



## Italian Cheddar Garlic Breadsticks

### Shopping List

- Southeastern Mills® Cheddar Garlic Biscuit Mix (7 oz.)
- All-Purpose Flour
- Extra Virgin Olive Oil
- Beer
- Toasted Sesame Seeds

### Directions

Preheat oven to 400°F. In a medium mixing bowl, add 1 package of cheddar garlic biscuit mix. Add ¼ cup all-purpose flour, 2 tablespoons extra virgin olive oil and ½ cup beer. Mix and form dough into a disk-shaped ball. If necessary, add a small amount of beer or flour to adjust dough's texture. It should be similar to bread dough. Using a large knife, cut dough into 8 pie-shaped pieces. Roll each piece into approximately a 10-inch long breadstick. Place breadsticks on a non-stick cookie sheet. Brush breadsticks with extra virgin olive oil, about 2 teaspoons. Sprinkle with toasted sesame seeds, about 2 teaspoons. Bake until done, approximately 20-25 minutes. Serve with a marinara sauce for dipping.

Serves 6-8

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