

Did You Know?

AN UNDENIABLY DAIRY COLORING BOOK

DairyGood.org



Co-Jack Cheese Crisps

10 servings • 30 min prep time

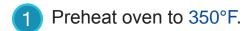
Ingredients:

- Non-stick Cooking Spray
- 1 package finely shredded Colby Jack Cheese (8oz)



Directions:







Lightly coat rimmed baking sheet with non-stick cooking spray.

Place 2 teaspoons Colby Jack Cheese mounds 2 inches apart on baking sheet. Press mounds gently with fingers to flatten.



Bake until mounds are thin, bubbly and golden, no more than 6 to 8 minutes*.

*Baking too long will make crisps too hard and not easily removed from the baking sheet.



Immediately transfer crisps to paper towels with a metal spatula. Serve when crisps have cooled completely.

TIP: May be baked one day ahead and crisped before serving in oven at warm setting, for 4 to 5 minutes.

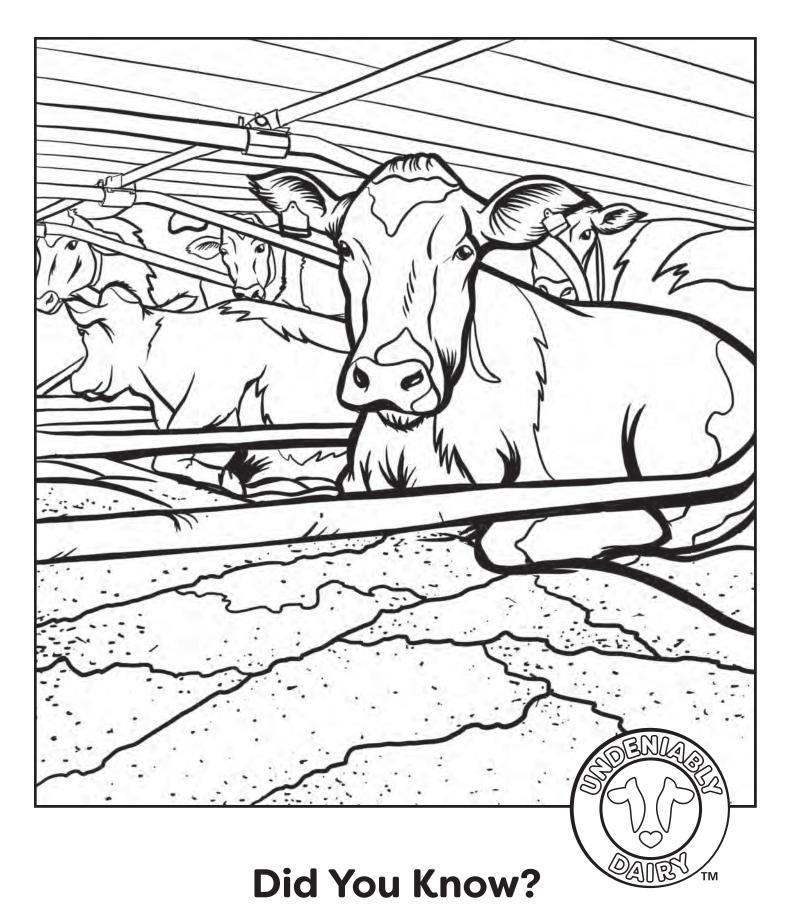




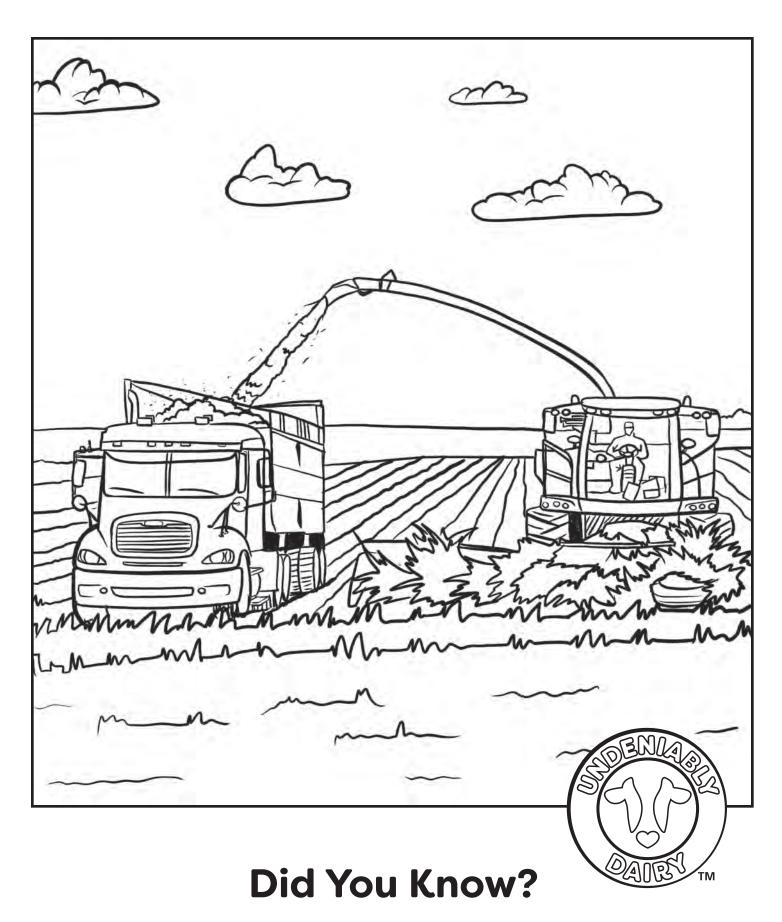
Dairy foods like yogurt, cheese and milk make it easy to power up with protein all day.



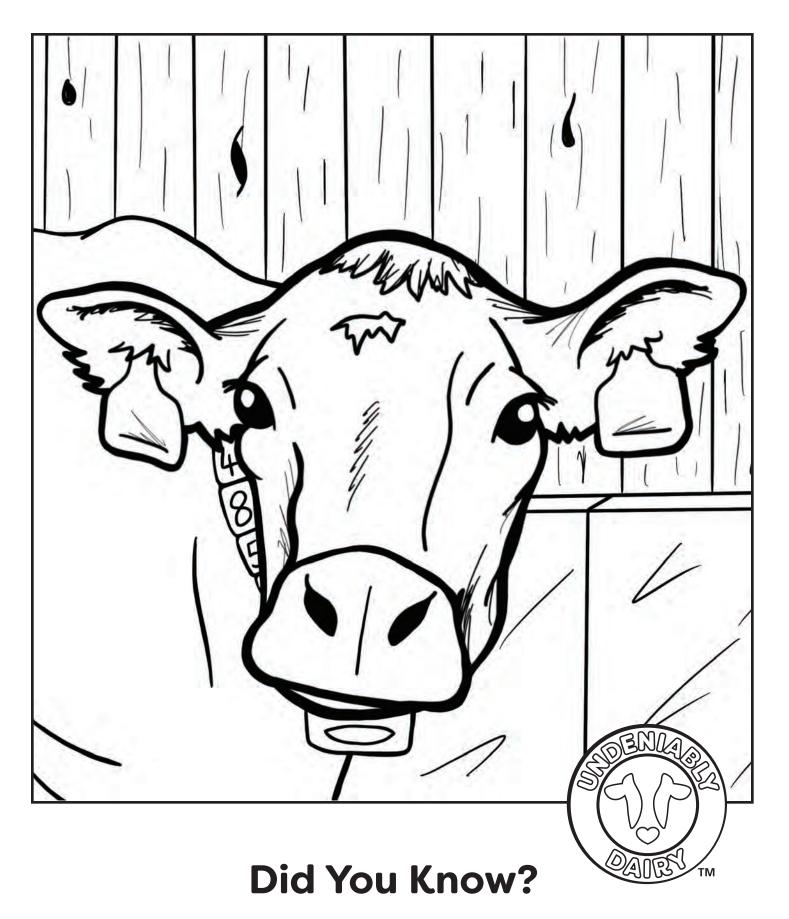
Farmers and veterinarians are constantly making sure cows are comfortable.



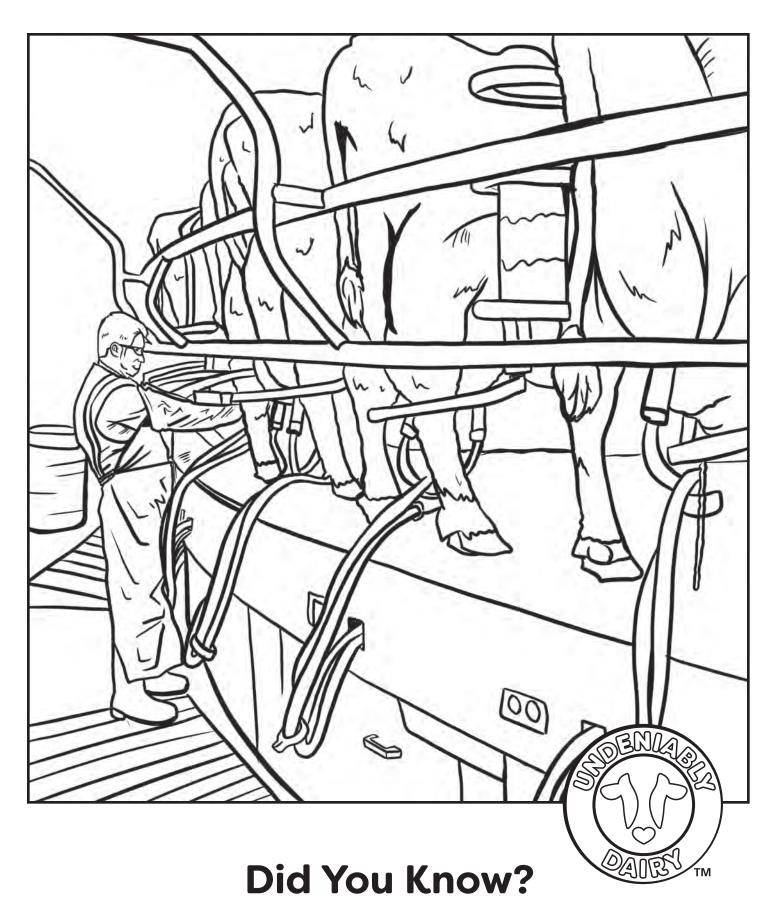
Cows sleep on beds like we do. These cows are laying on sand, like a beach!



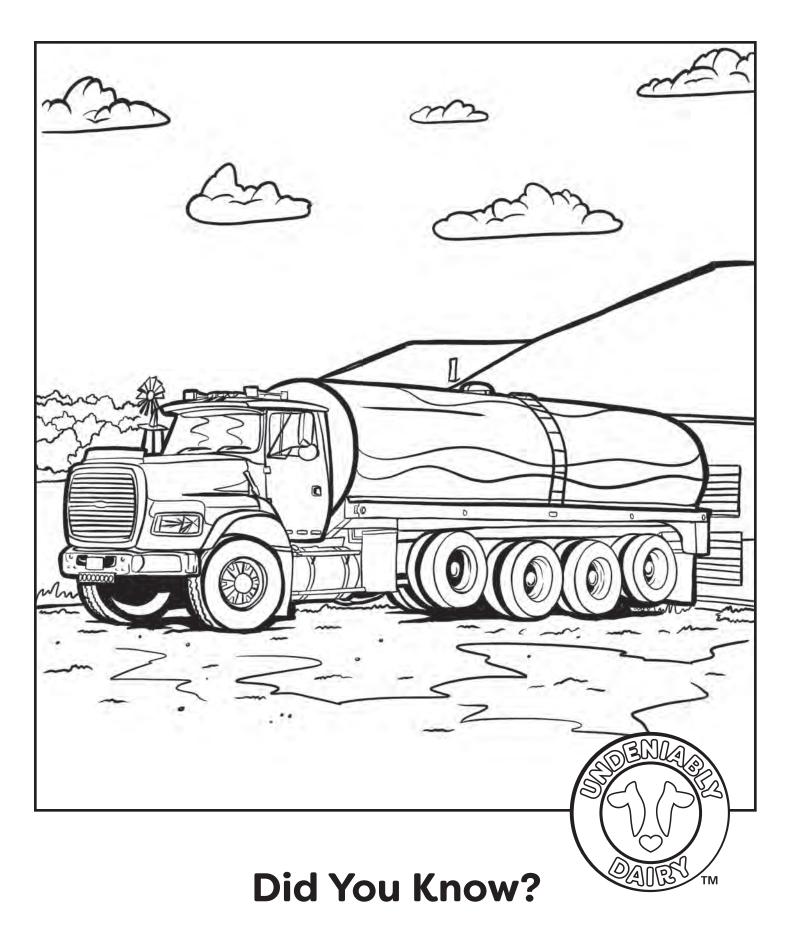
Dairy farmers are the ultimate recyclers. A dairy cow will eat the entire corn plant!



Many cows wear activity trackers like some people which shows how much they eat, sleep and milk.



On average, one cow gives about 7 gallons of milk per day.



Most people in the U.S. live within 100 miles of a dairy farm. That's local!



About 95% of U.S. dairy farms are family owned and operated.

4 servings

Ingredients:

- 1½ cups Milk
- ½ cup Vanilla Yogurt
- 2 cups Frozen Strawberries (about 10 large)
- 1 cup Frozen Blueberries
- 1 cup Frozen Mango Chunks

Optional Toppings

- 6 Tbsp Whipped Cream
- 4 tsp Unicorn Sprinkles
- Decorative Unicorn Horn Candles, Wick Trimmed



Directions:



1 Combine ingredients and blend until smooth, adding additional milk to thin if needed.



Divide smoothie into 4 glasses and top with optional toppings.

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