



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!