

ANGIE'S CHEESE STRAWS

From Angela Kenley

4 c. finely shredded sharp Cheddar cheese

½ c. butter, softened

2 c. flour

1 tsp. salt

1/8 tsp. ground red pepper (I like it a little spicier, so I add a little Texas Gunpowder to mine - which is ground jalapeno)

Let shredded cheese stand at room temp. 1 hr.

Combine softened butter and cheese in large mixing bowl and beat until blended.

Combine flour, salt, seasonings; add to cheese mixture, beating until dough is no longer crumbly. Be patient here because just when you think it won't blend, it suddenly becomes this big lump of dough you can handle.

Roll dough to about ¼ " thickness on wax paper or unfloured surface. (I usually divide it into several small balls making it easier to roll out). Cut into ½" x 3" straws and place on greased baking sheets about 1" apart. Bake at 350* for about 15 min. or until lightly browned.

Yields about 11 dozen.

Angela Kenley