

QUICK (AND EASY) CHEESE STRAWS

2 Sheets puff pastry

Hot & sweet mustard (or your own favorite)

1/2 cup chopped parsley (optional)

1 1/2 - 2 cups shredded ParmaJack or Pepato Jack cheese

Spread thin coating of mustard on first sheet of puff pastry and sprinkle with chopped parsley and layer of cheese. Top with second sheet of puff pastry and gently roll out with rolling pin. Cut into thin straws downwards (about 1/2" wide) and then cut once across pastry if desired for shorter straws. Trim edges and twist each straw 2 or 3 times for shorter straws or 5-6 times for longer straws and put onto ungreased cookie sheet and bake in preheated 375° oven until done (about 8-12 minutes).

Straws can also be frozen for later use and should be baked directly from freezer. Serve hot or at room temperature. These store well in an airtight container.

Submitted by Kristin Porter, KY