How to Make Hardtack

Softer MethodWays to eat HardtackVariations

Edited by Glutted, Maniac, Sondra C, MrsB and 60 others

This recipe will teach you how to make hardtack using the original Union hardtack recipe used during the Civil War.

Hardtack is a very hard flat cracker, and it was often eaten by soldiers during the <u>Civil War</u> and sailors during sea journeys. Usually infested by weevils, larva, and <u>grubs</u>, the soldiers invented many ways to ingest these "edible rocks". The most common system employed was to crumble the hardtack cracker into a cup of coffee, then skim the grubs off and dump them on the ground. Fortunately, that's probably not a technique you'll have to employ. If kept dry, these crackers can and will last easily over 50 years. If you intend on going on a long <u>backpacking</u> trip, make a dozen or so, and take them with you. These will help keep your energy up for the length of the trip.

...Ingredients...

- 3 cups flour
- 1 cup water
- 2 teaspoon of salt

...Softer Method...

- 4 cups of flour
- 2 cups of cold water
- 2 tablespoons of cold butter or shortening/margarine
- 4 teaspoons of salt