



Parmesan Rosemary Icebox Crackers

Makes 20 crackers

Ingredients:

3/4 C all-purpose flour

1 tsp. coarse salt

Pinch white pepper

2 tsp. finely chopped fresh rosemary, plus extra sprigs for garnish

3 Tbsp. chilled unsalted butter, cut into small pieces

1 C (2 1/2 oz.) finely grated parmesan cheese

5 Tbsp. sour cream

Directions:

Combine flour, salt, pepper, and rosemary in the bowl of a food processor; pulse to combine. Add butter; pulse until mixture resembles coarse meal. Add cheese; pulse until combined. Add 1 tablespoon of the sour cream at a time, pulsing each time to combine. Process until dough comes together and is well combined. Transfer dough to a work surface. Shape dough into a 2-inch-wide log. Wrap with plastic wrap, and refrigerate for at least 24 hours. Heat oven to 325°. Slice chilled log into 1/4-inch-thick slices. Transfer slices to a parchment-lined baking sheet. Dip a sprig of rosemary into egg white, and place in center of a cracker slice; repeat with remaining rosemary and crackers. Bake immediately, rotating sheet once, until crackers are golden brown and firm in the center, 25 to 35 minutes. Transfer to a rack to cool. Crackers may be made a day ahead and kept in an airtight container at room temperature.

"Life is an Adventure, Drink Wine!"

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