

Keywords: Appetizers, Butter, Cayenne Pepper, Cheddar, Grated, Christmas, Dry Mustard, Flour, Salt

Yield: 1 Batch

Preparation Time: 1 hour

Cooking Time: 1/2 hour @450

Ingredients

1 lbs	Cheddar Cheese, Grated
2 cup`	Flour
1 tsp	salt
1 pinch	Cayenne Pepper
1/4 tsp	Dry Mustard
8 tbsp	butter, plus a little for greasing pan

Procedure

1. Preheat oven to 450 degrees F.
2. Grate cheese. Sift flour, salt, cayenne and mustard into large bowl.
3. Cut in butter and mix until fully combined (this can be done in a food processor).
4. Stir in cheese and then knead with hands until batter comes together. If necessary, add small amount of ice water.
5. Roll into ball, wrap in plastic and refrigerate for 20 minutes (this can be done up to 2 days in advance of cooking).
6. When dough is chilled, roll to about 1/4 inch thick and cut into strips about 1/2 inch wide.
7. Place on slightly greased baking sheet and bake until golden, about 8-10 minutes.
8. These can be served room temperature or warm, and can be stored in an airtight container for up to 1 week.
9. Found on HGTV at: <http://www.hgtv.com/holidays-and-entertaining/cheese-straws/index.html>