

Indian tacos, Cherokee style

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[gadu disvnatana (frybread)]

- * 2 Cups Flour
- * 1/2 tsp. Salt
- * 1/2 cup water
- * 1/2 tsp. Baking Powder
- * 1/2 cup Powdered Milk
- * 2 Cups Shortening or lard

Mix Flour, baking powder, salt, powdered milk and water. Heat shortening until flakes of flour start to bubble when dropped into oil. While shortening is heating, Pull off a palm sized mound of dough and roll it into a smooth ball then flatten into a disk shape. Size is a matter of preference. Put dough into pan, cook until brown, turn over and cook other side until brown. You can take a brown paper bag and place a few sheets of paper towels on the bottom and drop finished fry bread into bag to let grease drain. Makes about 6 servings.

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[yansa hawiya (buffalo meat)]

- * 1 lb buffalo burger or roast cut into chunks
- * 1 sweet onion, diced
- * 1-2 cloves garlic, minced
- * garlic powder, chili powder, salt and pepper to taste
- * 1 cup taco sauce or salsa
- * 1 packet taco seasoning
- * 3/4 cup of water
- * 2 tbsp oil

Heat oil in skillet and brown onions and garlic. Add meat and spices to brown. Draining grease, if necessary (buffalo is very lean). Add taco sauce, water and seasoning. Cook 5 to 10 minutes over medium heat until sauce thickens.

Top frybread with meat, shredded cheese, lettuce, tomato, onions and hot sauce.