

Navajo Pride Frybread

2 cups of **Navajo Pride All-Purpose flour**
1 Tbsp. Baking Powder
1 ½ tsp salt
¾ cup of Lukewarm Water
1 lb. lard or shortening (for frying)

Directions: Combine Navajo Pride All Purpose flour, baking powder and salt in a medium mixing bowl. Add lukewarm water to make a soft dough. Fold dough over until smooth. Cover and set aside for 10 minutes. Meanwhile, heat about 3 inches of oil or shortening in a heavy pan at high heat. A deep fat fryer can be used to heat oil to at least 360° F. Divide the dough into four equal parts and roll into round frybreads of 1/4" thickness. Cut a 1/2" size hole in the middle of each rolled piece. Fry until it's golden on both sides, turning once. They'll puff up and brown if the oil is hot enough. Drain on paper towels.

Navajo Taco Toppings: Taco Seasoned Ground Beef, Chili Beans, Diced Onion, Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Hot Sauce. Serve with toppings listed. Makes 4 tacos.

