

Seasonal Eating



Crispy Thyme Cheese Rounds

- 1 cup butter
- 2 cups flour
- 2 cups shredded sharp Cheddar cheese
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 2 tablespoons thyme leaves
- Dash Tabasco sauce
- 1 cup crispy rice cereal
- 1 egg white, slightly beaten
- Pecan halves or green olives cut in half

Cut butter into flour. Blend in cheese, cayenne, salt, thyme and Tabasco. Mix in cereal. Roll into marble size balls, place on silpat lined baking sheet and flatten. Brush with egg white and top with pecan or olive. Bake at 350 degrees for 15 minutes. Let cool.

You can substitute savory, marjoram, rosemary or chives for the thyme.