



FRANKO'S FAVORITES

CHEESE STRAWS

Combine 2 cups all-purpose flour, 1 tsp. dry mustard, ½ tsp. baking powder, ¼ to ½ tsp. salt and few grains cayenne pepper in a bowl. Cut in ½ cup butter and ½ lb. old Cheddar cheese, shredded (about 2 ½ cups) with a pastry blender until thoroughly mixed. Form into a ball and turn onto a lightly floured surface. Roll out about 1/8 inch thick. Cut into 6x1-inch strips using pastry wheel, if desired. Place on ungreased baking sheet. Bake at 400 degrees 8 to 10 minutes or until lightly browned. (If dough cannot be shaped into a ball, add several teaspoons *cold water* while mixing.)