

## JALAPENO PEPPER CHEESE BREAD

**Prep:** 20 minutes

**Cook:** 35 minutes

**Serves:** 8

### INGREDIENTS:

2  $\frac{1}{2}$  cups all purpose flour

2 Tbsp sugar

2 tsp freshly ground pepper

1 Tbsp shortening

coarsely grated

1 fresh jalapeno pepper

1 pkg dry yeast

1 tsp salt

1 cup hot water (120-130)

8 oz pepper jack cheese

### DIRECTIONS:

1. In a large mixing bowl blend 1 cup flour, the yeast, sugar, salt, and ground pepper and finely chopped jalapeno pepper (after removing seeds). The cheese comes later after the first rising. Add the hot water and shortening. Beat with a spoon 100 times. Stir in additional flour,  $\frac{1}{2}$  cup at a time, to form a soft, but elastic dough.
2. Knead with a strong push-turn-pull motion on a floured work surface for 10 minutes. Add more flour to control stickiness, if necessary.
3. Form the dough into a ball and place it into a lightly greased 12" DO. Place the lid on the DO and allow to rise for 45 minutes. If it is a cool day then place 1 or 2 briquettes on the lid. You can test to see if it has risen enough by poking a finger into it. The dent made will remain if it has risen enough. If prepared with a new fast rising yeast and at the recommended higher temperatures, reduce the rising time by half.
4. Punch down the dough and work it briefly under your hands to press out the bubbles. Spread half of the cheese over the dough and fold in. Knead for 1 minute and sprinkle on the balance of the cheese. This is not an easy job because the dough doesn't want to accept the cheese. After a few minutes of tucking in loose pieces, however, it will. And all will be well.
5. Press the dough into a 12" DO and allow to rise for 45 minutes to one hour. Dough should double in size.
6. Preheat DO to 400 degrees 15 minutes before baking.
7. Bake at 400 degrees for 35 minutes. Crust should be a deep brown and when tapped with a finger should be hard and have a hollow sound. If it is not, then return to DO for an additional 5 to 10 minutes.
8. Remove the bread from the DO and place on a rack to cool. Serve warm.