

DEUX RECETTES DE BISCUITS APERITIF AU FROMAGE TWO KINDS OF CHEESE WAFERS

Cheese Wafer #1

½ cup of butter
1 cup of grated sharp-flavored cheese
1 ½ cups of flour
Salt and pepper to taste
Dash of hot sauce like tabasco (optional)
Preheat oven to 350.

Process all ingredients in a food processor to make a ball of dough.
Roll into one or two logs of desired size and refrigerate over night.
Take out 5 or 10 minutes before slicing.
Slice into thin rounds and bake for 10 to 15 minutes on a greased cookie sheet (or lined with parchment paper).

Cheese Wafer #2

Heat a non-stick skillet until warm.
Sprinkle 1 tablespoon of grated parmesan cheese to form each wafer.
Cook over medium heat for 2 to 2^{1/2} minutes until cheese is lightly browned throughout.
Remove pan from heat and let the wafer firm up for 20 to 30 seconds.
Then turn over and heat for 1 more minute.
These can be served whole or you can make bigger ones and break them up for a garnish for soup, salads or other dishes.
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