Dough Dabs

A RECIPE FROM TALES THE BOATMAN TOLD

**Ingredients**
- 4 cups of flour
- teaspoon of salt
- 1/2 cup lard or Crisco
- 5 teaspoons baking soda
- milk

**Directions**
- stir all dry ingredients
- add enough milk to make a stiff dough
- roll out and cut into squares or circles
- Put in greased frying pan and fry until done, flipping back and forth to brown on both sides