

# Savory Rosemary Cheddar Crackers

## **Ingredients:**

8 Ounces cheddar cheese grated  
1/2 cup unsalted butter  
1 cup flour  
1 TBS Lipton Onion Soup mix (crush the onions)  
1 TBS dried Rosemary

## **Instructions:**

Mix everything in a food processor or knead thoroughly by hand.

Roll out into logs, wrap in clear plastic and refrigerate until firm.

Preheat oven to 350°

Cut dough into 1/4 inch rounds and place on ungreased baking sheet.

Bake for 20 minutes.

These freeze well up to 6 months baked or unbaked.

Serve these with red wine.