

Navaho Tacos

Navaho bread

2 cups self-rising flour

$\frac{3}{4}$ -1 cup of warm water or milk

Mix until a sticky dough forms. Knead it on a floured surface for 3 or 4 minutes and

let it set for about 20-30 minutes. Divide the dough into 6 or 8 equal pieces.

Stretch the dough out into a circle. Fry each piece in about an inch of oil until nice and brown on both sides. Let it drain on a paper towel. Then top with all the ingredients listed below.

Beans

Ground meat browned and seasoned

Cheese

Lettuce

Tomatoes

Onion

Sliced black olives

Salsa

Sour cream

Guacamole

You put the bread on your plate and add all the toppings you want.

Dessert/fruit