

## BILL LESLIE'S CHEESE BISCUITS

- 2 cups flour
- 1 tsp. salt
- 1/2 tsp. cayenne pepper
- 1 stick butter, softened
- 1 pound (4 cups) grated sharp cheddar (good quality pre-grated cheese can be used)
- Pecan halves if desired

Mix first 3 ingredients in a large bowl. Add butter and cheese and mix thoroughly with hands. If mixture does not begin to hold together, add 2-4 tablespoons more melted butter. Form into 4 or 5 rolls, approximately 1 1/2 inches in diameter, rolling between sheets of waxed paper. Compact well. Wrap each roll in waxed paper, twisting ends. Refrigerate overnight or up to 2-3 days. Slice about 1/4 inch thick and place on a cookie sheet that has been lined with parchment (this really keeps them from sticking). Press a pecan half into as many as you want. Bake at 450 degrees until very lightly browned, about 8 minutes. Watch carefully. It doesn't take long. Makes approximately 6-8 dozen cheese biscuits.