

Cheese and Rosemary Breadsticks

Makes 24

These savory breadsticks may be prepared ahead and then baked just before guests arrive to fill the house with the fragrance of bread, cheese, and rosemary. In Charleston, we use rosemary from the bushes next to the porch. This recipe is from *Every Day Italian*.



Ingredients:

- 1/3 cup grated Gruyere cheese or other swiss cheese
- 1/4 cup grated Parmesan cheese
- 1 tsp. chopped fresh rosemary
- 1 (11-oz.) breadstick dough
- 1 Tbsp. olive oil
- 1 tsp. sea salt

Equipment

- Rimmed baking sheet
- Silicone pad (optional)
- Box grater
- Pastry brush

Breadsticks:

☑	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Place Gruyere and Parmesan cheese in the freezer	10	23
	Grate 1/3 cup Gruyere cheese	2	
	Grate 1/4 cup Parmesan cheese	1	
	Separate dough into rectangles	1	
	Cut each rectangle in half to form two thin strips.	1	
	Brush dough strips with 1 Tbsp. olive oil	2	
	Coat each strip with both types of cheese	1	
	Roll each strip between your hands to make 8" strips	3	
	Transfer strips to baking pan and then sprinkle with 1 tsp. sea salt	2	
	Bake until golden brown	15	
	Transfer to a basket and serve warm	1	
	Total		39