



# Cheese Straws

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cups butter  
1 1/2 cups aged English Cheddar, grated  
1/2 cup Parmesan/Asiago or a combination of the both, grated  
2 cups flour  
1 pinch red pepper flakes  
1 pinch salt  
1 pinch pepper

## Instructions

This is a recipe that you can really make your own through the contents of your fridge. It's basically 2 cups butter to 2 cups flour to 2 cups cheese. You want to use a harder cheese so that it doesn't melt in the oven, but that's about it. Feel free to add in garlic or onion flavors, more spice/less spice, etc.

Preheat the oven to 300 degrees.

Mix all ingredients together in a large bowl. Adjust flour until solid, but not flaky dough forms.

Roll into logs and place on a baking sheet. Bake about 12 minutes or until straw colored.

Enjoy!

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