
CHEWY CHUNKY CHOCOLATE- WALNUT COOKIES

1 cup butter or margarine, softened	½ teaspoon salt
¾ cup firmly packed brown sugar	1½ cups coarsely chopped walnuts or pecans
½ cup sugar	2 (7-ounce) milk chocolate bars, cut into ½-inch pieces (we tested with Hershey's)
1½ teaspoons vanilla extract	
1 large egg	
2¼ cups all-purpose flour	
1 teaspoon baking soda	

Beat butter at medium speed of an electric mixer until creamy; gradually add sugars, beating well. Add vanilla and egg; beat well.

Combine flour, soda, and salt; gradually add to butter mixture, beating well. Stir in walnuts and chocolate pieces.

Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake at 375° for 10 minutes or until lightly browned. Cool slightly on cookie sheets; remove to wire racks, and let cool completely. Yield: about 4 dozen.