

ONION HERB BREAD

Set aside 2tsp. dry yeast with $\frac{1}{4}$ cup lukewarm to tepid water. In a saucepan boil a small handful of onions chopped fine with $2\frac{1}{2}$ cups water. Cook until soft. Note: you can boil dry minced onions instead of fresh onions.

In your large bread bowl, combine 3 T. butter, margarine or shortening with 2T sugar and 1T. salt. Stir in your onion and water mixture and cool to lukewarm. Then add $\frac{1}{4}$ tsp each of the following herbs: rosemary, celery seed, dill, sage, thyme, savory or whatever pleases you...then a dash of parsley, basil and oregano.

Stir in 1 egg (this is optional.) Stir in 2 cups flour (unbleached white.) Stir well. Now add your yeast mixture and continue to stir. Add 3-4 cups flour until dough is too difficult to stir. Turn out onto floured table and keep adding flour until the dough is no longer sticky (total flour 6-7 cups.)

Wash your bowl and dry, grease well and place your dough and cover with a hot wet towel.

1st rise: place in a warm spot, draft free and let rise for 2 hours or until double.

2nd rise: punch down, knead a little, turn over and cover with a wet hot towel for 1 $\frac{1}{2}$ hours or until double.

3rd rise: turn out onto floured table and divide your loaves. Grease your pans and brush with melted butter and sesame seed or salt if desired. Let rise until the dough is 1 $\frac{1}{2}$ inches from the top of pans.

Note: before you shape your loaves, you can shape $\frac{1}{2}$ dough into small balls dipped in melted butter and caraway seeds. Place in a round greased pan (skillet, iron.) Let rise until double bake the same.

Bake 35-40 minutes at 375. Or bake until your crust is baked to a golden brown. Remove your loaves from pan immediately.

Sequence: 8:00; 8:30; 10:30; 11:30; 12:30; bake and out at 1:30.