

Spicy Tomato Cheese Crackers

1 cup all purpose flour
4 tablespoons cold butter, cut in small cubes
8 ounces sharp cheddar cheese, grated
½ teaspoon kosher salt [plus more for the top]
¼ teaspoon onion powder
¼ teaspoon garlic powder
½ teaspoon smoked paprika
½ teaspoon chipotle chili powder
6 to 8 tablespoons V8 or tomato juice



Put all ingredients except for the tomato juice in the food processor and pulse until it is combined and resembles coarse crumbs. With processor running, add tomato or V8 juice, 1 tablespoon at a time, just until dough begins to come together. Turn out on a floured surface, and knead briefly. Shape into a flat disk, wrap in plastic wrap and chill for at least an hour. When chilled, roll out to about 1/8 of an inch thick, and cut into squares. Arrange squares on a parchment lined baking sheet, with a bit of space between them – they puff up, but not out very much, so they can be pretty close together. Use a chopstick, or the flat end of a bamboo skewer to poke a hole in the middle of each cracker, and sprinkle lightly with kosher salt. Bake at 400° for 15 to 17 minutes, until well browned around edges. Place on a cooling rack - they will crisp up as they cool off. Store tightly covered for up to a week, though they are best if enjoyed pretty quickly after you make them. If they seem to soften with storage, you can re-crisp them by baking at 350° for 5 minutes or so.

Full post with photos: <http://dlynz.com/?p=6107>

