



## Lime Spice Cookies

These rich, buttery, shortbread-like cookies offer a hint of lime and delicate spice.

From *"Soups + Sides"* by Catherine Walters, Lake Isle Press, 2010

### INGREDIENTS

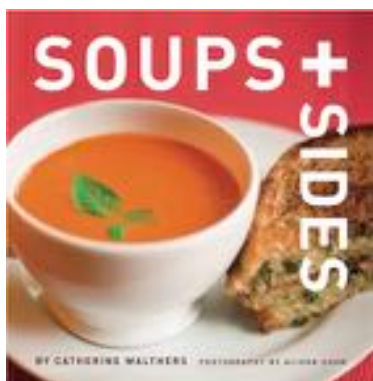
- 1 cup (2 sticks) unsalted butter, room temperature
- 3/4 cup sugar
- 1 large egg yolk
- 2 packed teaspoons finely grated lime zest (from about 2 limes)
- 1/2 teaspoon pure vanilla extract
- 2 cups all-purpose flour, plus more for dusting
- 1/4 teaspoon kosher salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon freshly grated nutmeg

### PREPARATION

1. Using an electric mixer, beat the butter in a large bowl until creamy. Add the sugar and beat until fully blended. Beat in the egg yolk, then the lime zest and vanilla.
2. In a separate bowl, whisk together the flour, salt, ginger, and nutmeg. With the beaters on low speed, add the dry ingredients to the butter mixture, beating just until fully combined. The dough should be crumbly but will feel moist when pinched. Gather the dough into a ball, then divide it in half.
3. On a lightly floured surface, form one half of the dough into a rough log shape, then roll it back and forth to form a smooth cylinder about 10 inches long and 1 1/4 to 1 1/2 inches in diameter. Roll up the log in plastic wrap and secure with an outer layer of foil. Repeat with the remaining dough. Refrigerate the logs for a few hours or freeze until firm. (The logs can be frozen for up to 2 months.)
4. Preheat the oven to 350°F. Line a cookie sheet with parchment paper. Working with one log at a time, cut the dough into 1/4- to 1/3-inch thick slices. Place the rounds on the prepared sheet, arranging them about 1 1/2 inches apart. Bake until the cookies are a pale golden color, a little browner around the edges, about 13 minutes. Carefully transfer the cookies to a rack to cool.



Dara O'Brien



Soups + Sides | by Catherine Walters | Lake Isle Press 2010

"People are returning to real foods, locally grown—encouraging cooking that reflects ingredients in season."  
—Catherine Walters

A companion to Walters's popular *"Raising the Salad Bar,"* this handy cookbook is an expertly compiled collection of playful yet elegant recipes for soups that are made with fresh ingredients and are just right for any meal or occasion. Whether you mix and match your favorite soups and sides or enjoy them separately, it will dare you to think beyond the every day and pull you out of your soup slump.

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