

Cowboy Fry Bread

Ingredients:

- 1 cup milk
- 1 package active dry yeast
- 2 Tb sugar
- 2 eggs, beaten
- 1 tsp salt
- 3 1/2-4 cups all-purpose flour, sifted
- Vegetable oil

Heat the milk over the stove or in the microwave until warm but not hot. Pour into a large bowl and add yeast and sugar. Stir in beaten eggs and salt, then slowly mix in flour until mixture forms a smooth, elastic dough. Cover with a towel and allow to rise until double in size (30 minutes to one hour). Lightly flour work surface and divide dough into 12 pieces roughly the size of tennis balls, then flatten into discs. Let dough rise again, about 10 minutes.

Heat oil to 350 degrees in a deep fryer, large pot or skillet. Fry dough discs one or two at a time for three to five minutes, depending on size, turning once. Makes about 12 servings.