



Welsh Cheddar Cheese



Made from the finest Welsh cow's milk, Abbey Farms Powerful Welsh Cheddar brings together a premium cheddar with incredible depth with a slightly sweet taste and a firm and smooth body. This delicious Welsh Cheddar is perfect on a cheese board, melting or shredding.



Powerful Welsh Cheddar

EXTRA SHARP



Product Code	Unit Weight	Units per Case	Case Weight	Case Dimensions (L x W x H)	Case Cube (ft ³)	Pallet Ti x Hi	Cases per Pallet
21400	44 lb	1	45 lb	15" x 11.75" x 7.5"	0.76	10 x 5	50
21404	11 lb	1	12 lb	11.75" x 7.5" x 4.25"	0.22	20 x 10	200
62400	8 oz RW	10	6 lb	11.5" x 8" x 4.5"	0.24	6 x 20	120



Abbey Mac & Cheese

2 cups elbow macaroni
 2 tablespoons butter
 2 tablespoons flour
 2 cups half-and-half, warmed
 8-ounces Abbey Farms Welsh Cheddar Cheese, grated (about 2 cups)
 Salt

In a large saucepan of boiling, salted water, cook the macaroni until al dente; drain in a colander.

In the same saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute. Gradually whisk in the warmed half-and-half and cook, whisking constantly, until the mixture is steaming hot and thick, about 4 minutes. Remove from the heat and stir in the grated cheese until melted. Stir in the cooked macaroni and season to taste with salt.

Serves 4



Welsh Cheddar Cheese Soup

1 tablespoon butter
 1 cup diced celery
 1 cup diced onion
 1 cup sliced carrots
 1 clove garlic, minced
 1 teaspoon dried thyme
 4 cups chicken or vegetable broth
 2 tablespoons cornstarch dissolved in cool water
 8 ounces Abbey Farms Welsh Cheddar Cheese, grated
 3/4 cup cream or half and half
 salt and freshly ground pepper to taste
 pinch of cayenne pepper, or a dash of hot pepper sauce, optional

Melt the butter in a stockpot. Add the celery and onions, and saute until the onions are translucent. Add the carrots, garlic, thyme, and broth, and simmer for about 15 minutes, until the carrots are tender. Whisk in cornstarch, grated cheese, and cream, stirring until the cheese is melted. Adjust the seasoning with salt and pepper; add cayenne or pepper sauce if desired. Serve hot.

Serves 6