

RECIPE
From The
BLACK POT
of



GARLIC BREAD

Prep: 30 Minutes **Rise:** 30 minutes
Cook: 35 Minutes
Serves: 2 loaves / 24 servings
Dutch Oven: 1-10" or 2-8"

Cooks: Dave & Esther Horton
Address: 4700 Langford Rd.
North Collins, NY 14111
Phone: 716-238-3599

5 $\frac{3}{4}$ cups all purpose flour
1 package active dry yeast
2 $\frac{1}{4}$ cups milk or buttermilk
2 Tbs sugar
1 Tbs butter
1 $\frac{1}{2}$ tsp salt
2 cloves of garlic

In a large mixing bowl combine 2 $\frac{1}{2}$ cups all purpose flour and the yeast; set aside. Mince cloves of garlic and place them in a 5" DO and boil until the garlic is tender. Strain the garlic out of the water and make a paste out of it. In a medium saucepan heat and stir milk, sugar, butter, garlic, and salt just until warm (130F to 140F) and butter almost melts. Add milk mixture to flour mixture. Beat with a wooden spoon for approximately 5 minutes, scraping the sides of bowl constantly. Stir in as much of the remaining flour as you can.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes). Shape dough into round loaves by gently patting and

pinching and tucking edges underneath and shaping by rolling on the lightly floured surface until you have a nice round loaf.

Place in a greased 10" DO or in 2 - 8" Dos., turning once to grease surface of the dough. Sprinkle garlic powder on the top of the loaf. Place lid on DO and place in the sun or if a cool day place a couple of briquettes on the top and a couple on the bottom. Allow to rise until doubled in size, approximately 30 minutes.

Bake at 375 degrees for about 35 minutes or until bread sounds hollow when lightly tapped. Immediately remove bread from DO and cool on wire racks.