

Bread/Alu Roti

A: 1.5 cups whole wheat flour
4T ghee or melted butter
1t salt

B: 2-3 potatoes, boiled and peeled
3 green chili peppers, chopped
5T cilantro, chopped
1t salt

1. Combine (A), knead to get soft dough. Rest dough for 30 minutes.
2. Combine (B) in mixing bowl and mash.
3. Divide dough into into about eight portions and roll out in 6" discs. Spread potato between two discs, roll again.
4. Cook bread in hot oil on skillet. Serve hot.

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From the kitchen of David and Jennifer Deaven