

## Dan Ralston's Kitchen

### Cheese Straws

Serves; 6-10

1 - 5 oz. Jar Kraft Old English Cheese Spread

1 cup Flour

1 Tbs. Cold butter cut into small pieces

½ tsp. Tabasco Sauce (or to taste)

½ tsp. Salt (or to taste)

¼ cup cold water

If you have a food processor combine all ingredients except the water process until the mixture is the consistency of a course meal. Add the water and process until a ball forms, you may have to add a little more flour if the dough is too moist. Form into a smooth dough. If you don't have a processor put the ingredients in a mixing bowl, minus the water, and start with a wooden spoon to mix the ingredients then use an electric mixer. Once you have a mealy consistency add the water and mix into a dough, form the dough into a ball, wrap the ball in saran wrap and place in freezer for an hour (or refrigerate for later use.)

Pre-heat oven to 400 degrees. On a floured work surface flatten chilled dough then roll into a ¼ inch thick sheet. Trim the rough edges so you have a square approximately 10" by 10". With the scraps form another ball and roll out so you have another rectangle at least 10" high. With a sharp knife cut the squares length wise into strips ¼ inch wide. Spray baking sheets lightly with cooking oil spray and transfer the strips to the baking sheets. Bake for approximately 15 minutes or until slightly brown and crisp.

Serve as a cocktail appetizer.

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