

## Puris

2 cups sifted flour    ½ cup shredded sharp cheddar  
½ tsp salt            ½ cup water or so  
2 tbsp shortening

Mix the flour and the salt. Cut the shortening into the flour. Stir in the cheese. Stir in enough water to make a soft dough. It should take one half to two-thirds of a cup. Knead and fold the dough for ten to fifteen minutes. Cover and let stand 30 minutes.

Roll very thin on a lightly floured surface. Cut in 4-inch circles and fry in deep hot fat (400°) until golden brown, turning once. Drain on paper towels and keep warm until ready to serve.

Sprinkle with paprika or seasoned salt if desired.

Adapted from *Better Homes & Gardens Cooking with Cheese* (1966).