

Angela's Rosemary Shortbread Cookies

Prepared by Sherri McCalla, President of the Memphis Herb Society

Ingredients:

2 Tablespoons fresh chopped rosemary

2 sticks butter at room temperature

2/3 cup powdered sugar

1 teaspoon vanilla

2 cups all-purpose flour

Dash salt

2/3 cup toasted chopped pecans.

Directions:

Mix all except pecans in food processor until smooth. Remove, and stir in nuts. Roll dough into small balls (I made mine about Malted Milk Balls size) Flatten to ¼" using a jar dipped in granulated sugar. Bake at 350 degrees F for 15-20 minutes or until light brown. Cool. Store in an air-tight container.

Makes about 75 cookies.

AS SHOWN ON THE FAMILY PLOT: GARDENING IN THE MID-SOUTH MAY 2, 2013 ON WKNO/CHANNEL 10.