

TIM FARMER'S COUNTRY KITCHEN

DUTCH OVEN BREAD

*1 package active dry yeast
1 cup warm water
1/2 cup sugar
3/4 teaspoon salt
1/2 cup melted butter
1 egg
Oregano + Basil + Thyme
Garlic Mustard
Wild Onion
3 1/2 cups bread flour*



Mix together all ingredients until dough forms. Let rise for in dutch oven or loaf pan between 2-6 hours. If you want it flat, press down with fingers to make flat before cooking. To make loaf, let rise in loaf pan. Bake fo 350 for 15 min. Briquettes: 14 on top, 7 on bottom.