Top Eight Types of Cheese

Who doesn’t love cheese? There are so many different kinds and they each have their own best uses. Learn about the top eight types of cheese and what they are best used for. These are listed in no particular order.

1. Feta cheese - This is a common cheese in Greek dishes. Crumble it over salads, use it on sandwiches like Gyros, and broil it with olive oil. You can sprinkle it over the top of Greek pizza or pasta. It’s tangy and moist and can be crumbly or creamy. Try pairing it with fruit as well.

2. Mozzarella - This is most commonly used in Italian dishes, mozzarella being the number one go-to cheese for pizza. You can also eat it sprinkled with olive oil or have it with tomatoes and basil. This soft cheese has a mild, yet creamy taste with a great texture.

3. Monterey Jack - This cheese has a buttery flavor with a tang. It’s a great melting cheese. Use it in grilled cheese, melted over casseroles, or over chili. Make a cheese dip out of it. Mix it with peppers to create pepper jack cheese; it’s great in quesadillas this way.

4. Parmigiano - This is a hard, dry, crumbly cheese that has a deep caramel and nut flavor with a crunch. It’s used most in Italian dishes. Sprinkled over pasta and salads. It also adds flavor to many Italian soups.

5. Gouda - This does melt well when a young cheese, but if it’s aged, then it’s best sprinkled over salad or used in casseroles. It can have a mild taste, or be deep and flavorful.

6. Swiss - This cheese is great in sandwiches or grilled cheese. It melts well, so try it in a casserole. There is a sweetness to this cheese, but when it hits the back of your mouth, that’s when its sharp and appetizing flavor really bursts. The holes of Swiss cheese occur during the making. They are bubbles which form from the carbon dioxide that is created during the fermenting process.

7. Cheddar - This cheese can be mild in taste to very sharp, depending on how aged it is. It’s great in salads and eaten with crackers. It melts well, so it’s used often in Mexican dishes like tacos and fajitas. It can be added to casseroles as well. The sharper the cheese, the better the taste you will get out of your macaroni and cheese.

8. Blue cheese - This cheese has a strong and cooling effect. There’s a reason why spicy hot wings are served with blue cheese dressing. It cuts the heat well when eaten with spicy things. You can also crumble it on top of salad. It’s best used closest to its use by date because then it will be at its peak of flavor.

Perhaps you use these cheese all the time, or maybe you have never given them a chance. Did we miss your favorite? Tell us what that is and how you like to use it best. With so many different cheeses out there, we couldn’t possibly name them all.