Fried Bannock Tacos

(Groups of 4)



* Prep Time: 15 mins
* Total Time: 20 mins

**Ingredients:**

375mL sifted flour

2.5mL salt

15mL baking powder

water

15mL vegetable oil

100mL Stag chili

100mL Grated Cheddar Cheese

½ Chopped Fresh Tomato

75mL Salsa

1 Diced Green Onion

Shredded Lettuce

Sour Cream – this can also be served on the side

**Method:**

1. Mix half the flour with the remaining dry ingredients.
2. Add water until the mixture becomes thick, "like a paper mache paste".
3. Add more flour until the dough feels soft and able to knead.
4. Heat the oil over a medium-high heat until very hot, but not smoking.
5. Break off small pieces of the dough and flatten each to the size of your palm, about 1/2-inch thick.
6. Place the pieces in the hot oil, turn after about 3 minutes, or when golden brown.
7. Place the bannock on a paper towel to soak up the excess grease.

**8** Place one warm fried bannock on a plate and top with the ingredients

 in the order they are listed: