POTATO CHIP COOKIES

INGREDIENTS

1 lb margarine (3 sticks marg + 1 stick butter)

1 cup sugar

3 cups sifted all purpose flour

2 cups crushed potato chips (5 oz bag)

1 cup chopped pecans

1 tsp vanilla

METHOD

1. Cream margarine and sugar until light and fluffy.
2. Stir in flour and mix well.
3. Stir in crushed potato chips, pecans, and vanilla.
4. Drop by teaspoonfuls on ungreased cookie sheet.
5. Bake at 325° for 20 min.
6. Remove to wire rack and sprinkle with powdered sugar.
7. Makes about 6 dozen.

Servings are not specified in the original family recipe.

AT THE TABLE A Prosecco

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