JANE SMITH LIFESTYLE

Cheese Witch Brooms

Cook: No cooking | Serves: 10–12 brooms



String cheese bundled and dressed up as tiny brooms—simple enough for kids to help assemble and fun enough for adults to enjoy.

Ingredients

- 10–12 sticks of string cheese (or mozzarella cheese sticks)
- 3–4 green onions (white and light green parts)
- 10–12 pretzel rods or thin breadsticks
- Fresh flat-leaf parsley for garnish (optional)

Directions

1. Lay out all your ingredients on a clean work surface.
2. Take one string cheese stick and carefully peel it into thin strands, leaving about an inch at the top unpeeled. Gently fluff the strands to create a broom-bristle effect.
3. Lay a green onion strip flat and wrap it tightly around the cheese stick just below where the strands begin. Tie it in a knot or secure it tightly. Trim any excess.
4. Stand the broom upright and insert a pretzel rod or breadstick up through the center of the bundle to create the handle.
5. If the handle doesn't feel secure, tie a second thin green onion strip around both the cheese and handle.
6. Repeat with the remaining cheese and supplies.
7. Arrange on a platter with fresh parsley around the base if desired.

Jane's Note

The key is not to tear the string cheese completely apart. If it is too cold, let it sit out for a few minutes so it separates more easily without snapping.

Storage: Keep in an airtight container in the refrigerator for up to 3 days, though they're best enjoyed fresh.

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