

Ivy's Crispy Cheese Wafers

DECK THE HALLS WITH Southern Living



IVY ODOM

CHEF NOTES:

For best results, grate the cheese by hand. That small step makes a big difference in the success of the recipe. When you need only a quick sprinkling of cheese, the convenience of packaged pre-grated cheese comes in handy. However, when cheese is the star ingredient, a great recipe tastes best when made with freshly grated or shredded cheese. The term "grated" implies small, fine pieces, so a rasp-style grater works very well. The word "shredded" indicates larger pieces, such as from the large holes on a box-style grater. Most food processors have disks that can quickly grate or shred cheese. Chilled, firm cheese is easiest to grate or shred.

INGREDIENTS

- 2 cups (8 ounces) freshly grated Kerrygold Aged Cheddar Cheese
- ½ cup Kerrygold Salted Butter, at room temperature
- 1 cup all-purpose flour
- ½ teaspoon ground cayenne pepper or to taste
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 1 cup crisp rice cereal

DIRECTIONS

1. Preheat the oven to 350° F.
2. Mix together cheese, butter, flour, red pepper, Worcestershire, and salt in a large bowl until mixture forms a ball that lightly sticks together and pulls in all the flour. (Hands might work best for this.)
3. Gently fold cereal into dough.
4. Shape mixture into 1-inch balls. Place balls about 1 inch apart on an ungreased baking sheet. Flatten each ball with a fork, making a crisscross pattern.
5. Bake 15 minutes or until firm. Cool on pan on wire rack. Store in airtight container up to 1 week.

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