



The Fry Bread House

The Fry Bread House is a restaurant in Phoenix, Arizona, serving Indian fry bread, a Native American staple made from white flour, baking powder, salt and lard or Crisco. The ingredients reflect the commodities doled out on the reservations by the U.S. federal government. The Fry Bread House, which opened in 1992, is owned by Cecilia Miller, a member of the Tohono O'odham Nation of Native Americans. In 2012, it was recognized by the James Beard Foundation as an American Classic. The restaurant is one of only five restaurants, and the first Native American restaurant, in the United States to win the 2012 James Beard American Classics award.

Parking :

Restaurant



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