

Cheese Straws



D. Rattray

A very popular appetizer in the South. Cheese straws, made with Cheddar cheese and a little cayenne pepper.

Cook Time: 25 minutes

Total Time: 25 minutes

Ingredients:

- 1 stick plus 6 tablespoons butter (14 tablespoons), room temperature
- 3 cups sharp Cheddar cheese
- 1 3/4 cups all-purpose flour, plus more for rolling
- 1/8 teaspoon salt
- 1/2 teaspoon ground cayenne pepper, more or less
- 1 teaspoon Worcestershire sauce

Preparation:

Put the butter and cheese in the container of a food processor. Add the flour, salt, cayenne, and Worcestershire. Cover and blend thoroughly. If a food processor is not used, put the flour, salt and cayenne in a bowl. Add the butter, cheese, and Worcestershire, and using two knives or a pastry blender, blend thoroughly. Wrap in waxed paper or plastic wrap and chill for at least 1 hour.

Preheat oven to 300°.

Roll small amounts of dough into a long tube about the width of a straw and cut in desired lengths. Or, roll dough out on a floured surface to about 1/8-inch to 1/4-inch thickness, cut into strips, and gently twist. Arrange the strips on 1 or 2 ungreased baking sheets.

Bake in preheated 300° oven for 20 to 25 minutes, or until the straws are crisp and lightly browned. Remove and let cool.

Tip: If you roll them into straw shapes, use a flat block or flat wide dish bottom to roll them uniformly. Makes about 5 to 6 dozen.