



# CHEESE STRAWS

<b>Season:</b>	Year Round
<b>From the garden:</b>	Fresh herbs
<b>Type:</b>	Snack / entree
<b>Difficulty:</b>	Easy
<b>Serves:</b>	30
<b>Source:</b>	Adapted from <a href="http://www.tasteofhome.com">www.tasteofhome.com</a> <i>Easy Cheese Straws</i>

## Equipment

- Large bowl
- Egg beater or electric mixer
- Mixing spoon
- Medium bowl
- Rolling pin
- Knife
- Baking sheets
- Wire rack

## Ingredients

- \* ½ c softened butter
- \* 2c shredded sharp cheddar cheese
- \* 1 ¼ c all purpose flour
- \* ½ tsp salt
- \* ¼ tsp cayenne pepper (optional)
- \* Fresh garden herbs
- \* 1-2 tsp fennel seeds

## Method

1. Preheat oven to 175°.
2. Beat butter in a large bowl until light and fluffy.
3. Beat in the cheese until well blended.
4. Wash and finely chop any fresh garden herbs you like and add them in.
5. In a separate bowl, combine flour, salt and the optional cayenne pepper. Stir this into the cheese mixture until a dough forms.
6. Roll into a large rectangle about 40 x 15 cm. Sprinkle fennel seeds evenly on top. Cut into thirty 15 cm strips. Gently place strips about 2.5 cm apart on baking sheets lined with baking paper.
7. Bake for 15-20 minutes or until lightly browned. Allow to cool for 5 minutes on the baking sheet before moving the sticks to a wire rack to cool completely. Store in an airtight container.

**Notes:** Serve with soup or dips