

Melawach (Yemen fried bread)

1 cup margarine (room temperature)
3 lb flour
3 1/3 cups hot water
2 tbs vinegar
1 1/2 tsp salt
1/4 cup oil

Mix all ingredients except margarine into a smooth dough. You may have to add more flour or water as needed. Put dough aside to "rest" for a half hour. Divide dough into 8 equal pieces. Fold out each piece and spread softened margarine on one side. Fold 4 sides into center. Set aside for another 1/2 hour. Roll out each piece again and repeat process of spreading with margarine and folding 4 sides into the center.

Roll out each piece into a thin round pancake. Fry in a small amount of oil until browned slightly on both sides. Serve topped with grated fresh tomato, grated cheese, or honey (my favorite), or whatever your imagination dictates. (You can keep dough in the fridge for a couple days until ready to fry)

Lora B



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html