Pimento Cheese Straws (DRAFT, in testing)

Make-ahead · Serves a crowd · Holiday · Makes about 4 dozen

Ken's note: TBD

DRAFT: still in testing. The dough is a classic butter-and-cheddar cheese straw dough, scaled to a third, with chopped pimentos added. Amounts of flour may need adjusting for the extra moisture.

Ingredients

- 10 oz sharp cheddar, freshly grated, at room temperature
- 6 Tbsp (¾ stick) unsalted butter, softened
- 1⅓ cups all-purpose flour, plus up to ¼ cup more
- ½ tsp salt
- ⅛ tsp black pepper
- ⅛ tsp cayenne
- A dash of garlic powder
- 3 Tbsp jarred pimentos, drained, patted very dry, and finely chopped

Method

1. Heat the oven to 325°F. In a food processor, or with a stand mixer and paddle, beat the cheese and butter until smooth and fluffy. Add the flour, salt, pepper, cayenne, and garlic powder and mix until the dough just comes together, then mix in the pimentos. If it is sticky, add flour 1 Tbsp at a time.
2. To shape, roll the dough ¼ inch thick between sheets of parchment, chill 20 minutes, and cut into ½×3-inch strips. (Or press through a cookie press with a star tip, as in the original, or form 1-inch balls and flatten with a fork.) Place on ungreased sheet pans.
3. Bake about 20 minutes, until golden and crisp. Cool on the pan for a few minutes, then on a rack. Store in an airtight container for up to a week.