

April 2011:

SPRING is in the air (despite the snow showers we had yesterday in Central NJ!). The daffodils are in bloom and signs that other flowers are up and soon to be flowering. Along with warmer weather is the planning of my 2011 Herb garden. Rosemary is a family favorite, so I am sharing this recipe for an easy cracker that goes well with soup or appetizer spreads. Enjoy the 'taste of Spring!' S.



Rosemary-Cheddar Crackers:

1/2 C. sharp cheddar cheese, grated 1/2 C. soft Butter
1 tsp. chutney (*available in the supermarket aisle near the sauces - hot sauce, Barbeque sauce, etc*)
Dash of Cayenne pepper 1 C. flour
1 tsp. fresh chopped rosemary leaves - (*or 2 tsp. dried rosemary*)

- Mix together cheddar, butter, cayenne pepper and chutney with electric mixer until light and fluffy.
- Slowly stir in flour and rosemary. Knead on lightly floured board to form a smooth dough. Wrap in plastic and refrigerate 1-2 hrs.
- Preheat oven to 400°
- With floured hands, pat out dough on a lightly floured board to a rectangle - approx. 1/2" thick. With a sharp knife or crimped pasta cutter, cut into 2" X 1/2-3/4" "fingers".
- Bake on parchment-lined baking sheet for 8-10 min. until browned.