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**COUNTDOWN TO THE 2008 SEATTLE CHEESE FESTIVAL
Demos Feature Local Chefs and Grilled Cheese Recipe Contest Winner**

SEATTLE – April 23, 2008 – The fourth annual Seattle Cheese Festival takes place on May 16-18 at Pike Place Market. In addition to offering hundreds of cheeses for sampling, there will be cooking demonstrations from area chefs and the winner of the Grilled Cheese Recipe Contest.

Schedule:

May 16 (\$50 per cooking class; register at www.seattlecheesefestival.com)

- 11 a.m.-1 p.m. – Cremant
- 11 a.m.-1 p.m. – Osteria La Spiga
- 1-3 p.m. – TASTE Restaurant at SAM

May 17 (free demos at the demo stage)

- 10-11 a.m. – Elise Fineberg, pastry chef at TASTE Restaurant
- 12-1 p.m. – Joseba Jimenez de Jimenez, chef of The Harvest Vine and Txori
- 2-3 p.m. – Jason McClure, executive chef of Sazerac Restaurant
- 4-5 p.m. – Josh Henderson and Danny Sizemore, co-owners of Skillet

May 18 (free demos at the demo stage)

- 10-11 a.m. – Matt Janke, owner of Matt's in the Market
- 12-1 p.m. – Jeffrey Bergman, winner of Grilled Cheese Recipe Contest
- 2-3 p.m. – Meghan Boyle, chef at DeLaurenti Cafe
- 4-5 p.m. – Leslie Mackie, founder of Macrina Bakery

WINNING RECIPE

GRILLED STICHELTON AND BLACK FOREST HAM SANDWICH

Serves 1

Equipment: Heavy bottomed non-stick skillet, panini press, or cast iron skillet. Heavy bottom saucepan or skillet if not using a panini press to weight the sandwich. Knife for

spreading, spatula, and serrated bread or chef's knife to cut sandwich in half, cutting board

Ingredients:

2 slices Macrina Potato bread, classic sandwich slice, each slice weighing 1½ to 1¾ ounces

2½ ounces Stichelton, divided in half, at room temperature

3 thin slices Abraham Black Forest Ham, total weight ½ ounce

½ ounce unsalted butter softened, divided

- 1) Place matching slices of bread next to each other on a cutting board. With our fingers crumble half of the Stichelton evenly over one slice of bread. Lay the sliced ham over the cheese to cover; do not allow the ham to hang over the edge of the bread. Carefully crumble the remaining 1-¼ ounces of Stichelton over the ham. Top with the second slice of bread and press down lightly and evenly. Evenly spread the softened butter over top and bottom of sandwich. Set aside
- 2) Heat heavy bottomed skillet over medium heat until hot. Place sandwich in center of pan and weight with heavy saucepan or skillet. Grill for 2 minutes or until evenly golden brown. With spatula flip sandwich to the other side, weight with saucepan or skillet and grill for 2 minutes or until evenly golden brown and cheese has melted.
- 3) Remove to cutting board, cut in half and devour.

Recipe from Jeffrey Bergman

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