



# **The Tillamook Cheese Cookbook: Celebrating Over a Century of Excellence**

*Kathy Holstad (Editor)*

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Back in 1909, a handful of dairy farmers in Tillamook County, Oregon, formed the Tillamook County Creamery Association. More than 100 years later, they are still using the original recipe. Tillamook Cheese is an award-winning American favorite and a household name. Over the years some of the greatest cheese recipes in the world have been developed, tested, and tasted in anticipation of the release of this one of a kind cookbook.

*The Tillamook Cheese Cookbook* includes recipes such as Cheddar Scallion Biscuits, Cheesy Chicken Tetrazzini, and Twice-baked Cheese Soufflé with Deviled Crab Sauce. An entire section is devoted to the Queen of comfort Food—Mac n' Cheese. Each year, the co-op sponsors a Mac n' Cheese recipe contest, and this cookbook includes the best warm and creamy, cheesy and sinfully delicious macaroni and cheese recipes from across the nation.

## **The Tillamook Cheese Cookbook: Celebrating Over a Century of Excellence Details**

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# From Reader Review The Tillamook Cheese Cookbook: Celebrating Over a Century of Excellence for online ebook

## Deb says

I wanted to make a dreamy dish of baked macaroni & cheese, and this book had 3-4 recipes to choose from. Because my dinner had a Southern-theme, I went for a pack-on-the-pounds, just-like-the-simulacraic-Mom-used-to-make recipe. One quart of half & half, 8 cups of cheese and one pint of whole milk later, heaven was beheld. The dish was scraped clean and hailed as the best dish of the night.

There was a typo, however--the recipe called for 1/2 cup of swiss cheese, but in the recipe directions, it said "now add the remaining swiss cheese" after the 1/2 cup had been added three steps previously. I decided that there was so much cheese in the recipe that I could leave out that unknown quantity of Swiss, which obviously turned out fine. But I wonder if other recipes in the book have similarly shoddy editing...

**\*\*Update 4/12/2011\*\***

The dreamy macaroni bake from my first review of this book, in January 2008, was my first successful pan of homemade mac n' cheese. Now that I've had my mac n' cheese chops for over two years, I love to make cheesy pasta bakes with veggies & meat thrown in them and have started making "clean out the fridge" dishes. So, thank you to this book for teaching me how to make such a versatile dish!

After touring the Tillamook factory earlier this year, I brought back a loaf of the Vintage Aged Cheddar and checked out this cookbook again. Upon second baking: The ultimate comfort food recipe is still great, but it's a little plain and there are better ways to use your cheesy goodness.

The prize for best recipe upon second reading goes to an easy-peasy, delicious & cheesy breakfast dish that I whipped up last weekend: using pre-made biscuits to make individually-sized, quiche-like delights in a muffin tin (recipe name will be updated before I return the book). The part that took the longest was rolling out the dough! I suggest slicing your biscuits in half to cut down on calories & stretch out the dough, it really isn't necessary to use a whole biscuit. Leftover-wise: the egg biscuits aren't so great when cold, but they heat up wonderfully in a toaster oven. I happily ate leftovers for two days in a row :)

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## Emily says

So they could have just said "eat a brick of the yummiest cheese ever", but they did go further than that. Much further: Cheddar beer soup. Morning cheddar polenta. White cheddar, sage, and bacon biscuits. Oh boy. Yummmmmmm.

Some of the "recipes" aren't so much recipes as examples of things you can just add cheese to--like the salads. But most of the baked goods look like pretty darn good recipes.

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## Lisa Cobb Sabatini says

I am delighted to have won the Tillamook Cheese Cookbook through Goodreads. This wonderful cookbook

is chock full of recipes broken down into eight sections that cover the menu from appetizers to desserts, from breakfast smoothies to seafood dinners, as well as a section labeled "Back Matter" that covers cheese and wine pairings. Most of the recipes are accompanied by a beautiful photograph of the dish in its finished form to aid both the novice and experienced cook to attain great results. In the center of the book is a thirty-two page section of so many different kinds of macaroni and cheese that there must be one for every taste. Besides the mouthwatering recipes, the book contains photos, both recent and historical, of the families who operate the farms that supply the dairy community of Tillamook, as well as a brief write-ups about each. Further, the book contains "Chef Profiles" with each chef's insight on Tillamook cheese. I love the thick, glossy pages that keep the book open to the chosen recipe without assistance and the marvelous index where each recipe can be found under multiple key words and well-placed references. The recipes that really caught my attention? Cheese Truffles with brandy, apple pie with cheddar cheese in the crust, and butternut squash and cheddar gratin. This is a go-to cookbook for the basic and unique recipes for all things cheese!

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### **Krystal Hamlin says**

It tells you how to make a Tillamook cheeseburger. Meat. Lettuce. Onion. Tomato. Ketchup. Mustard. Bun. Tillamook cheese.

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### **Alice says**

This is an awesome cookbook ! I love cheese and can't wait to start trying some of the great recipes in it. I also love the vintage pictures ! This is a great book for any book collector too :)  
Thank you for my book  
five stars for this well made cookbok with great recipes and history :)

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### **Rogue Reader says**

Everything cheddar from one of Oregon's oldest and best known creameries - Tillamook. Photos and narratives of dairy co-op families bring life and meaning to the work, and are scattered among wonderfully rich recipes and full page photos of plated foods.

--*Ashland Mystery*

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### **Kayla says**

Received a copy of this through the "First Reads" section here on Goodreads.

Was super excited when I realized I had won a copy of this cookbook. Tillamook is a staple in my place. I'm an implant to the Pacific Northwest and it was cool to learn the history behind Tillamook and the cheese we

use in nearly everything. Already have a ton of recipes marked out to try in the future, and a trip planned to drive down to visit.

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### **Marina says**

All cheese, all the time. What's not to like?

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### **Mary says**

I enjoyed reading about the history of the Tillamook Cheese Company, but I started to become disappointed in the recipes. They suggested nachos, cheeseburger, and even cheese with apples. There isn't much to most of the recipes, but I was pleasantly surprised to find over 30 pages of mac and cheese recipes. The mac and cheese section redeemed this cookbook.

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### **Shana M. Garrity says**

This is a great, thick, beautifully pictured cookbook of CHEESE!!! I can't wait to make half of the recipes! It's beautifully illustrated and wonderfully put together. Thanks so much!

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### **Kristine says**

i enjoy Tillamook products, and so it was awfully fun to read some ideas of things to make. the Tillamook Cheese Factory tour told me a lot of trivia through the years so i did know some of the details they mentioned. good recipes, i'd definitely make some of these things!

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