

Olive Poppers

I saw these made on a cooking show a couple of years ago. It was one of those where the directions were incomplete and vague. This is my version. We use several different types of olives so it becomes a Forest Gump, box of chocolates thing.

Makes about 2 dozen

Time: 20 minutes active, 1 hour 45 minutes total

- 1 Cup flour



Olive Poppers

- 1/3 Cup cheddar cheese – shredded
 - 2 Tbls. cold butter
 - ½ Tsp. cayenne
 - ½ Tsp. salt
 - ¼ Cup plus more water
 - Assorted olives
 - 4 Tbls. white sesame seeds
 - 4 Tbls. black sesame seeds
1. To the bowl of a food processor or mixer fitted with a dough blade/hook, add the flour, cayenne, salt, butter and cheddar cheese. Pulse a few times, scrapping down the sides until the butter is in little grains.
 2. Add ¼ cup water and pulse to combine. Add additional water, 1 Tbls. at a time, pulsing after each, until a dough just forms.

3. Turn the dough onto plastic wrap, form into a log and refrigerate for 30 minutes – 1 hour.
4. Preheat the oven to 450°
5. While the dough chills, drain the olives.
6. Combine the sesame seeds in a small dish
7. Cut the dough into coins and flatten with your fingers. Wrap dough around individual olives. Roll the poppers in the sesame seeds and arrange them on a parchment paper covered sheet pan.
8. Bake for 20 minutes.
9. Cool slightly and serve.