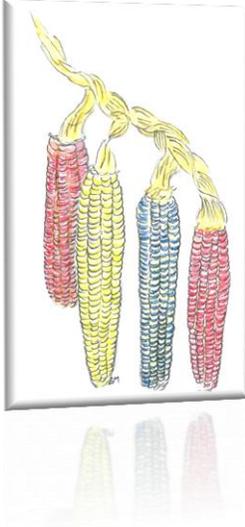


Dried Corn Soup



(makes 6 servings)

1 ear dried blue and white or other corn removed from the cob

7 cups water

2 (2" x 1") strip fat back, sliced

½ (5oz.) jar dried beef

1/8 teaspoon fresh ground pepper

1. Soak the corn in 2 cups water for 48 hours
2. Place the corn and its soaking water in a large saucepan. Add the remaining water and the fat back, and simmer, covered for about 3 hours and 50 minutes or until the corn is tender but not soft.
3. Mix in the dried beef and pepper, and simmer, stirring for 10 minutes or more. Serve hot.

Adapted from: UTTC. (1992). *Indian recipes*. Bismarck, ND: United Tribes Technical College.