

# Indian Fry Bread

4 cups flour

1 tsp salt

1 TBL + 1 ½ tsp baking powder

1 ½ cups hot water, or possibly more

2-3 TBL vegetable oil

1 quart vegetable oil for frying

1. In a large mixing bowl, stir together the flour, salt, and baking powder. Gradually add in the water, mixing with a spoon or your hands until combined. It will be sticky.
2. Drizzle 2-3 TBL of oil over the dough to keep it from drying out. Cover and let rest 2 hours. This is not a risen dough so the dough will not rise, but it does need to rest.
3. Pull off golf ball sized pieces of dough and stretch or roll out until very thin, without ripping it. The thinner the better.
4. Pour enough vegetable oil into a pot to cover it with 2 inches of oil. Heat the oil to 350'.
5. Working one at a time, fry the dough in the hot oil until golden brown, flipping halfway through. Transfer to a paper towel lined plate to drain.
6. Toss with cinnamon and sugar or Honey butter. OR serve as Navajo Tacos.