

Chocolate Mint Cookies

12 T butter, softened
2/3 c sugar
2 c unbleached white flour, sifted
1 large egg
1/2 t vanilla extract
2 T minced mint leaves (chocolate mint or peppermint)
Pinch salt
Chocolate Chips

Cream together butter & sugar. Beat in egg and vanilla. Gradually mix in flour, chocolate mint, and salt. Dough will be soft.

Divide dough into 3 parts. Using plastic wrap to shape, roll each section into 1 1/4 inch diameter cylinders. Chill 1 hr or put in freezer 20 min.

Preheat oven to 350°. Remove plastic wrap and slice dough 1/4" thick. Press chocolate chips into top of each slice. Place slices on ungreased cookie sheets and bake for about 10 min. until light golden brown. Immediately transfer cookies to racks to cool.
(Adapted from *Herbs in the Kitchen* Carolyn Dille & Joe Coca).