**Tiny Garlic Cheese Knots**

Makes 48 small rolls

1 tablespoon dry yeast

½ cup warm water (about 105-110 degrees)

¼ cup sugar

1 teaspoon salt

1 cup warm milk (about 105-110 degrees)

4 tablespoons unsalted butter, softened

4 cloves garlic, pureed or pressed

¾ cup finely grated cheddar cheese

3 – 4 cups unbleached flour

Melted or softened butter for brushing

**Method**

1. In a small bowl, combine the yeast, warm water, and a small pinch of sugar. Stir and let this mixture rest until it begins to foam and bubble. If nothing happens in 10 minutes, throw it out and try again.The yeast may not be working.
2. After the mixture begins to bubble, add the remaining sugar and salt.
3. Add the warm milk, butter, garlic, and cheese.
4. Add the flour in three increments, making a soft, but not sticky dough.
5. Turn the dough out onto a lightly floured table.
6. Knead until it’s elastic and smooth.
7. Shape the dough into 48 small knots.
8. Place the knots into two greased 9-inch cake pans.
9. Allow the knots to rise, lightly covered, in a warm, draft-free area until doubled in size.
10. Bake at 400 degrees for 8 – 10 minutes.
11. Brush with melted or softened butter (or garlic butter) when removed from the oven.

You can also make tiny knots and place 4 or 5 of them in a buttered 4-inch removeable bottom tart pan. Each guest gets a small little cluster of rolls!