



Christmas Recipes
from
Montreat
Presbyterian Church

Friday, Dec. 25, 2020

Mil's Cheese Straws
by Anne Rogers

John's Mother Mil Rogers made cheese straws for every special event. At Christmas she and John B. would deliver them to their friends. I can still picture her sitting in front of the fire in the den in Bennettsville squeezing the butter and flour with her hands.

She taught John B to make them, and when she no longer could, HE made them and continued to deliver them to friends.

Mil Rogers to Anne Rogers: Cheese Straws

Ingredients:

10 ounces Cracker Barrel's sharp or extra sharp cheese

10 ounces butter: 1 stick real and 1 stick "oleo"

2 cups plain Red Band flour (you may need more or less)

2 teaspoons salt

1 teaspoon red pepper

Directions:

1. Bring cheese and butter/margarine to room temperature.
2. Blend cheese and butter mixture with hands until well mixed.

3. Add small amounts of flour and blend into cheese until consistency of Playdough and mixture leaves side of bowl.
4. Squeeze into cookie-press- use star point.
5. Preheat oven 250 degrees.
6. Bake about 30 minutes.

Don't over bake-they burn easily. Often I turn off oven and let them dry out for several hours.

Anne Rogers



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