

From the kitchen of David and Jennifer Deaven

Bread/Alu Roti

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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 \$

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