

Spicy Cheddar Cheese Straws (with Variations).txt

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Spicy Cheddar Cheese Straws (with Variations)
The Cheese Lover's Cookbook & Guide, Paula Lambert
Simon & Shuster, 2000

Spicy Cheddar Cheese Straws
8 ounces sharp Cheddar, shredded (2 cups)
4 tablespoons (1/2 stick) unsalted butter, softened
1½ teaspoons grated onion
½ teaspoon Worcestershire sauce
3 dashes Tabasco sauce
¼ teaspoon dry mustard
¼ teaspoon cayenne pepper
½ teaspoon salt
1 cup unbleached all-purpose flour
1 ounce Parmigiano-Reggiano, grated (1/4 cup)

Place the Cheddar, butter, onion, Worcestershire, Tabasco, dry mustard, cayenne, and salt in the work bowl of a food processor fitted with a steel blade. Process until combined and smooth. Add the flour and pulse just until the flour begins to disappear and the dough is in pea-sized balls; be careful not to overmix the dough.

Turn the dough out onto a lightly floured surface. Knead it quickly and gently until the dough comes together. Divide the dough into thirds. Wrap each with plastic wrap and refrigerate for at least 1 hour.

Preheat the oven to 350°F. Line a baking sheet with parchment paper. Pat or roll each piece of dough into a rectangle about 6 x 4 x ½ inches. With a sharp knife, cut the dough crosswise into ½-inch strips. Pick up each strip of dough, gently twist it like a corkscrew, and set on the parchment-lined baking sheet, placing the strips 1½ inches apart. Sprinkle the strips with the Parmigiano.

Bake for 12 to 15 minutes, or until lightly browned. Let stand for 5 minutes, then transfer the cheese straws with a spatula to a wire rack to cool. Serve or store in a tightly covered container for up to 5 days.

Makes about 36 straws.

Cheddar Cookies

Roll out each piece of dough on a lightly floured surface to a ¼-inch thickness. Using a cookie cutter, cut the dough into 2½-inch circles and place on the baking sheet. Place a toasted pecan half on each cookie. Bake for 10 to 12 minutes.

Makes 36 59 40 (2½-inch) cookies.

Cheddar Olive Balls

Drain about 30 pimiento-stuffed Spanish olives and dry with paper towels. Pinch off heaping teaspoonfuls of the dough and wrap around each olive. Place seam side down on the pan and bake for 12 to 15 minutes, or until lightly browned.

Makes about 30 balls.