

Southern Cheese Straws

From the Kitchen of [*Deep South Dish*](#)

INGREDIENTS

- 1 pound block extra-sharp cheddar cheese
- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 2 cups all-purpose flour, divided
- 1 teaspoon salt
- Dash black pepper
- 1/4 teaspoon cayenne pepper, optional
- Dash garlic powder

INSTRUCTIONS

1. Preheat the oven to 325 degrees F.
2. Shred the cheese in the food processor, remove it to a separate bowl while you change the blade to the steel blade.
3. Return the cheese to the food processor, add the butter, 1 cup of the flour, salt, pepper, cayenne and garlic powder and process, adding additional flour 1/4 cup at a time as needed, until dough begins to gather around the blade. You want slightly stiff dough, but that is pliable enough to pipe through the cookie press.
4. Using the star tip of your cookie press, place a portion of the dough in the press and pipe out strips all the way across the length of a piece of parchment paper on an ungreased cookie sheet.
5. Use a sharp knife to cut dough into smaller sections about 3 inches long.
6. Bake at 325 degrees F for about 20 to 25 minutes, or until golden brown and crisp.
7. Use a flat spatula, transfer to a cooling rack to fully cool. Store in a tightly covered container.

NOTES

Variation: Instead of using a press, roll dough out to a thickness of about 1/4-inch. Use a pizza cutter to cut dough into narrow strips, roughly 6 inches in length. Line a baking sheet with parchment paper and bake at 325 degrees F for about 20 to 25 minutes. Doing these for a bridal shower or wedding reception? Use a heart shape cookie cutter to cut the straw dough into heart shapes.