



**Makes 5 Dozen Servings**



# Oohs & Aahs Cheese Straws

## **Ingredients:**

- ½ cup (1 stick) butter, room temperature
- 1½ cups shredded extra-sharp Cheddar, room temperature
- ½ cup shredded Monterey Jack with peppers
- ⅔ teaspoon salt
- 1 teaspoon celery seeds
- 3 teaspoons poppy seeds
- ⅛ teaspoon granulated garlic
- ⅛ teaspoon turmeric
- ¼ teaspoon cayenne pepper

## **Preparation:**

1. Preheat oven to 350° Fahrenheit.
2. In food processor, combine butter, cheeses, flour, and seasonings. Pulse until mixture becomes smooth dough.
3. Chill dough for 10 minutes; load into cookie press. Using a flat tip, press dough into 2½-inch strips.
4. Place strips ½-inch apart on greased cookie sheets.
5. Bake for 12 minutes until golden. Remove and cool on racks.

*Optional: Sprinkle lightly with paprika once removed from oven.*