

The Ultimate Cheese Matrix!

FANCY



Punk Rawk Labs Smoked Macadamia with Pepper Crust
Devour in one sitting. We did.

Garlic & Herb Creamy Sheese
Crudités have a new dip.

Wayfare Hickory-Smoked Cheddar-Style
Slather on a baked potato and/or everything.



Garlicky Green Parma!
We eat metric tons of this vegan Parmesan.

Galaxy Nutritional Foods Chive & Garlic Cream Cheese
The perfect New York bagel schmear.



Follow Your Heart Cream Cheese
Cream cheese frosting? Yes, please.

Tofutti Better Than Cream Cheese
The original cheesecake maker.

Dr. Cow Aged Cashew & Brazil Nut
Crackers + cheese = straight to your face.

Heidi Ho Organics Smoked Gouda
Who knew organic hazelnuts could taste this good?

Ste Martaen Muenster
Sandwiches won't know what's coming.

Heidi Ho Organics Feta Crumbles
Perfectly tangy little cubes.

Daiya Jalapeño Garlic Havarti
Slightly spicy, highly addictive.



Tofutti Better Than Ricotta
Lasagna's new best friend.



Daiya Pepperjack Style Shreds
Sprinkle on nachos. Search for more nachos.



Galaxy Nutritional Foods Mexican Style Shreds
Burritos and tacos and quesadillas, oh my.

Parmela Parmesan
Shovel this on garlic bread. Repeat.



Teese Cheddar
Hello, grilled cheese.

Follow Your Heart Monterey Jack
Melt on your favorite burger.

Daiya Mozzarella Style Shreds
Perfect for pizza.



EVERYDAY

For everyone who has ever said, "I could never give up cheese," well, here you go. From a range of fancy, party-worthy wedges that will wow any guest (did you see p.64?) to meltable, stretchy, gooey shreds that make legendary vegan grilled-cheese sandwiches and quesadillas, we had the enviable task of sampling each and dishing on which ones need to be atop your next burger, lasagna, or seitan cheesesteak.

SPREADS

MELTS