



Cheese Appetizers



Cooper® Sharp Golden Cheese Stix



Serves: 8



Prep Time: 30 min



Cook Time: 24 min



Total Time: 54 min

Ingredients

- 2 large eggs*
- 2 tablespoons water
- 1/4 cup flour for dusting countertop
- 1 box frozen puff pastry (2 sheets)
- 2 1/2 cups Cooper® Sharp White or Yellow cheese, shredded
- 1/2 red bell pepper, very thinly sliced (slivers), each an inch long
- 1 tablespoon coarse black pepper
- 1 teaspoon sea salt

Directions

1. Thaw puff pastry overnight in refrigerator or for 40 minutes at room temperature.
2. Preheat oven to 400°F.
3. Whisk together eggs and water in a small bowl. Set aside.
4. Dust work surface lightly with half the portion of flour, reserving the balance of flour for the second pastry sheet. Gently unfold the first sheet of pastry. If any tears appear in the pastry, use your fingers to gently squeeze the pastry breaks back together.
5. While working with first sheet of pastry, place the second sheet back into the refrigerator to keep cold. Puff pastry is easiest to work with when it's cold. If the pastry gets too soft while working with it, just return it to the fridge for a few minutes to firm up.
6. Using a rolling pin, roll the first pastry sheet out to a 10×10-inch square.
7. Brush the surface of the pastry sheet with the egg-and-water mixture. Sprinkle the pastry evenly with 1 cup of shredded Cooper® cheese and 1/4 cup of the red bell pepper, reserving the balance for topping and for the second sheet of pastry. With the palm of your hand, gently press the cheese and red bell pepper into the pastry.
8. Cut the pastry sheet into 12 long strips, or, if you prefer shorter cheese sticks, cut the strips in half horizontally to create 24 short sticks from one pastry sheet.
9. Gently pick up each strip of pastry without stretching it and place onto a parchment-lined baking sheet. Form each strip into a spiral shape by holding each end and twisting them in the opposite direction. Press the ends down with your thumb to keep the sticks from changing shape.
10. Brush the surface of the twisted strips again with egg mixture. Sprinkle 1/4 cup of Cooper® cheese and a pinch of salt and pepper onto the top of each cheese stick.
11. Place the first batch of cheese sticks into the oven and bake for 10-12 minutes, or until lightly golden and puffed, but slightly firm.
12. As soon as you put the first batch in the oven, remove the second pastry sheet from refrigerator and repeat the process to prepare your second batch of cheese sticks.
13. When initial bake is completed, turn each spiral over (using a butter knife or icing spatula to loosen the spiral from the parchment before turning, then lift with a set of tongs). Bake for an additional 2-3 minutes. Be careful not to over-bake or let the cheese burn.
14. Remove from baking sheet and let cool for a few minutes. Repeat baking with the second batch.
15. Serve warm for best results.
16. Consider serving with some Mason Jar Cheese Sauce or Cooper Spicy White Queso for dunking. YUM!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.