

GRANDMA'S "FORGET ME" COOKIES

from *The Cooks Next Door*

2 egg whites, set out for 30 minutes before whipping

dash of salt

1/4 tsp cream of tartar

3/4 c. sugar

1 tsp vanilla

6 oz semi-sweet chocolate chips

1 c. chopped pecans

Preheat oven to 350°F.

In a grease-free bowl beat egg whites until foamy. Add the salt and cream of tartar and beat until soft peaks form. Gradually add sugar, one teaspoon at a time, beating on high until stiff peaks form. Fold in the vanilla, chocolate chips, and pecans.

Drop by tablespoonfuls onto cookie sheets lined with parchment paper (or aluminum foil with the dull side facing up). Place in the oven and immediately turn off the heat. Do Not open the oven door for at least 8 hours.

Makes 3 dozen.