Cheddar Cheese Crackers (or Straws)

6 oz sharp cheddar cheese
1 ½ cups flour plus more for work surface
8 Tb. Unsalted butter, room temperature
1 tsp. Dry mustard powder
1 tsp. Salt
¼ tsp Each cayenne pepper and black pepper

Preheat oven to 375. Use food processor to grate cheese. Add the rest of the ingredients, adding the flour slowly until a dough forms. Divide dough into four equal pieces onto your floured work surface.

Traditional Southern cheese straws are rolled out to about 3/8", 18" long, then cut into 3" pieces with the tines of a fork run against it. I used cookie cutters for some of mine which made them very much like Cheez-Its ™ . Bake for 12-15 minutes until crisp to the touch. Cool on a wire rack.