

## Cheddar Chive Crisps

*Yield: about 48*

1/2 pound shredded cheddar cheese	1 dash cayenne
1/2 cup soft butter	2 tablespoons finely chopped chives
1/4 teaspoon salt	1 1/2 cups all-purpose flour

1. Combine cheese with butter, salt, cayenne, and chives. Sift flour, measure, and add to cheese. Mix until a smooth dough forms. Divide dough in half, and shape each into a log about 1 inch in diameter. Wrap in waxed paper and **chill**.
2. Slice into 1/8-inch slices and bake on a lightly greased baking sheet in a 350° oven for 10 minutes or until lightly browned.