



## CLASSIC NO-KNEAD ARTISAN BREAD

- 1 1/2 tablespoon yeast
- 1/2-1 1/2 tablespoons kosher coarse salt
- 3 cups lukewarm water (105°)
- 6 1/2 cups flour

Add yeast to water in a 5-qt bowl or lidded but not airtight plastic food container and let grow until bubbly (5 min). Add all of the flour and salt; mix well with a wooden spoon or hands.

Dough will be wet and loose. Allow to rise about 2 hrs. Can use now or refrigerate up to two weeks, for future use. When ready to use, sprinkle top of dough with flour and cut off a grapefruit sized piece. Gently shape and then form a ball and place on a pizza peel/parchment paper well coated with cornmeal. Let loaf rest about 40 minutes in warm area. If using refrigerated dough, let it come to room temperature first about 2 hours.

Preheat oven to 450°F for 20 minutes, with a baking stone on middle rack and an empty pan with sides (ex: cake pan) on bottom shelf. Dust top of dough ball with flour or lightly coat with melted butter, or spray with water and make 3 slashes in top of dough, 1/4 inch deep and sprinkle with desired toppings if desired. Slide onto stone: add 1 cup cold water to pan and quickly close oven. Bake about 30 minutes or until crust is nicely browned and firm to touch, about 195-200°F internal temperature.

Store in paper bag if using by next day; if longer use ziplock bag. Bread can be frozen for up to 2 weeks. Hint: you can also add herbs, garlic, sun-dried tomatoes, or seeds to dough when forming loaf. Makes 3 loaves.



## EZ WHOLE WHEAT BREAD

- 2 1/2 cup warm water
- 2 tablespoon active dry yeast
- 1/2 cup honey or 2/3 cup brown sugar
- 5 1/2 cups whole wheat flour
- 1/2 cup gluten
- 2 tsp salt
- 2 tablespoon butter/margarine/oil
- 2 tablespoons vinegar
- 1/2 cup potato flakes (NOT potato pearls)
- 1/4 cup nonfat non instant dry milk

Mix ingredients in order listed in mixing bowl of mixer with dough hook attachment (like kitchen-aid) for 12-15 minutes. Let rest for 10-15 minutes. Punch down, and shape into loaf or rolls. Let rise again until double and bake 375 degrees for 20-30 minutes until golden brown and sounds hollow when lightly tapped. Makes 2 loaves.



## EZ WHITE BREAD

- 1 1/8 cups warm water
- 1 3/4 – 2 tsp active dry yeast
- 2 Tblsp sugar
- 3 cups bread flour
- 1 tsp salt
- 2 Tblsp nonfat dry milk
- 1 1/2 Tblsp butter/margarine or oil
- 1/4 cup potato flakes

Mix ingredients in order listed in mixing bowl of mixer with dough hook attachment (like kitchen-aid) for 12-15 minutes. Let rest for 10-15 minutes. Punch down, and shape into loaf or rolls. Let rise again until double and bake 375 degrees for 20-30 minutes until golden brown and sounds hollow when lightly tapped. Makes 2 loaves.

# BREADS



## RED SAUCE

Makes 3 cups

- 2-15 oz cans garbanzo beans
- 1 -6 oz jar roasted red bell peppers
- 3 tablespoons lemon juice
- 1-2 tablespoons chopped garlic
- 2 teaspoons dry rosemary (2 T fresh)
- Salt and Pepper, to taste
- 2 tablespoons Olive Oil

Rinse and drain beans. Drain peppers. Combine all ingredients except oil in food processor or blender. Turn on the processor and stream in the oil. Great for breads or vegetable tray.



## SWEET BALSAMIC DIPPING SAUCE

Makes 1 cup.

- 1 pkg Good Seasonings Italian dressing
- 1/4 cup balsamic vinegar
- 3 tablespoons water
- 1/2 cup olive oil
- 2 tablespoons Italian seasoning
- 1 teaspoon brown sugar

Mix dressing according to package directions using balsamic vinegar and olive oil and water. Pour into a jar and add Italian seasoning and sugar; shake well to mix. Store covered 12 hours before serving.

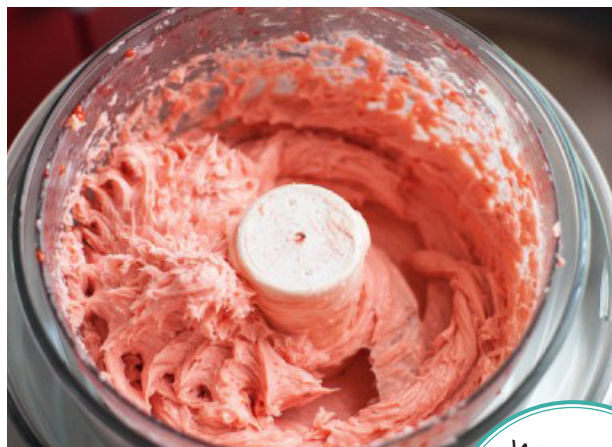


## SUN-DRIED TOMATO SPREAD

Makes 1 1/2 cups

- 2-3 tablespoons dried basil AND parsley (or 1/2 c fresh)
- 2 tablespoons olive oil
- 1 can roasted tomatoes, drained
- 1 cup sun-dried tomatoes packed in oil
- 1/4 cup finely grated parmesan cheese
- 1 tablespoon tomato powder or 2 tablespoons tomato paste
- 1 tablespoon balsamic vinegar
- salt and pepper to taste

Put all ingredients in a blender or food processor. Process until the mixture is pureed and well-combined. Check the thickness and add a bit of water if needed. Stores in refrigerator 2 weeks or can be frozen.



## RASPBERRY HONEY BUTTER

Makes 1 cup.

- 1/2 cup butter
- 1/4 cup honey
- 1/4 cup raspberry preserves
- 1/4 teaspoon vanilla

Place all ingredients into a bowl and whip together until well combined. Place in container and refrigerate. Hint: any flavor preserves (jam) can be used.

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Watch our video on how to make fresh butter from your food storage!

SPREADS