

# Texas Camp Bread

This is the original cowboy bread of the famous King Ranch, circa 1850's

## Ingredients

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- 10** cups all-purpose flour
- 3** teaspoons salt
- 4** teaspoons black pepper
- 1** teaspoon granulated sugar
- 1** tablespoon lard
- 4**  $\frac{1}{4}$  cups water

## Method

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Sift and mix ingredients together. Use lukewarm water — dough is rather dry. Let dough set for 20 to 30 minutes.

Roll dough out into 1/4- to 1/2-inch rounds and cook in a hot cast iron, skillet or Dutch oven which has been greased with bacon grease. Prick with fork and turn when browned.

Source: -- (Servings: --)

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