Stamp and Go *Ivy Gordon*

Ingredients

2 cups breadfruit flour

½ lb. salted codfish

2 onions

2 tomatoes (plummy)

2 cloves garlic

½ 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.

