

Nana's Ginger Cookies

1 cup shortening
1 cup sugar
1 egg
1 cup molasses
2 tbs vinegar
5 cups sifted all-purpose flour
1 1/2 tsp soda
1/2 tsp salt
1 tbs ginger
1 tsp cinnamon
1 tsp cloves

Cream shortening with sugar. Add egg, molasses, and vinegar; beat well. Sift dry ingredients; stir in. Chill 3 hours.

Roll thin on lightly floured surface. Cut in shapes. Place 1 inch apart on greased cooky sheet. If desired, sprinkle with sugar. Bake in moderate oven (375) 5 to 6 minutes. Cool slightly; remove from cooky sheet. Cool on rack. Makes 8 dozen medium cookies.