RECIPE  
Dry Meat Soup



Ready in **3-4 hours**

Serves **8-10 people**

**Old ojibway style of preparing Indian Corn**

[**https://www.cookingchanneltv.com/videos/georges-indian-corn-soup-0229901**](https://www.cookingchanneltv.com/videos/georges-indian-corn-soup-0229901)

# Ingredients

* Dried mean (deer meat, buffalo, elk, moose)
* Dried Corn
* Dried Turnips
* Canned hominy
* Chopped Salt Pork

# Preparation

1. **Break up and soak dry meat, corn, turnips** overnight, drain before use (I soak the items separately)
2. Simmer meat and turnips and cut up salt pork in a big soup pot, only covering slightly above the items with water.
3. **After simmering until the meat is to your liking, add the corn and hominy.**  Continue to simmer until the corn and hominy are warmed through.
4. **Eat and enjoy with your favorite bread. (Frybread, fresh rolls, gabubu bread, pan bread.**

# Tips

Pray for the animal’s sacrifice, and the plant’s sacrifice, and for all those who don’t have what we have to eat.