



Asiago-Pecan Shortbread

2 cups (8 oz.) shredded Asiago cheese
1 cup butter, softened
¼ tsp. ground red pepper
2 cups all-purpose flour
1 cup finely chopped pecans
Parchment paper
Kosher salt

1. Beat first 3 ingredients at medium speed with a heavy-duty electric stand mixer (using the paddle attachment) until blended. Gradually add flour, beating at low speed just until blended. Add pecans, beating at low speed just until blended. Shape dough into 4 (6-inch-long) logs. Wrap each log in plastic wrap; chill 8 hours.
2. Preheat oven to 350 degrees. Cut logs into 1/3-inch-thick rounds, and place on parchment paper-lined baking sheets.
3. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Remove from oven, and sprinkle tops of hot shortbread lightly with kosher salt. Let cool completely (about 30 minutes) before removing.