

FOOD NETWORK

9 Need-to-Know Indigenous Restaurants in the U.S.

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www.foodnetwork.com/restaurants/articles/indigenous-restaurants

The screenshot shows the top portion of a Food Network article. At the top is the Food Network logo and navigation menu (Recipes, Shows, Chefs, Trending, Shop, Sweepstakes, discovery+). Below the navigation is a search bar and utility icons. The main header features a wooden signpost with the word 'RESTAURANTS' and the text 'Find Food Network's Top Places to Eat'. The article title '9 Need-To-Know Indigenous Restaurants in the U.S.' is prominently displayed, followed by a sub-headline: 'Get to know some of the most inspiring restaurants across the nation, showcasing Native cuisine and local, historic flavor.' The date 'September 30, 2022' and social sharing buttons for Pinterest, Facebook, Twitter, and Email are visible. The author's name, 'By: Megha McSwain', is shown next to a small profile picture. A photograph of a plate of food, including a turkey melt and Navajo taco, is featured on the right side of the article. The main text begins with a paragraph about the underrepresentation of indigenous cuisine and the efforts of chefs and activists to bring it to the forefront.

Indigenous eats have long been underrepresented across the U.S., but a fierce movement of talented chefs and activists paying tribute to the foods brought forth by their tribal ancestors is bringing change for the better. Lauded chefs like Don Guerra, Sean Sherman and Loretta Guzman are among the country's top talent, and by way of cookbooks, bakeries and full-service restaurants, are helping the cuisine to become better understood.

As is often the case, the cuisine is not limited to one place or region in the country. Bountiful crops and livestock, naturally accessible to Native tribes from coast to coast, have influenced recipes for centuries. Today many indigenous restaurants have evolved to include ingredients found in the Americas post-colonization, while some remain devoted to cooking with only Native meats, grains and vegetables. Either way, they respectfully honor the communities which have long inhabited the area.

Choices of where and how to experience indigenous dining are becoming more abundant, with restaurants opening in big cities, within museums, and in resort hotels and casinos. At these restaurants, stories of various tribes are told through food and drink in a meaningful way. From concepts partnering with Native producers to those owned and operated by Native chefs, there is much to explore within the cuisine. Here are 9 need-to-know indigenous restaurants across the country.

Indian Pueblo Kitchen

Indian Pueblo Cultural Center
Albuquerque, NM

This gem, honoring New Mexico's 19 Pueblo tribes and their culinary heritage, makes visiting the Indian Pueblo Cultural Center twice as fun. Belly-filling dishes include a turkey melt on Pueblo oven bread and the Navajo taco with ground churro lamb, while blue corn stars in standouts like enchiladas, corn bread, onion rings, and griddle cakes. Breads and tortillas are made onsite and serve as top notch vessels for scooping up every last drop of posole and Pueblo beans. Beyond operating as a restaurant, Indian Pueblo Kitchen has put forth efforts to teach indigenous cooking and offer resources for future restaurant entrepreneurs.

