

CHEESE STRAWS

1 ½ c (about 6 oz) extra-sharp cheddar
cheese, grated
4 Tbsp (½ stick or 2 oz) unsalted butter
¾ c flour, plus more for dusting

½ tsp kosher salt
½ tsp crushed red pepper flakes
1 Tbsp cream, half-and-half, or milk

over please 🍷 🍷

HANDLEY CELLARS • 3151 Hwy 128, Philo, CA 95466 • (800) 733-3151

Preheat the oven to 350°. Work with chilled ingredients, as you would when making pie dough. In a food processor, or using a pastry blender, combine the cheese, butter, flour, salt, and red pepper until mixture resembles coarse crumbs. Add the cream and combine until the dough forms a ball. Roll the dough out on a piece of lightly floured parchment until 1/8-inch thick. Transfer the parchment and dough onto a sheet pan or cookie sheet. Cut into thin strips and separate them a bit. Bake on the middle rack of the oven for 15 - 20 minutes, or until golden brown. Let cool. Strips can be randomly broken into smaller pieces to serve.

Bleu cheese variation: 6 oz COLD bleu cheese, 2 Tbsp cold butter, 3/4 cup flour, 1/2 tsp salt, 1 tsp freshly ground black pepper. Combine (as above), adding a few drops of cream if necessary to form a dough. Follow the directions above. Bake a little longer, 25 – 30 minutes.