

'CHEESE KNOTS'

Submitted by Nancy Solsberg

Ingredients:

1 tube refrigerator buttermilk biscuits

½ cup oil

½ teaspoon salt

½ teaspoon pepper

½ teaspoon paprika

1 teaspoon oregano

¼ teaspoon garlic

½ teaspoon basil

4 tablespoon parmesan cheese

Cut each biscuit into fourths – roll out like a pencil, thin and tie a knot.

Place on a baking sheet and bake knots according to biscuit package.

Mix the remaining ingredients in a large bowl big enough to hold the knots after they have baked.

Place baked knots in bowl and marinate in spices. Carefully stir well. Let them stand at least ½ hour. If you find oil and spices pooling in the bottom of the bowl, carefully stir them again.

FREEZE marinated knots.

Note: You must freeze the knots at least one hour – the longer the better.

Heat frozen knots five to 10 minutes in 350 degree oven.

They are best when warm.

Note: This recipe goes back to 1982. Today I marinate them in olive oil.