

APACHE COOKING:

Rabbits & pheasants cooking Apache style.

The Indians would dig a trench in the bank of the stream and built a fire in it. The ditch was a foot deep and they laid out the fire along the 3 foot length. "The length of it depends of how many rabbits or pheasants one has to cook. The more game the longer the trench."

They burned the scrub growth & downed the dead brush along the banks of the stream, concentrating on drift woods that had caught on small trees.

When there was a good bed of coals in the bottom of the ditch, they laid in the birds and rabbits. Both had been cleaned but not picked or skinned. They were rolled in a thick gooey mud made from the stream bed and when all were laid on the coals, the dirt was pushed back in until the rabbits and pheasants were entirely covered. "In an hour that will be some of the best tasting meat you've ever eaten said the Apache scout."

An hour later the Indians dug out the rabbits and pheasants, stripped off feathers and skin. Each men would get 1/2 a pheasant or 1/4 of a rabbit. "Dec 16 1995"