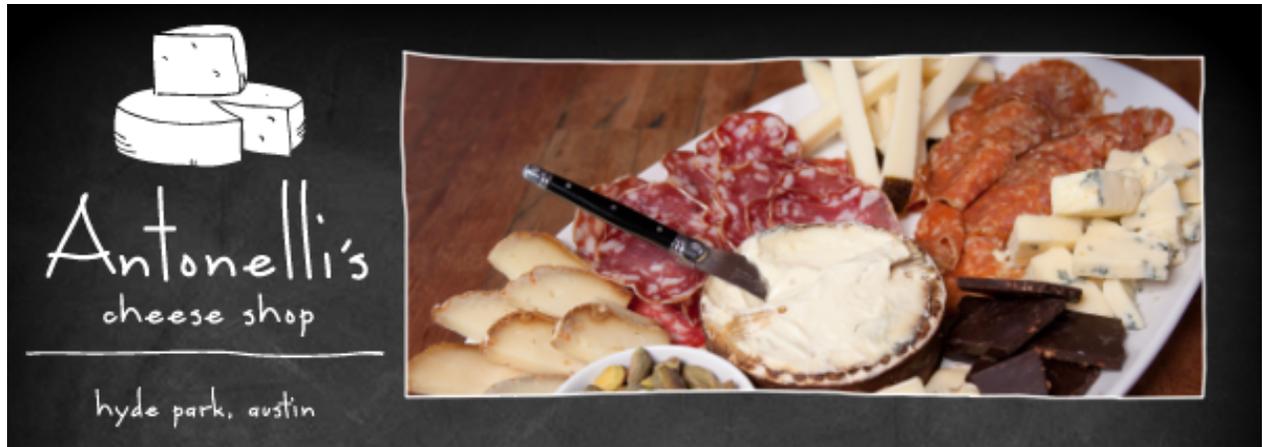


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### Closed Easter Sunday

I contemplated what to write about this week: the arrival of Spring and with it the arrival of fresh goat's milk cheeses (since the goats are "finally back to work" after having their kids), our amazing selection of "grown-up" chocolate for Easter, the recent arrival of a huge Neal's Yard Dairy shipment, our Spring Basket of goodies for Easter, the Grilled Cheese Invitational or the Funky Chicken Coop Tour we're sponsoring this weekend...and to be honest, my brain just got overwhelmed in cheese bliss. (It happens!) Fortunately for me, we have an amazing team of cheesemongers who are willing to pick up the slack and share their own cheese-y ideas with you. In that vein, I was delighted to find that Cheesemonger Courtney has been at home whipping up these "Ham and Cheese" Waffles in an addictive fashion for the last couple of months. As soon as we heard of them, we asked her to sit down and put her creativity to paper (or computer) so that we could share the recipe with you. And it's the perfect time to do so! I suspect many of you cook Easter brunch, and this is an awesome addition to the line-up for Sunday's meal. Or, for some of you, it may be the ideal treat late-night Saturday after an evening out on the town. Don't postpone reading this though; you need to get your goods today or tomorrow, because we'll be closed for Easter Sunday. So, without further ado, I turn this week's newsletter over to Courtney. ~Kendall

### Breakfast for Dinner

Growing up, I was fortunate enough to be raised by a family that valued home cooked meals made typically every night of the week (with the exception of our ventures to the local pizza parlor). Occasionally, my Dad would prepare, what my sister and I later learned to call, Breakfast for Dinner. This would include my Dad's famous (or at least famous to us!) waffles or pancakes cooked with piping hot raspberries and piled high with butter and maple syrup. Now all grown-up, I try my best to carry on the tradition but adding my own flare to this wonderful conception of Breakfast for Dinner. This week's email showcases my Ham and Cheese Waffles recipe, including Cabot Clothbound aged at The Cellars at Jasper Hill (your new favorite cheese), Edwards Peanut-Fed Surryano Ham, Brookside Farms II Connecticut Pure Maple Syrup and, to top it all off, paired with Dogfish Head's 75 Minute IPA brewed with maple syrup! This one's for you Pops! ~Courtney

### "Ham and Cheese" Waffles Recipe

\*Denotes items available at your local Cheese Shop (meaning us!)

1 ¾ cups of flour

1 tablespoon sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon kosher salt

3 large egg whites

3 large egg yolks

1 cup (2 sticks) melted butter

1 cup of buttermilk

¾ cup of soda water

1 cup (.30#) thinly-cut strips of Edwards Peanut-Fed Surryano Ham\*

¾ cup (.50#) shredded Cabot Clothbound Cheddar aged at The Cellars at Jasper Hill\*

Brookside Farms II Connecticut Pure Maple Syrup\*

Whisk flour, sugar, baking powder, baking soda, and kosher salt in a large bowl. Beat egg whites in a medium bowl. Whisk egg yolks, melted butter, buttermilk, and soda water in a medium bowl; gradually whisk into dry ingredients. Fold in egg whites. Coat waffle iron with non-stick vegetable oil spray. Pour batter onto iron, spreading it into corners. Scatter desirable amount of Surryano Ham and Cabot Clothbound Cheddar over each waffle. Cook until golden brown and cooked through. Serve with Don's Rosemary Butter (recipe below) and warm Connecticut Pure Maple Syrup.

#### **Added Option Don's Rosemary Butter Recipe**

2 sticks Unsalted Butter

2 sprigs Rosemary, struck with back of chef's knife to release oil, stripped and minced

One Shallot, sliced

Two cloves Garlic, minced

Warm pan on medium heat with first butter stick. Stir frequently until butter turns amber. Add shallots. Cook for one minute, then add garlic. Slowly add remaining butter and cook until melted. Set in mold (or ice cube tray for individual butter cubes) and then put in the refrigerator until solid.

### **Spring Basket for Easter!**

There's still time to order our **Spring Basket** for Easter, but you've only got until 7pm today (since pickups are tomorrow, Saturday). While the kids (or dogs) are sniffing out those Easter eggs, treat yourself as well! Stocked with Paladin Prosecco, Pure Luck Mixed Herb Chevre, Ossau Iraty, Olympic Finochiona salami, Confituras Strawberry Meyer Lemon Marmalade, a Chocolate Maker's Studio Salted Caramel Bar, and waterwheel crackers, this basket comes in a wood box and celebrates the gifts of spring (that new goat's milk, those fresh herbs, those seasonal berries) and some local goodness as well. Order our \$80 basket by calling a cheesemonger at 531-9610. As noted above, pickups will be arranged for Saturday, since we are **closed Easter Sunday**.

### **Updates & News**

Saturday, March 30 (doors open at 1pm): **Grilled Cheese Invitational**

Following John's passion for all things grilled cheese, we will be proudly sponsoring the Austin regional competition. Held annually around the nation, winners move on with the

hopes of competing in Los Angeles, where it all started in 2003. For more information, visit [their website](#). And if you're thinking of competing, come visit us for some delicious cheese!

Saturday, March 30 (10am-4pm): **The Fifth Annual Funky Chicken Coop Tour (FCCT)**  
The FCCT promotes local sustainable food, healthy living, and funky fun, demonstrating the many ways chickens can be incorporated into an urban residence. A portion of the proceeds will go to two organizations that promote education, community, and local food: Urban Patchwork and Partners for Education, Agriculture and Sustainability (PEAS). Buy your tour map (aka your ticket!) soon; this is your entry into the tour. Get a limited edition tour t-shirt, with artwork by Lauren Scheuer, illustrator and author of the dearly loved Scratch and Peck Blog. Enter the raffle for a chance at the Grand Prize Omelette House Coop, or a Deluxe Chicken Mobile Stagecoach, and other prizes from our sponsors (including cheese tasting classes with us!). For the latest in raffle prizes, start times, ticket (map) purchases, and other participating information, visit our [website](#).

Tuesday, April 2 (6-9pm): **Haymakers ShopTalk Launch Party**

Elizabeth Winslow's Haymakers invites you to ShopTalk - a deliciously inventive evening of food, drink, and culinary storytelling celebrating our community's talented independent food entrepreneurs. The most notable and notorious characters in Austin's local food scene will share their true tales of being "In the Weeds" in a raucous and riveting live storytelling show. Before and after the show, artisan food vendors will be on hand to sample and sell their wares and talk to guests about their craft. Food and drink will be provided by our city's most creative chefs, with sips and samples from Austin's best brewers, distillers, and wineries. Proceeds from the evening will benefit Urban Roots. For more information on who will be telling stories and what vendors will be present or to purchase tickets, click [here](#).

**Stay Cheese-y!**

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

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