

Meringue Ribbons

3 egg whites, at room temperature

1/4 tsp cream of tartar

1/8 tsp salt

1/2 cup sugar

1 tsp vanilla extract

2 squares semisweet chocolate

1 tsp shortening

Line two large cookie sheets with parchment paper. In small bowl with mixer at high speed, beat egg whites, cream of tartar and salt until soft peaks form. Beating at high speed, gradually beat in sugar, 2 tablespoons at a time, beating well after each addition until sugar is dissolved. Add vanilla; continue beating until meringue stands in stiff, glossy peaks.

Preheat oven to 200 F. Using pastry bag with medium tip, pipe meringue into 3-inch ribbons, about 1 inch apart. Bake 1 hour or until set. Cool on cookie sheets on wire racks 10 minutes, then transfer from pan. Cool completely.

Melt shortening in small pan on stovetop or in small bowl in microwave. Break chocolate into small pieces and stir into hot shortening to melt. Dip one end of ribbon in chocolate mixture. Set on wax paper until chocolate is set.

Store ribbons in tightly covered container. Makes about 2-1/2 dozen ribbons.

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