



Delta Bred Cheese Straws

Created from a treasured family recipe, these cheese straws are made in small batches and use 100% real cheddar cheese. They are perfect for anyone looking for fine tastes at fine times! Whether you enjoy your cheese straws with sweet tea or mint juleps, we can assure you will experience the mighty fine taste of Delta Bred!



Ingredients

Serves 6 – 9

- ◆ 1 cup medium grind whole grain cornmeal (I used Bob's Red Mill brand)
- ◆ 1 cup of multi-grain flour (or you could use white flour)
- ◆ 1/2 tsp. salt
- ◆ 1 Tbs. baking powder
- ◆ 1 egg
- ◆ 1 cup buttermilk
- ◆ 1/4 cup butter, melted
- ◆ 1 cup Delta Bred cheese straws, each straw cut into 2 or 3 pieces

Instructions

1. Preheat oven to 425 degrees. Butter an 8 inch square glass baking dish.
 2. Whisk together all the dry ingredients. In a separate bowl, whisk together the egg, buttermilk and butter.
 3. Add the wet ingredients to the dry and whisk just enough to combine. Then fold in the cheese straw pieces and let the batter sit for 10 minutes to let the baking powder do its thing.
 4. Gently pour the batter into your prepared pan and bake for 20 – 25 minutes.
- * Serve warm with LOVE! Enjoy!!

Notes
