

TOMATO-THYME SHORTBREAD CRACKERS

INGREDIENTS

1 cup all-purpose flour
1/4 cup tomato paste
1 tablespoon sugar
1 tablespoon finely grated parmesan cheese
1 tablespoon fresh thyme leaves
1/2 teaspoon kosher salt
1/4 teaspoon cayenne pepper
Pinch of finely ground black pepper
1/2 cup (1 stick) cold, unsalted butter, cubed

DIRECTIONS

In the bowl of a food processor, combine the flour, tomato paste, sugar, parmesan cheese, thyme leaves, kosher salt, cayenne, and black pepper. Pulse the mixture until the tomato paste is evenly distributed throughout. Add the butter and pulse until the dough starts to come together. Wrap in plastic wrap and chill in the refrigerator for about an hour.

Preheat oven to 350F. Line baking sheets with silpat or parchment paper. Roll out your shortbread to about 1/4 thick and using a small cookie cutter, cut out your crackers. Bake the shortbread for about 18 minutes, or until edges are lightly browned. Transfer to a wire rack and allow to cool completely. Serve as an appetizer with cheese or olives.