

*From the kitchen of David and Jennifer Deaven*

## Bread/Alu Roti

## Bread/Alu Roti

A: 1C white flour  
1/2C whole wheat flour  
4T melted butter  
3T milk  
1t salt

B: 2-3 potatoes, boiled  
3 green chili peppers, minced  
1/3C cilantro, minced  
1t salt

1. Combine (A), knead to get stiff dough. Rest dough for 30 minutes.
  2. Combine (B) in mixing bowl and mash.
  3. Form dough balls about golf ball size and roll out in 6" discs. Spread potato between two discs, roll again lightly.
  4. Cook bread in hot oil on skillet. Serve hot.
- Servings: 6



\$Id: alu\_roti,v 1.3 2019/08/31 03:19:01 deaven Exp \$

*From the kitchen of David and Jennifer Deaven*