



For the Best of Texas!



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JAIMITO MEXICAN STYLE CHEESES

Quesos Del Rancho™

- **QUESO FRESCO** - (Keh-so Fres-co) “*Fresh Cheese*” - A sweet, moist, creamy, mild, extra crumbly, fine-grained, hand ground cheese that DOES NOT MELT when heated. Great for crumbling over salad, refried beans, tostados, tacos, meats, fruit and deserts. Excellent for stuffing chile rellenos, enchiladas Nortenas and other baked dishes. **12/12 oz Retail [Dot# 514734] , 4/5 LB Loaves [Dot# 514750] (ALL 90 DAYS)**
- **QUESO BLANCO PANELA** - (Keh-so Blan-co Pah-neh-la) “*White Cheese*” - A sweet, moist, mild, whole curd, fresh, cheese that DOES NOT MELT. Great for slicing into cubes over salad, refried beans, tostados, and tacos. Grill with shish-kebabs or as an appetizer. Stuff chile rellenos, enchiladas and other baked dishes. **12/12 oz Retail [Dot# 514813], 4 / 5 LB Loaves (Barras) [Dot #514749] (90 DAYS)**
- **QUESO QUESADILLA (Also known as Asadero)** - (Keh-so Keh-sah-dee-ya) “*Mexican Style Melting Cheese*” - A semi-soft, ivory, creamy, buttery, excellent melting properties, mild, rich cheese. Use in place of Monterrey Jack for an authentic melting cheese for quesadillas, nachos, hamburgers, enchiladas, sandwiches, etc. Our cheesemaking procedure follows the traditional practices, which originated in the northern state of **Chihuahua**, Mexico. Grate, shred or crumble over any festive Mexican Style dish. The only choice for Queso Flameado (Quesadilla and Jaimito Chorizo) or Mexican fondue called queso *fundido*. **12/12 oz Retail [Dot# 514733], 4/5 LB Loaves (Barras) [Dot# 514746], 4/5 LB Asadero Loaves (Barras) [Dot# 514747] (ALL 120 DAYS)**
- **QUESO OAXACA** - (Keh-so Wah-hak-uh) “*Mexican Style String Cheese*” –(Also known as *Quesillo*) A hand made cheese that is stretched, kneaded and braided into a ball (Bolita). True to traditional Mexican style cheesemaking. A mild cheese that melts easily when heated. Use Oaxaca on quesadillas, pizzas, as a fondue or other dishes where a melting cheese is needed. A fun cheese that children and adults love to snack on. **12/12 OZ LB Bolas Chiquitas [Dot# 514814], 4/5 LB Bolas [Dot# 514745] (ALL 90 DAYS)**
- **QUESO ANEJO ENCHILADO** - (Keh-so An-Ye-Ho En-chee-la-do) “*Sierra Style Cheese*” - A savory flavored semi-soft, white, crumbly, cheese with Paprika and Mexican Chili Powder Coating. Used as a garnish, crumbled or grated over a variety of dishes. Great for spicing up enchiladas, nachos, pizzas, salads, and beans. **12/12 oz Retail [Dot# 514732], 4/5 LB Loaves (Barras) [Dot# 514735] (ALL 120 DAYS)**
- **QUESO COTIJA** - (Keh-so Ko-tee-hah) “*Aged Mexican Style Cheese*” (Parmesan Style Cheese) - A dry, firm, crumbly, pleasingly sharp, aged, white, grating cheese recipe Cotija, Mexico. Crumble over pasta, Mexican dishes, soups, beans,” Southwest Caesar” salad, tacos, and steamed vegetables. **12/12 oz Retail [Dot# 514763], 12 / 16 OZ Cotia En Polvo (Grated Cotija – 90 DAYS) [Dot# 514766], 4/5 LB Loaves (Barras) [Dot# 514762], (ALL OTHER 180 DAYS)**
- **CREMA MEXICANA** - (Kre-mah Meh-hee-cah-nah) “*Rich Pourable Table Cream*” – A sweet, heavy, smooth, cream used for all applications in cooking. This cream is great for many Tex-Mex dishes such as flautas, enchiladas, soups, vegetables, sauces, meats, chicken, fish, and desserts. Use this great tasting Mexican table cream as the main ingredient in your whipping creams. Can use in place of Crème Fraiche. **12/16 oz Retail [Dot# 514753], 2/5 LB [Dot# 514752], 1/40 LB [Dot# 514754] (ALL 45 DAYS)**
- **CHORIZO** - (Choh-ree-zo) – “*Mexican Style Sausage*” – Sausage made with 100 % pork and seasonings. A spicy hot and mild version. This sausage is great for “Taquitos” breakfast tacos. Mix with eggs, Jaimito Quesos, meats and peppers. Great for making “Queso Flameado” **24/12 oz Chubs [Dot# 514791], 2/5 LB Bulk Vacuum Packed [Dot# 514774] (ALL 90 DAYS – Fresh Refrigerated – Stocked as a Frozen Item)**
- **QUESO LISTO** - (Ready to Melt – Shredding Cheese) – Pasteurized Processed American Cheese Loaf, Ideal for demanding holding situations, perfectly suited for warming tables and long term cooking, maintains consistency, quesos and sauces, macaroni and cheese and other casseroles, enchiladas and other mexican dishes, replaces: *Land O’Lakes – Extra Melt™, Casa Solana – Queso Seguro™, Schreiber – La Ferria™* **6/5 LB Yellow Exact Weight Loaves [Dot# 514806], 6/5 LB White Exact Weight Loaves [Dot# 514809], (ALL 270 Days)**
- **QUESO SUAVE** - (Melts Easy) - Pasteurized Processed Cheese Spread, Melts Quickly, no need to shred, Rich, velvety, smooth texture with a mild flavor, Ideal for warming tables and long-term cooking, Maintains Consistency, Excellent for Mexican queso dips, Melts readily into casseroles. Replaces: *Land O’Lakes – Golden Velvet™, Kraft – Velveeta™, Schreiber – La Ferria* **6/5 LB Yellow Exact Weight Loaves [Dot# 514808], 6/5 LB White Exact Weight Loaves [Dot# 514811] (ALL 270 Days)**
- **FOODSERVICE SAMPLE KIT** – Fresco, Blanco, Quesadilla, Cotija, Oaxaca, Chorizo, Chevre (Goat Cheese), Listo Yellow, Listo White, Suave Yellow. **Top 10 Best Selling Sample Pieces [Dot# 514805]**

Phone: 866-593-1319 • Fax: 1-281-593-289

James Keliehor, P.E. • Cell: 1-713-545-7798 • E-mail: jck@cheesemakers.com

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