



Authentic Mexican Flavor, fresh and time-tested. That's Jaimito!

Your Mexican recipes call for authentic ingredients, so why would you serve your customers anything that wasn't authentic?

JAIMITO brand Mexican style cheeses from Cheesemakers are made fresh from authentic recipes, using quality ingredients, resulting in flavor that's unmistakably genuine.

Use **JAIMITO** brand Mexican style cheeses from Cheesemakers in your recipes and you can rest assured you're serving the most authentic flavor there is! Contact a Cheesemakers' representative for more information.

REAL SOUTHWEST TASTE
MADE FROM QUALITY INGREDIENTS
GENUINE, TIME-TESTED RECIPES



JAIMITO Mexican Style Cheeses

QUESO FRESCO - (Keh-so Fres-co)

"Fresh Cheese" - A sweet, moist, creamy, mild, extra crumbly, fine-grained, ground cheese that DOES NOT MELT when heated. Great for crumbling over salad, refried beans, tostados, tacos, meats, fruit and desserts. Excellent for stuffing chile rellenos, enchiladas Nortenitas and other baked dishes. **6/12 OZ Round [Dot# 514734], 1/5 LB Loaf [Dot# 619661], 1/5 LB Wheel [Dot# 619660], 4/5 LB Loaf [Dot# 514750], 4/5 LB Wheel [Dot# 514728](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, or chicken and Shrimp Diablo. **12/12 OZ Square [Dot# 514813], 2/5 LB Loaf [Dot # 542708], 4/5 LB Loaf [Dot# 514749] (ALL 90 DAYS)**

QUESO QUESADILLA (Also known as Asadero) - (Keh-so Keh-sah-dee-ya)

"Mexican Style Melting Cheese" - A semi-soft ivory, creamy, buttery, mild, rich cheese (excellent melting properties). Use in place of Monterrey Jack for an authentic melting cheese for quesadillas, nachos, hamburgers, enchiladas, sandwiches, etc. Our cheese making 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 Square [Dot# 514733], 4/5 LB Loaf [Dot# 514746], 2/24 LB Slab [Dot# 514748], 2/5 LB Asadero Loaf [Dot# 534891], 4/5 LB Asadero Loaf [Dot# 514747], 4/5 LB Asadero Shred [Dot# 575367] (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 cheese making. 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 (Balls) Chiquitas [Dot# 575153], 4/5 LB Bolas (Balls) [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 betans. **12/12 oz Square [Dot# 514732], 4/5 LB Loaf [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 from Cotija, Mexico. Crumble over pasta, Mexican dishes, soups, beans, "Southwest Caesar" salad, tacos, and steamed vegetables. **12/12 oz Round [Dot# 514763], 12/16 OZ Cotija En Polvo (Grated 90 DAYS) [Dot# 514766], 4/5 LB Polvo (Grated 90 DAYS) [Dot# 578760], 4/5 LB Loaf [Dot# 514762], (ALL OTHER 180 DAYS)**

CREMA MEXICANA - (Kre-mah Meh-hee-cah-nah)

"Rich Pourable Table Cream" - A 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 Deli Tub [Dot# 514753], 2/5 LB Tub [Dot# 514752], 1/40 LB Bucket [Dot# 514754] (ALL 45 DAYS)**

CHORIZO - (Choh-ree-zo)

"Mexican Style Sausage" - Made with 100 % pork and seasonings. 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 MANCHEGO - (Keh-so Man-chay-go)

"Domestic Spanish Style Cheese" - Domestic version of the national cheese of Spain is made from 100% cow's milk, which gives it a creamy golden color and mild nutty flavor. Domestic Manchego is made using Sheep Liapases instead of 100% sheep's milk like in Spain. This is done because we do not have a sufficient amount of sheep's milk to make the volume of cheese required. **4/5 LB Loaf [Dot# 546802] (120 Days)**

FOODSERVICE SAMPLE KIT

Fresco, Blanco, Quesadilla, Cotija, Oaxaca, Chorizo, Chevre (Fresh Goat Cheese) plus Menu Ideas and Brochures. **All 12 OZ Sizes [Dot# 514805] (90 Days)**



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