



RAISED GARLIC BALLS

- 1/2 Cup plus 2 Tablespoons Milk
- 2 Tablespoons Butter
- 1/4 Teaspoon Salt
- 1 Package Active Dry Yeast
- 2 1/4 Cups All Purpose Flour
- 1 Egg
- 1 1/2 Tablespoons Garlic Powder
- 1 Tablespoon Sugar
- Oil For Frying

DIRECTIONS

1. Generously oil a large bowl, set aside.
2. Pour milk into a small saucepan and heat until scalded.
3. Transfer to mixing bowl, add butter and salt.
4. Cool to lukewarm.
5. Add yeast and let stand 5 minutes.
6. Mix in 1 cup flour, beating with a wooden spoon until smooth.
7. Blend in egg, garlic powder and sugar.
8. Beat in remaining flour and knead by hand until smooth and elastic.
9. Transfer to oiled bowl, cover with a damp towel and let stand in a warm place until doubled in volume, about 45 minutes.
10. Turn out onto a lightly floured board.
11. Roll or pat to 1/2 inch thickness.
12. Use a small round cutter, about 1 inch diameter, cut dough.
13. Place on floured baking sheet and let stand for 15 minutes.
14. Heat oil in a deep pan until is reached 350 degrees.
15. Deep fry garlic balls several at a time until they are golden brown.
16. Drain on paper toweling.
17. Sprinkle with garlic salt.
18. Keep warm.