



## Mongolian Boortsog

1/4 c butter  
1/3 c sugar  
1/4 t salt  
1/8 c milk  
4 c all-purpose flour  
6 to 8 T of warm water  
48 oz. vegetable oil

Heat a small sauce pan over medium-high heat and then melt the butter. Stir in the salt, sugar and milk and stir until dissolved. Remove from heat. Let cool slightly and then add the melted butter to a large mixing bowl with the 4 cups of flour. Begin to form the dough into a ball adding 6 to 8 tablespoons of water as-needed until a smooth dough is formed.

Next begin to heat the oil over medium heat until it reaches 350F. While the oil is heating, roll out the dough until it is about 1/2" thick. Cut the dough into desired shapes and set aside for frying. When the oil is ready, carefully add the cookies to the oil (in batches) and fry until golden brown, approximately 5 to 7 minutes.

Serve the cookies warm with butter, cheese or fruit preserves.