

# So:ba / Modiily Lyuly

Recipe submitted by: Huhugam Ki: Museum

This dish is made from day-old tortillas. It is a variation of a traditional recipe taught to us by retired Huhugam Ki: Museum Cook, Sharilyn Belone. We have added bacon and some aromatics for a more rounded flavor. For a kick, we have also added chilies, which may be canned or fresh-roasted. How much you use depends on your taste.

## INGREDIENTS

1/4	Yellow Onion
4 Strips	Bacon
2-3 Cups	Day-Old Tortillas*
2-3 Tbsp	Chilies
2-4 Cups	Water



## PREP

Chop onion into small pieces.  
Chop bacon and set aside.  
Chop chilies (depending on your taste)  
Tear up tortillas into 1" strips  
Heat a frying pan, at least 10"

## COOKING

Cook bacon until done but not crispy.  
Add chopped onion and sauté until softened.  
Add chilies, cook for 3-4 minutes .  
Add tortilla slices to the bacon and onion mixture  
Stir the tortillas to evenly coat them with the bacon and onion mixture. Stir often to keep from clumping together.  
Consistently and slowly add water, 1 C at a time. Stir continuously to avoid clumping as the tortillas will begin to expand and soften.  
Simmer the mixture for 3-5 minutes until heated thoroughly. Pieces should not become doughy.

## SERVING

Ladle into bowls and enjoy!

## VARIATIONS

We have tried this with cooked hanam / that (cholla buds). We sautéed the cooked hanam / that with the onions and added a clove of garlic. Make sure the hanam / that is free of thorns.

We have also tried this with a topping of shredded cabbage and a little dollop of sour cream or crème fraîche. The cabbage brightens the dish and gives it some fiber, texture and crunchiness.

\* This recipe works best with O'odham / Piipaash style tortillas.