

Milwaukee Area Technical College

ESL OC-6B

October 2009

Rěcipēs

Puerto Rican Yellow Rice with Green Pigeon Peas

By Angelica (Puerto Rico)

Ingredients

5 cups white rice
1 can of Green Pigeon Peas
1 can of tomato sauce
2 spoons of olive oil
½ lb of cooked chopped ham
1 green pepper
1 red pepper
1 onion
1 garlic clove
2 packets of Saxon Goya Seasoning
Dash of salt and black pepper
Goya Adobo seasoning

Cut the onions, red/green pepper, and ham into small pieces.

Add two cups of oil to pot and then add ham until slightly browned. Then add onion, garlic red/green pepper. After letting them cook for a few minutes, add 1 can of tomato sauce, 1 can of pigeon peas, 2 packets of Sazon, salt and pepper to taste with a dash of Adobo. Cook all above ingredients for 5 minutes. Bring 7 cups of water to boil and then add rice. Stir all ingredients until well mixed and cover. When rice is dry, stir, lower the heat to between medium and low for 45 minutes. Stir occasionally.

Stuffed Grape Leaves (Dolme-e-barg-e-mo)

By Razieh (Iran)

Ingredients:

1 cup corn oil
4 large lemons, juice of
1 large bottle grape leaves; (or 2 small ones)

FILLING

2 1/2 pounds ground beef or lamb
1 large onion, chopped
1 cup rice
1 can (small) peeled tomatoes, chopped
1 tablespoon dry mint
salt, to taste
pepper, to taste

Instructions:

1. Prepare the filling by mixing all the ingredients well.
2. Take the Grape leaves out of the bottle as gently as possible and rinse them.
3. Put a couple of the leaves at the bottom of a pot and start stuffing the leaves with the filling. It would be a good idea to snip the stems if they are tough. Arrange them snugly in the pot and continue till the pot is almost full (leave about 1 inch).
4. Pour the lemon juice and the oil in the pot and add enough water till it covers the stuffed leaves.
5. Cover the leaves with a heavy plate that just fits inside the pot and weigh it down with something heavy and clean (the leaves should not be free to move around, otherwise they become unwrapped).
6. Bring the pot to a boil, then reduce to a simmer and cook for about 1.5 hours.
7. Pour out the extra liquid and arrange the leaves on a plate.

Potato Fritters

By Tatsiana (Belarus)

National Food of Belarus – My Favorite Recipe

1. Peel a few potatoes
2. Chop in food processor or food chopper
3. Add onion, a few eggs, a little flour
4. Mix everything together
5. Roast in oil

Eat with sour cream, or with butter, or with jam, or with sauce, or with milk, or with meat.

Bon appétit!

TURKMEN PLOV

By Violetta (Turkmenistan)

Ingredients

1 lb carrots, at least 1 lb
4 medium onions
1 head of garlic
1/2 pounds meat (you can use chicken, beef, or lamb)
Rice, but not Minute Rice
Salt
1.5 glasses of oil, but not olive

Preparation

Cut the onions as a semi rings, the carrots into long strips. If you have some type of slicer, go for it! Cut the meat into cubes.

To prepare this kind of Turkmen dish, Turkmen people use a heavy pig-iron pot called a casan. Pour oil in it, and put the pot on a strong fire. When the oil heats up, add the meat and stir. After the meat is fried, add a couple teaspoons of salt, or you can add the salt later to taste. Then put onions, as the first layer, and then carrots as a second. Close the cover and fry without stirring for 10 minutes on a slow fire.

Then wash the rice and put it in the casan. Fill it with boiling water to cover the rice. Wash a head of garlic, but don't remove the skin. Put it into the rice, close the cover. After that let it cook for about 30 minutes. And bon appetit!!!!

Cheese Rolls

By Vanessa (Brazil)

Ingredients:

1 cup tapioca starch
1/4 cup vegetable oil
1/4 cup water
1 teaspoon salt
1 egg
6 tablespoons plain yogurt, nonfat or regular
1 cup finely grated parmesan cheese

Directions:

Preheat oven to 450°F. Put tapioca starch in a metal bowl. Mix oil, water and salt in a pan. Bring to a boil. Pour the sputtering mixture onto the tapioca starch carefully to protect yourself from hot spatters. Mix together with a wooden spoon. Dough will be stiff. When cool enough to touch add egg and mix well. Blend in yogurt. When well mixed, stir in cheese. Rub hands with oil and form batter into balls. Place on a greased baking sheet. Reduce oven temperature to 350°F. Bake 25-30 minutes, or until done. The rolls puff up during baking, but become flattened when cool.

Chicken in cilantro sauce and peanuts

By Arturo (Mexico)

Ingredients:

1/2 cup chicken broth
1/2 cup Italian dressing
1/2 cup fresh chopped cilantro, in big pieces
1/2 cup toasty peanuts
1 hot Serrano pepper
1 cup of chopped onion
4 chicken breasts without skin
8 oz mushrooms
2 cups of white rice, ready to eat
1/4 cup sour cream

Cook:

Place the broth, 1/4 of garnish, cilantro, peanuts, and Serrano pepper in the blender, cover and blend. Warm up the rest of garnish in a big Teflon pan on medium fire, and then add the onion. Keep cooking for 5 minutes, and then add the chicken. Cook it for 2 minutes on each side to fry both sides. Then add the mushrooms. Cook for 5 minutes until the water steams up.

Add the broth mix and cook the chicken for 10 minutes or until it's ready to eat. Serve it over the rice decorated with peanuts and cilantro if you wish.

Baechu Kimchi (Makes a 1-gallon jar of kimchi)

By Mijo (S. Korea)

Ingredients

1 cup plus 1 tablespoon coarse sea salt or kosher salt
Water
2 heads of Napa cabbage, cut into quarters or 2-inch wedges, depending on size of cabbage
1 bulb garlic, cloves separated and peeled
1 (2-inch) piece of ginger root
1/4 cup fish sauce or Korean salted shrimp
1 Asian radish, peeled and grated
1 bunch of green onions, cut into 1-inch lengths
1/2 cup Korean chili powder
1 teaspoon sugar (optional)
Sesame oil (optional)
Sesame seeds (optional)

Instructions

1. Dissolve 1 cup salt in 1/2 gallon water. Soak cabbage in the salt water for 3 to 4 hours.
2. Combine garlic, ginger, and fish sauce or shrimp in food processor or blender until finely minced.
3. In large bowl, combine radish, green onions, garlic mixture, chili powder, 1 tablespoon salt and optional sugar. Toss gently but thoroughly.
4. Remove cabbage from water and rinse thoroughly. Drain cabbage in colander, squeezing as much water from the leaves as possible. Take cabbage and stuff radish mixture between leaves, working from outside in, starting with largest leaf to smallest. Do not overstuff, but make sure radish mixture adequately fills leaves. When entire cabbage is stuffed, take one of the larger leaves and wrap tightly around the rest of the cabbage. Put the completed cabbage into the jar, pressing down firmly to remove any air bubbles.
5. Let sit for 2 to 3 days in a cool place before serving. Remove kimchi from jar and slice into 1-inch-length pieces. If serving before kimchi is fermented, sprinkle with a little bit of sesame oil and sesame seeds. Refrigerate after opening.

Note: Kimchi will be good enough to eat straight for up to about 3 weeks. After about 4 weeks, once the kimchi gets too fermented to eat by itself, use it to make hot pots, flatcakes, dumplings, or just plain fried rice.

CARROT CAKE

By Sabrieh (Palestine)

1 cup of white sugar
1 cup of brown sugar
2¼ cups of flour
2 cups of finely grated carrots
1 cup of oil
3 eggs
½ cup of chopped walnuts
1 teaspoon of vanilla
1 teaspoon of baking powder
1 teaspoon of salt
2 spoons of cinnamon

Mix everything together in a bowl. Then turn on the oven to 350 degrees and bake it in the oven for 45 minutes.

My Favorite Recipe - Russian Food

By Lyubov (Russia)

Ingredients:

1. Two pounds of chicken
2. A little bit of salt
3. A little soy sauce
4. A little ginger
5. A little oil

Put the chicken into a saucepan. Cut up a little ginger and add it to the chicken. Mix in a little soy sauce. Keep in the refrigerator for two hours. Then put it into the frying pan. Fry the mix in boiling oil for 40 minutes. Cover it. Bon appétit.

GRILLED FISH

By Myriam (Cameroon)

I come from a region where the soil and the wild life are really poor. Most of our dishes are based on roots, trees bark, and dry wild fruits. Most of them cannot be found here. So I decided to talk you about a really famous dish in my country, from another region: the south-west coast that has access to the sea. Most of their dishes are based on fish.

Ingredients:

1 big or medium fish (TILAPIA, SOLE...)
1/3 cup of lemon juice (optional)
Salt, Black pepper
Hot pepper (optional)
2 big onions
3 garlic cloves
1 medium or small tomato
A pinch of ginger
A bunch of parsley
5 leaves of basil
2 ounces of oil
Cameroonian ingredients: Djancant, pebe

The preparation can be done in one day, but for more flavor it is better to marinade the fish all night. So start preparing the day before.

First Step: The Day before

Clean your fish or buy one already cleaned. Wash it, make some slits each 1.5 inches on each side of the fish (so the marinade can get in the fish easily), and put it in a bowl. Pour salt, a cup of water and the lemon juice in the bowl.

Put all the rest of the ingredients except the oil in a mixer with water, and crush them until they are liquid. Throw away the water from the fish and pour the marinade and 1 ounce of oil on the fish; cover and put in the fridge.

Second Step: The Next Day

Cover an oven tray with aluminum foil and spray oil over it. Remove the fish from the fridge and then from the marinade and put it on the tray.

Pour the marinade in the pot and cook it until all the water has evaporated. Stir a lot to avoid burning.

Put your tray on second-highest rack in the oven. Turn on the grill.

Grill the fish 15 min each side. You must use the cooked marinade 2 or 3 times on each side to coat the sides of the fish.

Remove the fish from the oven when done to avoid letting it dry out.

Serve with slices of fried yellow plantains. Enjoy your meal!

Meatballs and Vegetables in Tomato Sauce

By Tolga (Turkey)

Kofte ingredients:

400 gr (14 oz) regular ground beef
1/4 cup short grain rice, washed, drained
1 egg
Salt, Pepper

1/2 cup flour

1 onion, grated
3 tbsp extra virgin olive oil
1 tbsp butter
4-5 tbsp crushed tomatoes, in a can
2 cups water
1 small carrot, peeled, cut in small pieces
1/4 cup sweet peas, frozen
1/2 cup cauliflower florets, separated
1/2 cup okra, in jar, drained
Salt, Pepper

Place the flour on a large plate. Knead all the kofte ingredients in a bowl. Break off small pieces and make small ball shapes with your palms. Place them in the flour.

Meanwhile, saute the onion with olive oil and butter for about 2 minutes in a medium sized pot. Add the crushed tomatoes, water, carrot, sweet peas, cauliflower, salt and pepper. Then bring to a boil on medium heat. Flour all the little Kofte, gently drop into the pot and move the pot slightly back and forth. Cook for about 20 minutes at a little bit under medium heat. Add the okra 2 minutes before turning the heat off. Serve this dish with a spoon and Turkish Bread on the side.

~Red miso soup with tofu and nameko~

By Ami (Japan)



Ingredients (Serves 4)

- * 150g (5.3ounces) silken tofu
- * green onions to taste
- * 4 cups/800ml dashi stock
- * 1 pack nameko mushrooms
- * 4-5 tbsp red miso

1. Drain the tofu and cut it into 1cm square pieces.
Cut the green onions finely.
2. Pour the dashi stock into a pan and turn on the heat.
Add the nameko and tofu. Dissolve the miso into the dashi.
3. Turn the heat off when the ingredients are warmed throughout.
4. Pour the hot soup in a bowl.

Very easy to cook and eat! I love it so much.

SHRIMP IN PUMPKIN (Camarão na Moranga)

By Maria (Brazil)

INGREDIENTS

1 pumpkin weighing 7.7 lbs
3 tablespoons of olive oil
1 large onion, chopped
3 gloves of garlic
10 chopped tomatoes without skin and seeds; mix in the blender
¼ cup of dry white wine
2 tablespoons of Cream Cheese (Catupiry Cheese)
2,2 lbs medium shrimp (Pink) clean
½ cup of chopped parsley
1 can of Media Crema (Nestle) without liquid
Grated Parmesan Cheese
Salt and Pepper

PREPARATION

Wash the pumpkin, and cut the top off. With a spoon, remove the seeds and fibers. Reserve one tbsp of pumpkin.

Put the pumpkin in a large pot, add about 1 quart of water, without covering the pumpkin. Cook over a low fire for 30 min. Set aside.

Heat in a saucepan 2 tbsp of olive oil. Stir the onion and garlic until golden. Add the shrimp and fry it for a few minutes.

Add the tomato sauce, wine, pepper, salt, and the tbsp of pumpkin to the already fried shrimp.

Mix well and cook for approximately 5 min, stirring occasionally. Finally, add the crema, parsley, and remove from heat.

Smear the pumpkin inside with the cream cheese. Put the shrimp inside the pumpkin. Throw a little Parmesan cheese on top. Brush the pumpkin shell with the remaining olive oil and wrap it an aluminum foil.

Arrange it in a pan of 30 cm in diameter and bake at medium temperature for 20 min, or until the pumpkin is baked. Serve immediately accompanied with rice and potato chips.

Red Pozole

By Nivardo (Mexico)

Ingredients:

Sauce:

8 guajillo chili peppers without seeds
1 red tomato, cut in quarters
2 cloves of garlic
½ sliced onion
1 cup of broth
3 spoonfuls of oil
3 lbs of pozole maize, precooked
1 ½ lbs of cooked pork (reserve the broth)

Accompaniments:

6 teaspoons of dry oregano
3 cooked and shredded breasts of chicken
1 cup of sliced radishes
2 cups of romaine lettuce in julienne
2 finely chopped onions
6 teaspoons Chile piquín powder
5 lemons without seeds
1 spoonful of pepper

Procedure:

Cook the maize for 45 minutes in a pot with the broth that you reserved, season with salt and pepper. Cover and cook on medium heat until the maize is tender. Add the pork and chicken and let boil 5 minutes more.

In order to make the sauce, soak the chili peppers a couple of minutes in hot water, strain and liquefy along with the tomato, garlic and onion. Warm up the oil in a frying pan and fry the sauce. Serve it warmed up in pozoleros plates, add spoonfuls of sauce in each plate and accompany it with the other ingredients according to your pleasure.

Recipe

By Angelica (Mexico)

Ingredients:

8 corn tortillas (preferably bought the day before and left out to go stale)

1 or 2 serrano peppers (depending on how hot you like it)

3/4 C. oil

2 tomatoes, cooked (boiled or roasted)

1 pinch dried oregano (Mexican)

1/2 c. Manchego cheese or Monterey Jack

2 Tbsp. chopped onion

1/2 c. cream

salt to taste

Water

Directions:

Cut the tortillas into small squares and, if possible, let them sit out. Grind the tomatoes in a blender with the oregano, peppers, salt and water as needed (about 1/3 cup) until smooth. Or you may use a salsa rojo in place of the above.

It is quite common for this recipe to be made using a variety of left-over ingredients.

Heat the oil in a large skillet and fry the tortilla chips until crisp and golden (I recommend doing this in batches), then remove and drain on paper toweling. Drain the oil, reserving 2 Tbsp., and save the remainder for another occasion.

In the same skillet heat the reserved 2 Tbsp. oil and add the tomato or rojo sauce. Simmer for 5 minutes, add the tortilla chips and remove from the heat. Add the cheese and allow it to melt. Serve hot, top with onions and cream and accompany with refried beans.

CHICKEN-VEGETABLE LASAGNA

By Ray (France)

Ingredients

Vegetable cooking spray
2 tbsp. butter
1 med. onion, minced
3 cloves garlic, minced
2 c. peeled, diced eggplant
2 med. zucchini, diagonally sliced
1 lg. green pepper, chopped
1 lb. diced, uncooked chicken
1 (28 oz.) can whole tomatoes, drained and chopped
1 tsp. dried oregano leaves
1/2 tsp. salt
1 tsp. pepper
1 c. shredded carrot (2 carrots)
1 (16 oz.) carton Ricotta cheese
1 egg, beaten
8 uncooked lasagna noodles
1 1/2 c. grated Parmesan cheese
3 c. (12 oz.) shredded Mozzarella cheese
Carrot curl (optional)
Fresh parsley sprig (optional)

Coat a Dutch oven with cooking spray. Add butter and melt over medium heat. Add onion and garlic, saute until tender. Stir in eggplant, zucchini, green pepper, chicken, tomatoes, oregano, salt and pepper. Cook over medium high heat 15 minutes, stirring frequently. Remove from heat and stir in shredded carrot, cool. Combine Ricotta cheese and egg in small bowl. Add to chicken-vegetable mixture; mix well, and set aside.

Cook lasagna according to package directions. Drain noodles and set aside. Spread about 1/3 of chicken-vegetable mixture in a 13x9x2 inch baking dish.

Top with 1/3 of Parmesan cheese, 1/3 of Mozzarella cheese, and 4 noodles. Repeat layers once. Top with remaining chicken-vegetable mixture. Reserve remaining cheese.

Cover and bake at 350 degrees for 30 minutes. Uncover and sprinkle with remaining Parmesan and Mozzarella cheese. Bake, uncovered, 5 minutes. Let stand 10 minutes before serving. Garnish with carrot curls and fresh parsley sprig, if desired. Yield: 8 servings.

Ceviche

By Luis (Peru)

Ceviche is the national dish of Peru. Originally created by fishermen as a way to eat part of their catch during long days at sea, ceviche uses the acid in lime juice to "cook" the fish.

Yield - Makes 4 servings

Ingredients

- 1 1/2 pounds tilapia
- 1/2 small red onion, halved and slivered
- 3/4 cup lime juice
- 1/2 teaspoon salt
- 1 habanero chile, seeded, halved, and thinly sliced (optional)
- 1 tablespoon ají amarillo sauce (optional; see "Peruvian Pantry," below)
- 1/2 cup cilantro leaves, chopped
- 1 orange sweet potato (such as Garnet or Jewel), boiled, peeled, and sliced
- 1 cob sweet corn, boiled and cut into 4 pieces
- 4 butter lettuce leaves

Preparation

1. Rinse diced fish and slivered red onion in cold water and dry thoroughly.
2. In a large bowl, combine fish, red onion, lime juice, salt, habanero (if using), and ají amarillo sauce (if using). Cover and refrigerate 20 minutes.
3. Just before serving, stir in cilantro. Divide between 4 bowls and serve with sweet potato, corn, and lettuce leaves on the side.

Peruvian Pantry: Ají amarillo. A yellow chile with a slightly sweet flavor and plenty of heat. Available in this county in jars or as a puréed sauce at many Latin markets.

TINGA DE POLLO

By Oscar (Mexico)

This is a shredded chicken dish spiked with a chipotle chili and tomato sauce. It is a wonderful topping for tostadas or sopes.

Ingredients:

- 2 lg ripe tomatoes
- 4 to 5 chipotle chilies in adobe sauce (tinned)
- 1/2 cup chicken stock
- 2 Tbsp vegetable oil
- 4 lg garlic cloves, finely chopped
- 1 lg or 2 med white onions, thinly sliced in half moons
- 2 tsp ground cumin
- 1/2 tsp ground nutmeg
- 4 to 6 cups shredded cooked chicken
- salt and pepper, to taste

Heat a griddle or cast iron skillet over high heat until a drop of water sizzles on contact. Add the tomatoes and roast, turning several times, until blackened on all sides. Remove and let sit until cool to touch. Working over a mixing bowl to catch any juice, peel off the black skin, cut and remove any seeds. Coarsely chop into large chunks and add to a food processor or blender. Add the chilies with the adobe sauce that clings to them and the chicken stock and process until smooth.

In a large skillet heat the oil over medium high heat. When hot, add the garlic and onions; sauté to 3 minutes until soften. Add the tomato chili mixture, cumin and nutmeg and stir for 3 minutes to heat. Reduce heat to medium; add shredded chicken and simmer uncovered, until, most of the liquid has evaporated, about 8 to 10 minutes. Season with salt and pepper.

This can also be done with beef by simmering 1 pound of beef in water for about 40 min. When tender, remove from water and allow cooling. Shred with two forks or pull apart with fingers. Make sauce as above and add shredded beef in place of chicken.

Vietnamese Spring Roll

By Ha (Vietnam)

Serves 6 people

Ingredients:

1. for spring roll filling: Mix together
 - 1 lb minced pork
 - ½ pound of peeled shrimp, chopped
 - ½ pound crab meat.
 - 1 oz dried black mushroom, soak in warm water a half hour, chop.
 - ½ teaspoon ground black pepper.
 - 1 teaspoon salt, 1 teaspoon white sugar.
 - 1 yellow onion, finely chopped
 - 1 bunch of green onion.
 - 1 egg.
2. For wrapping : Use rice paper (in ASIAN Grocery Shop)
3. For dipping:
 - 4 tablespoons hot drinking water
 - 2 tablespoons white sugar, put into water, well dissolved
 - Juice of 1 big lime
 - 2 tablespoons fish sauce.
 - 3 cloves garlic, chopped
 - 1 hot pepper, chopped

Taste: sweet, sour, salty

4. Deep fry: pour oil, 400 ml into a deep pan, heat to boiling. Put the roll into the boiled oil. After 5 minutes, lower the fire, flip until brown
5. For serving
 - Put lettuce, fresh herbs (basil, mint, etc.) on side of plate, put spring rolls on the other side.
 - Serve hot.

Papaya Salad

By Chao (Thailand)

Ingredients

* 1 small green papaya, OR ½ large (your papaya should be very firm, the flesh white to light orange in color)

* ½ cup honey-roasted peanuts OR plain roasted or glazed cashews

* 1-2 cups bean sprouts

* 1 to 2 tomatoes, cut into long thin strips

* 1 red chili, minced (seeds removed if you prefer a milder salad)

* 3 spring onions, sliced into long matchstick-like pieces

* ½ cup fresh basil, roughly chopped if leaves are large

* handful of fresh coriander

* DRESSING:

* ½ tsp. shrimp paste (if vegetarian, substitute 1 Tbsp. vegetarian fish sauce, or soy sauce)

* 2 Tbsp. good-tasting oil, such as olive

* 2 Tbsp. fish sauce (if vegetarian, use vegetarian fish sauce - available at Vietnamese food stores)

* 3 Tbsp. lime juice

* ½ to 1 Tbsp. liquid honey

Preparation:

1. First, prepare the dressing by mixing together all dressing ingredients together in a cup. Make sure shrimp paste and honey dissolve fully (if using glazed nuts, you may only need to add ½ Tbsp. honey). Set aside.

2. Peel the green papaya, then slice it in half and remove all the seeds. Using the largest grater you have, grate the papaya (or you can use a potato peeler to create thin, ribbon-like strips). Place in a large bowl.

3. Add the sliced tomato, spring onion, chili, bean sprouts, and most of the basil. Add the dressing, tossing to combine.

4. Add the peanuts or cashews (you can either leave them whole, or roughly chop them). Toss again. Taste-test the salad. If not sweet enough, add a little more honey. If not salty enough, add a little more fish sauce. If too sweet or salty, add more lime juice. If you prefer it spicier, add more fresh-cut chili or dried crushed chili.

5. To serve, scoop the salad into individual bowls or onto a serving platter. Sprinkle with remaining basil leaves plus fresh coriander. Serve immediately and ENJOY!

TOM YUM KUNG (THAI FOOD)

By Lor Her (Thailand)

INGREDIENTS

- Water or stock--6 cups
- Fish sauce-- 1-2 tablespoons
- Kaffir lime leaves --4
- lemongrass, white part of stalk only, crushed--1 stalk
- Galangal (optional), cut into thin rounds--2 pieces
- Garlic, crushed--2 cloves
- Salt and pepper--to taste
- Shrimp, peeled and deveined -- 1 1/2 pounds
- Scallions, chopped--1/2 bunch
- Stew mushrooms (optional) -- 1 cup
- Limes, Juice only--2
- Cilantro, chopped--1/2 bunch
- Thai Chile peppers, sliced into rounds -- 2-3 each

METHOD

1. Bring the water or stock, fish sauce, lime leaves, lemongrass, galangal, garlic, salt and pepper to a boil in a large pot over medium flame. Reduce heat to low and simmer for 15-20 minutes. Remove from heat and set aside for another 10 minutes to steep. Strain through a fine-meshed sieve and discard solids.
2. Return the stock to a simmer over medium-low heat. Add the shrimp, scallions and mushrooms and continue to simmer over medium-low heat until shrimp is cooked through, 5-6 minutes.
3. Stir in the lime juice, cilantro and chilies, adjust seasoning and serve.

Chocolate chip cookies

By Dena (U.S.)

Ingredients

2 cups flour

1 tsp baking soda

½ tsp salt

1 cup butter or margarine

½ c. sugar

¾ c. light brown sugar

2 tsp vanilla

1 egg

2 cups chocolate chips

Preheat oven to 375°. Stir flour, baking soda, and salt together in small bowl and set aside.

Cream butter, sugar, and brown sugar until light and fluffy. Use an electric mixer or beat really hard with an eggbeater or a fork. Add vanilla and egg and beat some more.

Add dry ingredients to creamed mixture and mix well (don't beat.) Mix in chocolate chips.

Drop by teaspoonfuls on to ungreased cookie sheets, about 2" apart. Bake 8-10 minutes. (They should look set around the edges.) Remove cookie sheets from oven and use spatula to place cookies on cooling rack.

Makes about 3 ½ dozen cookies.