

# An experience in creative cooking

By Jerry Marlowe  
Special to The Times-Reporter

Welcome to another Marlowe attempt to satiate your appetites with some of my original formulas.

You really must promise you will at a least give these a try.

You might even let me know if they meet with your approval when I run into you about town. Regardless thanks for allowing me into your lives via the wonderful Times-Reporter.

We are very fortunate to still have a great hometown newspaper. And

away we go !!!

## CHEESE STRAWS

These are very delicious and are nice served with white wine, particularly champagne.

They are basically like pie crust rolled with cheese and baked. This recipe makes about four dozen. So preheat your oven to 400 degrees and gather up the following:  
**2 cups unbleached flour, sifted**  
**2 cups grated cheddar, or 1 cup grated cheddar**  
**1 cup grated Parmesan cheese**  
**2 tbs butter**  
**¼th cup milk**

And as Jackie Gleason would have said... "AND

AWAY WE GO."

Grease your cookie sheet and adjust the oven rack to middle level.

Combine the flour, cheese and butter, adding just enough milk to make a stiff dough. Roll out on a floured board to a scant ¼ inch thick. Cut into strips ¼ inch wide by about 4 inches long. Place the straws about ½ inch apart on the cookie sheet, place them in the oven and immediately lower the heat to 375 degrees. Bake for 8 minutes or until just golden and enjoy.

Please allow me the privilege of sharing our favorite Welsh Rarebit

concoction. Be careful! That is not a rabbit. My Grandma Stratton always had it ready for my Grandpa Humphrey and Uncle Johnny when they resurfaced from the cold coal mines of Sherrodsville.

Welsh Rarebit revisited as best as I can remember when I helped her at the tender age of 12. Gather the following: 1 and ½ cups grated cheddar cheese, ½ cup of ale or beer (OK if it's flat), 1 tsp Worcestershire sauce, pinch of cayenne pepper, some good buttered toast, (now you can get real real fancy here and add any of

the following additions like ¼ cup sliced ham, ½ cup sliced mushrooms, 1 tbs lemon juice, 2 mashed anchovies plus a tbs of chopped onion). Combine all that in a sauce pan over low heat and stir until the cheese is melted and bubbles. Serve that over hot buttered toast. Believed me it certainly warmed their cold hard worked bodies coming back home again.

Warm hearts and kind words to all you hungry readers.

Love to you all.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)



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