

# CHEESE STRAWS

1 Lb. NY Extra Sharp Cheddar Cheese 1-1/2 Sticks Margarine ½ Teaspoon Salt	½ Teaspoon Red Pepper 1/8 Tsp. Baking Powder 2 Cups Plain Flour
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Grate cheese, let margarine stand at room temperature. Mix by hand. Sift flour and salt and red pepper together; add to cheese mixture, mixing very well. Squeeze through cookie press using ribbon design. Bake on cookie sheet in 350 F. oven for 25 minutes.