

## CHEESE STRAWS

8 tablespoons butter  
1/2 pound sharp cheddar cheese  
1 3/4 cups flour  
salt -- to taste  
1/2 cayenne pepper -- more or less  
1 teaspoon Worcestershire sauce

Preheat oven to 300 degrees.

Put the butter and cheese in the container of a food processor. Add the flour, salt, cayenne, and Worcestershire. Cover and blend thoroughly. Push the dough out onto an ungreased baking sheet to make individual straws. Or, if desired, roll the dough out to a 1/8-inch thickness and cut it into individual strips, which can be twisted if desired, or other shapes. Arrange the pieces on 1 or 2 ungreased baking sheets.

Place the baking sheet or sheets in the oven and bake 20 to 25 minutes, or until the straws are crisp and lightly browned. If you wish a darker color let them cook longer. Remove and let cool.

Makes about 6 dozen.