



Recipes

Indian Fry Bread Brothertown Cookbook

Indian Fry Bread (Shawn Griffin; 2005 Brothertown Indian Nation Cookbook)

3 cup flour
1/2 tsp. salt
1 Tbl. baking powder
1 C warm water

Instructions:

Combine all of the dry ingredients in a large bowl. Add warm water in small amounts and knead until soft but not sticky. Adjust the flour or water as needed. Cover and let stand 15 to 20 minutes. Pull large egg sized balls of dough; turn out into fairly thin rounds. Fry rounds in hot oil until bubbles appear on the dough, turn over and fry on the other side until golden brown.