

CHOCOLATE NUT BISQUE

30 chocolate chip cookies (finely rolled)	3 cups crumbs	2 T sugar	1 pkg choc pieces (6 oz melted)
6 T. softened butter			
$\frac{1}{2}$ cup chopped nuts		$\frac{1}{2}$ cup chopped nuts	
2 cups heavy cream		$\frac{1}{4}$ cup chopped pecan	

Blend chocolate chip cooky crumbs, softened butter or margarine, and $\frac{1}{2}$ cup finely chopped pecans. Press firmly against bottom and sides of 2 qt. casserole or bowl. Chill. Whip cream with sugar. Stir in melted chocolate and finely and coarsely chopped pecans. Spoon into crumb shell. Chill 4 hours. Garnish with whipped cream if desired. Makes 8-10 servings.