

## **Charlie Brown's Cheese Cracklins**

Levi Unkefer, Wild Tomato Wood-Fired Pizza and Grille, Fish Creek, WI  
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**1 cup cheddar cheese, grated**  
**1/2 cup all-purpose flour**  
**2 tablespoons butter**  
**water**

Preheat the oven to 400 degrees.

In a large bowl, mix the cheese, flour and butter with your fingertips.

Add just enough water to make a stiff dough. Don't overmix.

Roll the dough into small (3/4-inch) balls.

Place the balls on a greased cookie sheet.

Bake about 15 minutes until lightly browned.

Yield: 20 balls

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Per Serving (excluding unknown items): 887 Calories; 61g Fat (62.1% calories from fat); 35g Protein; 49g Carbohydrate; 2g Dietary Fiber; 181mg Cholesterol; 939mg Sodium. Exchanges: 3 Grain(Starch); 4 Lean Meat; 9 1/2 Fat.