



# Hardtack - Cowboy Kent Rollins

## Ingredients

- 2 cups all-purpose flour
- 2 teaspoons salt
- 1 ½ to 2 cups water

## Instructions

1. In a medium bowl, combine the flour and salt.
2. Start by stirring in 1 ½ cups of water. You want a dough that sticks together, but isn't tacky. Add more water, if needed.
3. Turn the dough out onto a floured surface and knead for 1 to 2 minutes.
4. Roll the dough out to 1/8-inch thick. Cut into 2 to 2 ½ - inch wide squares. With a toothpick or fork, pierce holes throughout the dough (like a saltine cracker).
5. Place on a greased cookie sheet and bake at 400 degrees for 45 minutes to 1 hour or until hardened and lightly browned. Flip over halfway through baking.

## Recipe Notes

Bonus! For a softer and more flavorful recipe. Before rolling out: knead in 4 teaspoons olive oil. Roll the dough out and cut into squares. Sprinkle with sea salt and black pepper, to taste. You can also sprinkle with garlic powder.