

Cheese Sticks

1 c. finely crumbled sharp Cheddar Cheese
2 1/2 - 3 cups flour (I use 1c whole wheat)
2/3 cup butter
2 T minced fresh parsley
1/4 tsp or so chilli powder
12 T cold water

Combine all ingredients as for making pastry.

(The recipe suggests rolling into a ball and chilling for several hours. I generally don't do this.)

Roll dough into 1/2" thick rectangle, about 5" long. Cut into 1/2" sticks.

Sprinkle lightly with coarse salt.

Bake at 400 degrees about 12 minutes until light, golden brown.