

## **Cheesy Breadsticks**

An ideal vehicle for slightly stale bread, these "sticks" lend originality to your breadbasket and are excellent with most foods, from soup to meat to cheese.

Preheat the oven to 400 degrees. Spread about 2 tablespoons good olive oil evenly on a cookie sheet. Cut 1/2-inch slices from a 6-ounce piece of country-style bread. Cut each slice lengthwise into breadsticks about 1 inch wide. You should have about 2 dozen. Arrange the sticks in one layer on the oiled pan and press on them lightly. Turn the sticks over on the pan and press on them lightly again so they are oiled on both sides. In a small bowl, mix together 2 tablespoons grated Parmesan cheese and 1/2 teaspoon each paprika and ground cumin. Sprinkle over the breadsticks. Bake for 12 to 14 minutes, or until they are nicely browned and crisp.

**Makes About 24 Breadsticks**