



White Cheddar - 5 lb avg - Piazza Item #80880

A best-selling cheese and a “workhorse” for Kenny’s for many years running. This medium-bodied cheddar is extremely versatile, striking a balance between creaminess and tanginess. Aged for an average of 8 months, it’s texture is slightly crumbly but a buttery mouthfeel still showcases the high quality milk from Kenny’s herd. This cheese pairs very well with big Cabernets and IPA’s. It makes an excellent burger cheese and is used in numerous recipes for Grits and Pimento Cheese.



Kentucky Rose - 8 lb avg - Piazza Item #80780

Named after Kenny’s mom, Rose Mattingly, Kentucky Rose is a semisoft, graceful French farmhouse-style Tomme. The rind is developed in our blue cave and is rustic, with forest floor and mushroom notes. Fresh milk from our herd shines through up front, with a long and delicate briny finish. Consistently mild and creamy throughout the interior.



Kenny’s Cheddar Reserve - 5 lb avg - Piazza Item #80925

Aged at least 2 years, and made with raw milk, this Cheddar is possibly our most celebrated. It is a good expression of age and while much sharper than our white cheddar it is not overpoweringly so. The creaminess still conveys the quality of our milk. The result is a total body experience to be savored on its own or with a glass of your favorite wine or beer.



Ted - 8 lb avg - Piazza Item #80790

“Ted” is a cave-aged cheese named after Kenny’s great uncle from Tennessee. A cheddar aged alongside blue cheeses, it develops a natural, edible rind. A nice amount of balance between tanginess up front and an earthy back-flavor gives this cheese a long profile and an interesting finish. Semi-firm paste ranges in color from straw-yellow early in the year to brighter white in winter months.



Norwood - 4 lb avg - Piazza Item #80920

A raw milk American Alpine style modeled after French and Swiss styles like Gruyere and Comte. The departure is letting the acid develop a bit more in this cheese so that it has a unique sharpness. Lovers of aged cheddars gravitate toward Norwood. Used as an ingredient, all of the traditional foundational notes of the French/Swiss alpine styles are evident. Sweet and Nutty notes give way to a sharpness that cuts through.

For more information or any questions, please contact your sales rep or call
Piazza Produce at 317-872-0101.



Bleu Gouda - 4 lb avg - Piazza Item #80924

After a visit to California's Point Reyes Cheese we were inspired to attempt a creamier bleu. Using our Gouda recipe as a starting point, we experimented for a while until we felt that we had something worth showing. The base stays creamy, and we let the curd stay slightly more open than our regular gouda to allow the tiny little crystalline delicious flecks of blue migrate throughout the wheel. A piercing process creates further development and finally the wheels are put to rest for roughly 60 days in our Blue Cave, where they are aged alongside their beloved brethren Ted, Barren County Bleu, Kentucky Rose, and Kentucky Bleu. Perfect on its own, drizzled with honey, or on salads.



Pauline - 6 lb avg - Piazza Item #80910

Pauline is a rustic grassy version of our St Jerome. It's a creamy, mild, semi soft French style cheese that is still firm enough to slice.



Fromage Blanc - 5 lb avg - Piazza Item #80926

Not long after we started pasteurizing milk for some of our cheeses we stumbled upon the joy that is Fromage Blanc. When we spread it on top of chocolate chip cookies at our Christmas Party the lightbulb really lit up as far as how versatile this yogurt-like fresh cheese could be. What sets our Fromage Blanc apart from other spreadable cheeses is that it is made with whole milk. Others on the market are skimmed and lose depth in the process. We welcome you to enjoy it both as an ingredient or a spreadable delight! Substitute for Ricotta or Mascarpone in recipes. Also, use it atop sweet baked things like cookies or brownies for a "reverse icing" effect.



Awe Brie Small Rounds - 8 oz avg - Piazza Item #80912

Where do we begin with Awe-Brie? We have wrestled with this elusive little wheel for years. What we have achieved after years of trial and error on our side, as well as feedback from chefs and customers – is a nice balance between the stability that many Brie-style cheeses in today's market possess, and the complex ripened flavor of something from the old world.

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Garlic Paprika Jack - 5 lb avg - Piazza Item #80760

This is possibly the boldest flavored cheese offered by Kenny's, and those that love garlic will immediately gravitate in its direction. Monterey Jack, an American original style is such a great melting cheese and the added flavor elements give this many applications. Mashed potatoes, grated over fried potatoes or in tex-mex style dishes that require cheese are some of the most widely used applications.



Smoked Kentucky Bleu - 2 lb avg - Piazza Item #80750

Rich and creamy Kentucky Bleu is taken to new heights by being smoked over apple-wood for half a day at Shuckman's Smokery. Once the cheese returns to our caves, the wheels are further aged and then waxed to maintain optimal texture and to let earthy smoke flavors permeate throughout.



Kentucky Moon Swiss - 4 lb avg - Piazza Item #80890

Kentucky Moon is a standout. The first thing people notice is the unique sweetness, balanced by some traditional alpine notes of milky hazelnut and a good amount of acidity. A classic choice for fondue, especially when combined with other Alpine styles. Pairs with white wines of high acidity or lighter-bodied reds. Pairs with sour or wild-fermented ales. Also the perfect cheese for a Monte-Christo or Rueben sandwich.



Smoked Gouda - 4 lb avg - Piazza Item #80922

Our original farmstead Gouda recipe with an added hint of smoke. The balance between the Gouda base, where the milk from our herd still shines - and the light smokiness is important here. Not at all overpowering but not subtle either - the smoking element makes it stand out in a crowd - perfect for enjoying on its own with cured meats or cooking into wintry dishes.



Chipotle Colby - 5 lb avg - Piazza Item #80740

A classic American original with the added smokiness of locally grown Chipotle Peppers. This cheese is remarkable in that it brings an incredibly meaty, smoky flavor to any dish. A perfect melter for serious grilled cheese, quesadillas, or mac and cheese. A fantastic and versatile new-world creation!



Dry Fork Asiago Reserve - 4 lb avg - Piazza Item #80900

Named for the community of "Dry Fork" just adjacent to our farm, this is a raw milk Alpine-style modeled after Italian mountain cheeses. Aged a minimum of 12 months it has a texture that is slightly supple but can still hold up to grating. The nose is berry fruit with a long savory broth middle and a floral fruitiness again on the finish. This cheese shines in its versatility as an ingredient or as a harder-textured selection on a cheese or charcuterie plate. Brown-waxed rind.