



Let's Make a Memory this Christmas

ROSEMARY SHORTBREAD COOKIES

FROM THE KITCHEN OF CHRIS WELSAND

INGREDIENTS

*1 cup butter, softened
1/2 cup confectioners' sugar
2 cups all-purpose flour
2 tablespoons minced fresh rosemary
1/2 teaspoon sea salt*

DIRECTIONS

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Combine the flour, rosemary and salt; gradually add to creamed mixture and mix well.

Shape into two 8-1/4-in. rolls; wrap each in plastic. Refrigerate overnight. Cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets.

Bake at 350° for 11-13 minutes or until edges begin to brown. Cool for 1 minute before removing from pans to wire racks. Store in an airtight container.

Makes 5 1/2 dozen