Time: 10 minutes
Total Time: 15 minutes

INGREDIENTS:

½ cup **Roth Grand Cru**®, shredded
1 cup leftover mashed potatoes
1 egg
Chives, optional
¼ cup butter
Applesauce, optional

METHOD:

In a bowl, mix together **Roth Grand Cru**, potatoes, egg and chives (optional).

Melt butter in a sauté pan.

Form small potato pancakes and fry in butter on each side until browned (approx. 3-5 minutes per side).

This is great served with applesauce (optional).





CRANBERRY SRIRACHA BROWNIES



Yield: 4 servings
Prep Time: 10 minutes
Cook Time: 35 minutes
Total Time: 45 minutes

INGREDIENTS:

1 box, brownie mix
Water, vegetable oil and eggs
called for on brownie mix box
½ cup **Roth Grand Cru**®, shredded
2 tablespoons Sriracha
5 ounces leftover cranberry sauce
Vanilla ice cream (optional)

METHOD:

Follow instructions on brownie mix box to mix together water, vegetable oil and eggs, plus add **Roth Grand Cru**, Sriracha and cranberry sauce.

Bake according to package directions.

Serve warm with vanilla ice cream (optional).

SAVORY HERBED WAFFLES



Yield: 2 servings
Prep Time: 5 minutes
Cook Time: 25 minutes
Total Time: 30 minutes

INGREDIENTS:

2 cups leftover stuffing
1 egg
½ cup **Roth Grand Cru**®, shredded
Maple syrup (optional)
Cranberry sauce (optional)

METHOD:

Preheat a waffle iron. You can also make this in a hot sauté pan.

In a bowl, combine stuffing, egg and **Roth Grand Cru**.

Spray waffle iron with nonstick cooking spray.

Divide the stuffing mixture into two portions. Press the first portion into the waffle iron. Close lid and cook until done. Repeat with second portion.

Top with maple syrup or cranberry sauce (optional).





BBQ SLIDERS WITH SPICY SPROUT SLAW



Yield: 2 servings Cook Time: 10 minutes
 Prep Time: 25 minutes Total Time: 35 minutes

INGREDIENTS:

16 ounces leftover turkey meat, cooked
 2 cups BBQ sauce
 ½ cup leftover Brussels sprouts, cooked
 ½ cup **Roth Grand Cru**®, shredded
 1 tablespoon mayonnaise
 Hot sauce, to taste
 4 mini pretzel buns
 Scallions (optional)

METHOD:

Pulled Turkey:

Heat turkey and BBQ sauce on medium low in a sauce pan until warmed through.

Slaw:

Shred Brussels sprouts on a mandolin or in a food processor. You can also cut using a knife.

In a bowl, mix together Brussels sprouts, **Roth Grand Cru** and mayonnaise. Season with hot sauce.

Assembly:

Layer an even amount of BBQ turkey and slaw on each pretzel bun. Top with scallions (optional).

MEATBALL POUTINE

Yield: 2 servings Cook Time: 35 minutes
 Prep Time: 25 minutes Total Time: 60 minutes



INGREDIENTS:

8 ounces ground beef, pork or veal
 ¼ cup leftover stuffing
 1 egg
 2 cups leftover gravy
 2 large baking potatoes
 2 tablespoons olive oil
 Salt and pepper, to taste
 ¼ cup **Roth Grand Cru**®, cubed
 Scallions (optional)

METHOD:

Meatballs:

Mix together ground meat, stuffing and egg, form into small meatballs.
 Place the meatballs in a single layer in a crockpot.
 Cover with gravy and cook on high for two hours.

Fries:

Preheat oven to 425 degrees.
 Slice baking potatoes into french fries.
 Place french fries in single layer on baking sheet.
 Season with olive oil, salt and pepper.
 Roast until golden brown (approx. 15 minutes).

Assembly:

In a serving dish, layer potatoes, meatballs and gravy, cubed **Roth Grand Cru** and scallions (optional).





GREEN BEAN FRIES WITH WASABI AIOLI



Yield: 2 servings
 Prep Time: 10 minutes
 Cook Time: 15 minutes
 Total Time: 25 minutes

INGREDIENTS:

3 tablespoons mayonnaise
 2 tablespoons wasabi sauce
 2 tablespoons olive oil
 4 cups leftover whole green beans
 ¼ cup **Roth Grand Cru**®, grated or finely shredded
 ½ teaspoon garlic powder
 Salt and pepper, to taste

METHOD:

Wasabi Aioli:

Mix together mayonnaise and wasabi sauce. Season with pepper.

Green Beans:

Preheat oven to 425 degrees.

In a bowl, toss green beans in olive oil. Add **Roth Grand Cru**, garlic powder, salt and pepper. Spread evenly on baking sheet.

Bake until beans are crispy (approx. 15 minutes).

Serve warm with wasabi aioli.

HAM & CRAN MONTE CRISTO



Yield: 1 serving
 Prep Time: 5 minutes
 Cook Time: 15 minutes
 Total Time: 20 minutes

INGREDIENTS:

1 egg
 2 tablespoons milk
 2 slices white bread
 1 tablespoon butter
 1 ounce **Roth Grand Cru**®, sliced
 3 ounces leftover ham, sliced
 4 tablespoons leftover cranberry sauce
 Powdered sugar (optional)

METHOD:

Scramble the egg in a bowl with milk. Dunk slices of bread into the egg mixture and coat completely.

Melt butter in sauté pan. Cook one side of each bread slice, until golden brown.

Flip bread slices and assemble **Roth Grand Cru**, ham and cranberry sauce on one slice of bread. Top with remaining slice.

Cook until cheese is melted and bread is golden brown, flipping as needed.

Dust sandwich with powdered sugar (optional).





TURKEY POT PIE



Yield: 1 serving
Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes

INGREDIENTS:

2 ounces leftover turkey meat, cubed or shredded
¼ cup leftover vegetables, cut small
¼ cup leftover gravy
¼ cup leftover mashed potatoes
¼ cup **Roth Grand Cru**®, cubed

METHOD:

Preheat oven to 350 degrees. Grease a 10-12 ounce ramekin or baking dish.
Mix together turkey, vegetables and gravy. Place in ramekin.
Top with a layer of mashed potatoes. Press the cubes of **Roth Grand Cru** into the mashed potatoes. Bake until cheese melts and top is brown, approx. 15 minutes.

BACON & BRUSSELS FLATBREAD



Yield: 1 serving
Prep Time: 15 minutes
Cook Time: 10 minutes
Total Time: 25 minutes

INGREDIENTS:

1 flatbread
2 tablespoons olive oil
½ cup **Roth Grand Cru**®, shredded
¼ cup leftover Brussels sprouts, shredded
¼ cup cherry tomatoes, halved
2 tablespoons bacon or prosciutto, diced

METHOD:

Preheat oven to 425 degrees. Drizzle flatbread with olive oil and top with **Roth Grand Cru**. Sprinkle remaining ingredients on flatbread. Bake until cheese is melted, approximately 10 minutes. Allow to rest 3-4 minutes, then slice and serve.

