

CHEESE STRAWS



Ingredients:

| | | |
|----|-------------|----------------------|
| 6 | Ounces | Sharp Cheddar Cheese |
| 1½ | Cups | A.P. Flour |
| 8 | Tablespoons | Butter (1 stick) |
| 1 | Teaspoon | Dry Mustard |
| 1 | Teaspoon | Salt |
| ¼ | Teaspoon | Black Pepper |
| ¼ | Teaspoon | Cayenne Pepper |

Directions:

1. Preheat oven to 425°. In a food processor fitted with grating blade, shred cheese. Switch to cutting blade and add remaining ingredients. Pulse until a soft dough forms.
2. Transfer dough to a lightly floured work surface. Divide dough into 4 equal pieces and roll each piece into a rope – about 18 inches long. Cut each rope into six – 3” pieces. Place one inch apart on baking sheet. Drag tines of fork down each straw to create ridges.
3. Bake until golden and firm to the touch, about 18 to 20 minutes. Transfer to a wire rack to cool. Straws can be stored in an airtight container up to 2 days.