

## NAVAJO FRYBREAD RECIPE

### VERSION 1

2 cups Flour  
1 tsp. Salt  
3 tsp. Baking Powder  
1 cup Water

### VERSION 2

3 cups Flour  
1 tsp. Salt  
1 tbs. Baking Powder  
1 1/2 cup water  
1 tbs. Shortening (cut in)

### DIRECTIONS

Using the ingredients from either version above, mix ingredients and let sit for 10-15 minutes.

Break off a ball of dough about golf ball size and pat out no thicker than 1/4 inch. (In some tribal traditions a hole is always made in the center which has spiritual significance)

Fry in deep hot oil to a light golden brown, turn once to brown both sides. (Oil is hot enough if a small test piece of dough dropped in the oil begins cooking almost immediately and rises to the top.) Drain bread well and pat with paper towel to remove excess oil. Keep covered in a bowl while cooking to keep bread warm.

Serving - Usually eaten like bread with soup, stew or posole

Variations - Eat with honey, powdered sugar, cinnamon.

ADD 7UP TO ABOVE RECIPES TO MAKE FLUFFY NAVAJO TACOS!!!!!!