Stamp and Go

*Ivy Gordon*

**Ingredients**

- 2 cups breadfruit flour
- \(\frac{1}{2}\) lb. salted codfish
- 2 onions
- 2 tomatoes (plummy)
- 2 cloves garlic
- \(\frac{1}{2}\) hot pepper (scotch bonnet)
- 2 stalks scallion
- 2 Tbsp oil
- 2 tsp baking powder
- Oil for frying

**Directions**

Mix all ingredients well.
Let sit for 30 minutes.
If needed add more liquid, either milk or water.

Drop into hot oil one tablespoon at a time.

Cook until golden brown.

Serves ten people.