



Quality

Consistency

Balance

Precision



- Raw Cow's Milk
- Layered Texture, Savory
- 60-90 Days Aged
- 1.5 Pounds, 4 Per Case

HOOLIGAN

**Cato Corner Farm
Colchester, Connecticut**

“AWARD WINNER! Hooligan is our signature "stinky" cheese that many food lovers consider to be our most exciting variety. Hooligan was awarded the top prize in the Outstanding Dairy category from Gallo Family Vineyards Gold Medal Awards (April 2006), and it was selected by both *Saveur* magazine and *Slow Food USA* as one of the top American cheeses. Made in 1.3-1.5 lb wheels and aged for 60-75 days, Hooligan is a ripe washed-rind cheese with a soft creamy paste, slightly firmer center, and a gorgeous orange rind - with a flavor reminiscent of French Muenster. Hooligans are bathed twice a week in brine to encourage the growth of pungent, surface-ripening bacteria and yeasts. The Hooligan melts beautifully for a fabulously stinky toasted cheese. Pairs well with cranberry walnut bread, Belgian style ales, Zinfandel, sweet white wines, hot pepper jelly, honey, and caramelized pecans.”