



Lemon Grass Scented Sesame Cookie Crisps

- 1 stalk lemon grass
- 3/4 cup water
- 1/2 cup unsalted butter
- 1 cup brown sugar, packed
- 1 egg yolk
- 1 Tablespoon sesame oil
- 1 teaspoon vanilla
- 1 to 2 teaspoons minced fresh young lemon grass leaves, optional
- 1-1/4 cup all purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup sesame seeds, toasted

Preheat oven to 350 degrees F. Place non -stick silicone baking mats on insulated cookie sheets.

Trim off lemon grass spiky tops, bases, and any dry or tough outer layers. Cut into 1 or 2 inch pieces. Slice lengthwise if possible. Crush the stalks with a heavy object to release oils. Place in small saucepan with water. Bring to boiling; cook boiling for about 10 minutes to reduce liquid to about 2 Tablespoons. Set aside. When cool; strain lemon grass from liquid. Set lemon grass liquid aside.

In mixing bowl, cream butter and sugar until light and fluffy. Add 2 Tablespoons lemon grass water, egg yolk, sesame oil, vanilla, and minced lemon grass leaves. Mix in combined flour, salt, and baking soda, forming soft dough. Stir in sesame seeds.

Using a 1/2 to 3/4 Tablespoon scooper, drop cookie dough onto prepared baking sheets, allow about 2 inch between cookies for spreading. Place in preheated 350 degreeF oven; bake until golden brown on edges, about 10-14 minutes.

Remove from oven; let rest about 10 minutes; remove to wire rack to cool.

Yield: about 44 cookies

Cook's Note: You can find tender lemon grass leaves on edible small plants at herb plant markets. If desired, add light flavored lemon juice in place of liquid. Cookie will have a stronger lemon flavor.

About the Recipe: This thin, crispy cookie has a rich buttery nut flavor from the toasted sesame seeds. A light back flavor of lemon grass and vanilla enhance the taste of this delicate cookie. Serve along with your favorite fresh fruits for dessert.

What is it?

Lemongrass, a stiff grass native to India, is widely used as a herb in Asian cuisine. Evergreen in warm climates, lemongrass is a sharp-bladed, perennial, blue-green grass that grows in 3- to 6-foot-tall cascading clumps.

This citrusy plant plays a starring role in many Southeast-Asian cuisines, adding its unique flavor to everything from curries to cold drinks.

For More Information See:

<http://www.finecooking.com/ingredient/lemongrass>