

Tafvmpuce
(Wild Onions)
Nicole Harjo

Serving Size: 4 - 5 People

Ingredients:

5 – 6 cups wild onions (cut up)

¼ cup lard

salt to taste

1 – dozen eggs

Preparation:

Between January to April, the wild onions can be found around creeks or a sandy area. You would take a shovel and a bag to carry the onions in. You must clean by cutting the roots off, wash thoroughly, cut in one inch strips. Heat your skillet, add lard when lard is hot, add cut up onions, add salt. Allow to cook until onions are dark green and tender. Add eggs and allow the eggs to cook and it's ready to serve.