

Savory Cookies with Lemon and Rosemary

3/4 cup yellow cornmeal
1 1/2 cups white flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 cup sugar
2 eggs
2 tablespoons port-style wine
2 tablespoons lemon zest
2 tablespoons chopped fresh rosemary

1. Preheat oven to 350 degrees. In large mixing bowl, combine dry ingredients with the rosemary. In a small bowl, cream butter and sugar until fluffy. Add eggs, then wine, then lemon zest. Add to dry ingredients; mix well.

2. Drop dough by rounded spoonfuls 2 inches apart on a greased baking sheet. Bake 7-8 minutes or till edges are lightly brown.

| MAKES ABOUT TWO DOZEN COOKIES

Holiday Flavors Delight

Holiday Entertaining Ideas from the Fall/Holiday 2008 issue of Make Mine Wine.