

FRY BREAD WITH WOJAPI

Wojapi is a traditional Native American berry sauce cooked down to a thick jelly or pudding consistency. This sauce is delicious over Fry Bread or a nice dressing over turkey, chicken or pork.

Chef Rob Trufant, Kellogg Catering

Featured Food: Chokecherries

Yield: 4 servings

Ingredients

Fry Bread:	Anise Sugar:
1 cup Flour	1 Tbsp Anise Seeds
Pinch of salt	3/4 cup Granulated Beet Sugar
2 tsp. sugar	Wojapi:
1 tsp Baking Powder	2 cups Berries, Chokecherries (tart cherries)
1/2 cup hot water	1/4 cup water
Vegetable oil as needed for frying	Honey as desired

Preparation

Wojapi:

Wash fruit, combine with water in medium saucepan. Cook over low heat until broken down and thickened.

Anise Sugar:

Add 1 Tbsp. Anise Seed to small fry pan. Toast on stove-top until fragrant. Add 3/4 cup sugar and warm. Turn off heat and remove from stove. Set aside.

Fry Bread:

Sift together flour, salt, sugar and baking powder. Add hot water slowly while stirring, until a sticky dough forms. Knead dough with hands, form into a ball. Coat with oil, cover and rest for 30 minutes. Divide into 4 pieces and flatten dough. Heat oil in frying pan. Add fry bread and brown on both sides. Remove from oil.

Sprinkle both sides with Anise Sugar. Plate Fry Bread on serving platter. Spoon warm Wojapi over dough and drizzle with honey.

Serve warm - Enjoy!