

MONTEREY JACK CHEESE



Monterey Jack cheese is a semi-hard cow's milk cheese that is matured for 1 to 6 months and is sold as a cheese in combination with Colby cheese to make Colby Jack cheese.

Monterey Jack cheese was a creation of the Mexican Franciscan Friars in the early nineteenth century in Monterey, California, and was marketed by David Jack.

A few years later David Jack made changes in his presentation and the Monterey Jack cheese became lighter and smooth-surface and called Jack Cheese or Monterey Jack cheese.