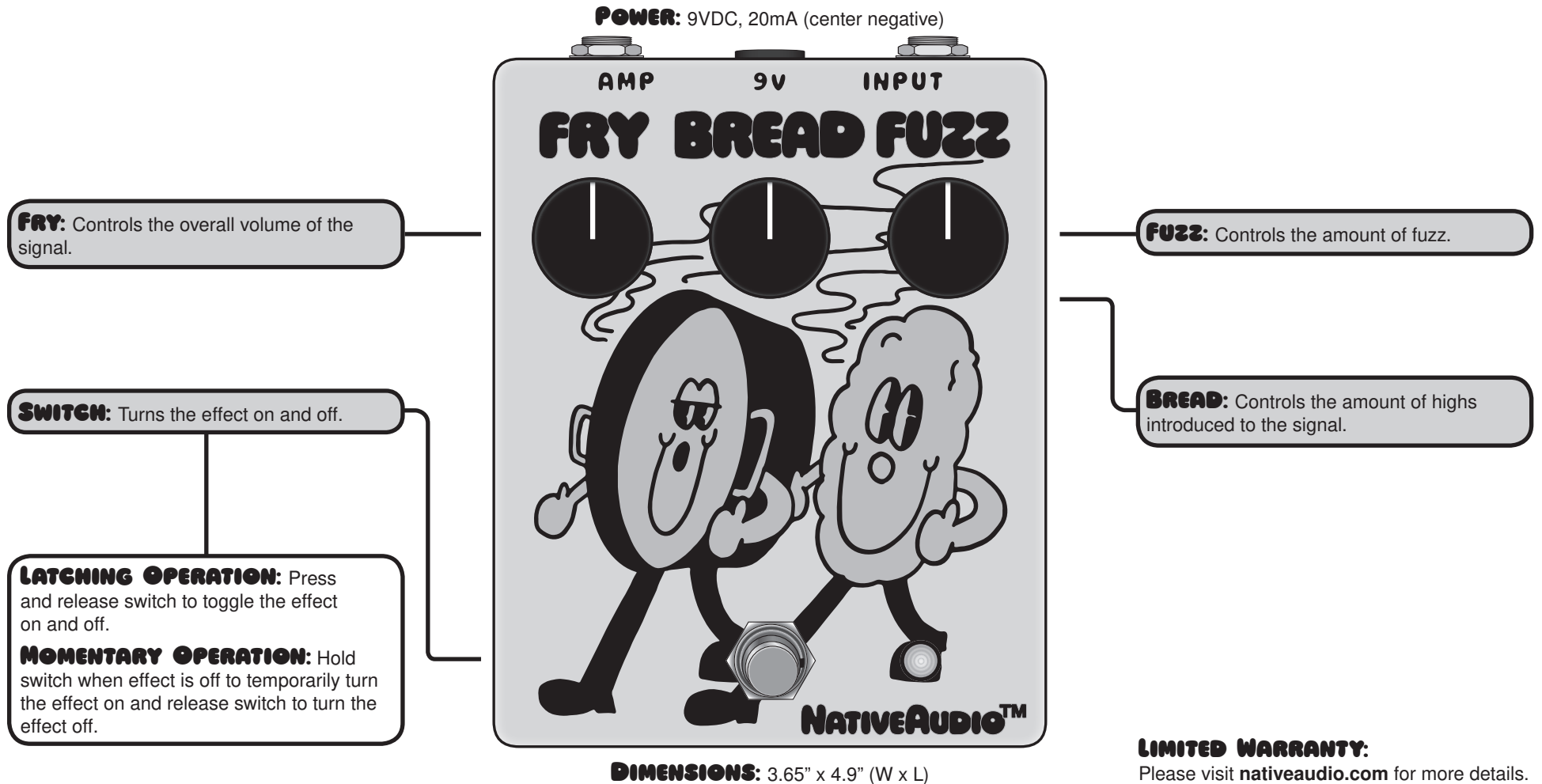


FRYBREAD FUZZ

The Frybread Fuzz is a transistor-based fuzz meticulously tuned to deliver everything from power-amp punch to blistering fuzz. The streamlined interface includes independent Fry, Bread, and Fuzz controls for an expansive fuzz experience. Utilizing its unique gain architecture and integrated pickup simulator, the Frybread Fuzz provides a comprehensive fuzz solution regardless of signal chain position.



ABOUT THE ARTWORK: The Frybread Fuzz is a tribute to my Blackfeet (Amskaapi Piikuni) heritage and a tasteful dive into a traditional Native American bread. Frybread is versatile bread made with a simple set of ingredients that can be enjoyed with honey, jelly, or as an Indian Taco by topping with chili and your favorite taco toppings. The Frybread Fuzz artwork features the dynamic duo, Stan the Pan and Frybread Man.

-MIKE TROMBLEY, FOUNDER AND CEO

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PRETTY BIRD WOMAN'S FRYBREAD RECIPE

INGREDIENTS.

1/2 TSP SALT

3/4 CUP MILK

2 CUPS ALL-PURPOSE FLOUR

2 1/2 TSP BAKING POWDER

1 CUP WATER

SERVING SIZE.

8 PIECES

INSTRUCTIONS.

MIX INGREDIENTS FORMING A SOFT DOUGH BALL.

GRADUALLY ADD FLOUR UNTIL DOUGH BALL IS NOT STICKY.

LET THE DOUGH BALL SIT FOR ABOUT 5 MINUTES.

FORM 8 BISCUIT-SIZED PIECES FROM DOUGH BALL.

FLATTEN EACH PIECE TO ABOUT 1/4 INCH THICK.

IF DOUGH BECOMES STICKY, ADD A DUSTING OF FLOUR.

MAKE DIME-SIZED HOLE IN CENTER OF THE FLATTENED PIECE.

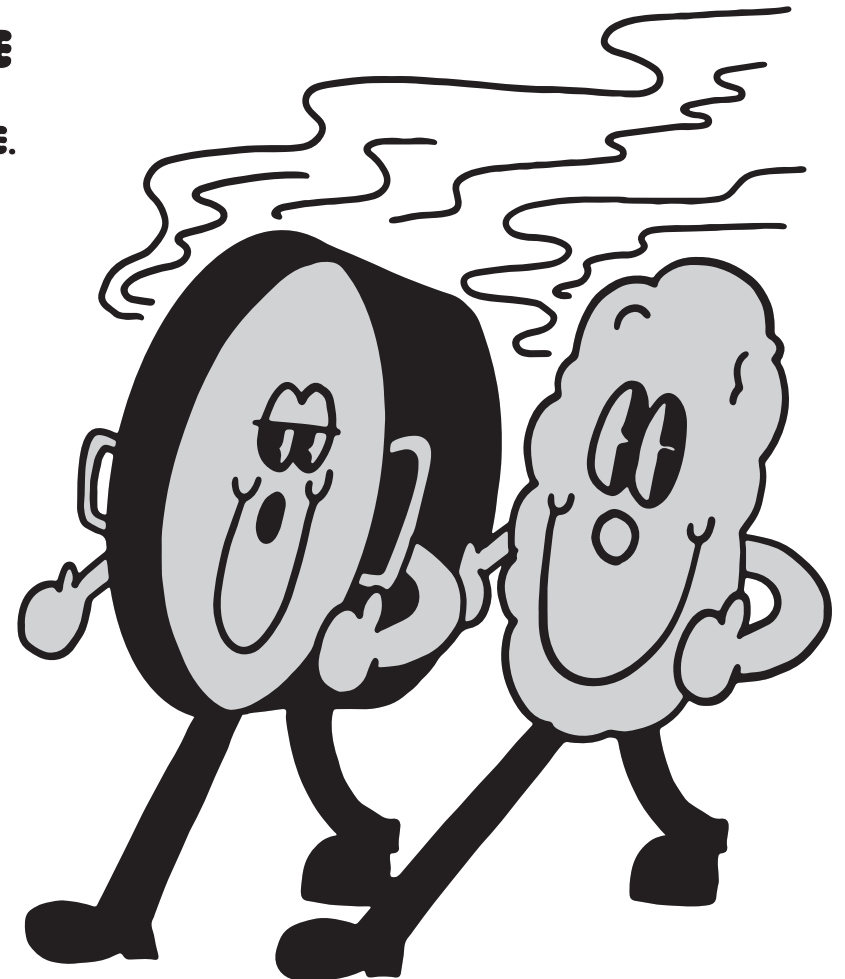
ADD ENOUGH OIL SO DOUGH CAN FLOAT WHEN FRYING.

HEAT OIL TO 475°F AND START FRYING EACH DOUGH PIECE.

FRY DOUGH UNTIL GOLDEN ON ONE SIDE, FLIP, THEN REPEAT.

PLACE FRYBREAD ON PAPER TOWEL TO LET GREASE DRAIN.

REMOVE FROM PLATE AND ENJOY!



FOR FULL RECIPE DETAIL,
VISIT [HERE](http://WWW.NATIVEAUDIO.COM)