

Nashville House Fried Rolls

Ingredients

- 1 cake yeast
- 1/4 cup warm water
- 1 qt warm milk
- 1/4 cup sugar
- 1/2 cup Crisco
- 5 tsp salt
- 5 to 7 cups flour (up to 9)

Instructions

1. Soften 1 cake yeast in 1/4 cup warm water and 1 qt warm milk.
2. Add sugar, Crisco, and salt.
3. Sift and add 5 to 7 cups flour (up to 9 cups total).
4. Knead on a floured surface until smooth and satiny.
5. Let rise until doubled in size, about 1 hour.
6. Roll into small balls about the size of golf balls and let rise again until double in size.
7. Deep fry in Crisco for 2 1/2 minutes on each side at 350°.

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+ 1 qt warm milk

add $\frac{1}{4}$ cup sugar

$\frac{1}{2}$ " Crisco

5 tsp salt

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knead on floured surface until
smooth + satiny.

Let rise till double in size about 1 hr.

Roll into small balls about the size of golf

balls + let rise again till double in size.

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each side (350°)