

**Blue Talon Bistro**  
**MICHELLE'S SHORTBREAD COOKIES**  
**from Chef David Everett**  
**(makes 18 - 24 cookies)**

Ingredients

12 oz.	Unsalted Butter, Softened
1 ⅓ cup	Granulated Sugar
2 tsp	Fine Sea Salt
3 ea.	Egg Yolks
2 Tbsp.	Vanilla Extract
½ tsp	Lemon & Orange Zest
3 ¾ cup	All Purpose Flour

Directions

Combine the butter and sugar in a mixer and mix until creamed. Add the salt, egg yolks, vanilla and citrus zest and blend until well mixed. Turn the mixer off. Add the all purpose flour and mix until well incorporated. Remove dough to refrigerator and chill.

Roll out dough to approximately 1/4" thick and cut into simple rectangles or whatever shapes you desire.

Bake on a sheet pan in 350° oven for 15 - 20 minutes or until light brown - rotating sheet pan after 7-10 minutes.

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