

SOURDOUGH BREAD

Prepared by: Brad Patton

Source: Brad's Grandpa

For starter:

2 T yeast

2 T All Purpose Flour

2 T Sugar

1/2 C Sugar

3 T Instant Potato Flakes

For bread:

Starter

1/2 C Sugar

2 T Yeast

1 T Salt

7 C Bread Flour

1/2 c. canola oil

Starter (at least 5 days in advance):

Mix yeast, 2 T sugar and 1/2 C warm water in glass bowl. Let stand 5 minutes.

Add flour and 2 C warm water to yeast mixture. Put in glass jar, cover loosely with cloth. Allow mixture to stand for 5 days at room temperature, stirring each day.

At the end of 5 days, place in a clean jar with lid in refrigerator. Feed every 3 to 5 days as follows:

Night before making bread:

Remove starter from refrigerator and set on counter while preparing feeder mix, take lid off and leave off all day.

Mix 1/2 C sugar, 1 C warm water (microwaved) and 3 T of instant potato flakes. Add to starter and let stand out of refrigerator all day (or overnight).

Bread:

Take out 1 C of starter and return starter to refrigerator with lid.

In a measuring cup mix 1 1/2 C warm water, 1/2 C Sugar, 2 T Yeast. Mix well with wooden spoon.

In a large bowl, add sugar/yeast mixture, starter, bread flour, oil, and salt. Mix well.

Grease a large bowl and place dough in, turning it so oiled all over. Cover bowl lightly and let set out until doubled in size (4-5 hours).

After dough has doubled, punch it down and knead a few times. Divide dough in half and roll in to loaf pans. Oil the top of each loaf, cover with waxed paper and let stand 4 hours or all day.

Bake 40 minutes at 325 degrees, place on lower rack in Oven while baking. (Bread will "look" done at 20 minutes, but middle is still raw. Leave in whole 40 minutes.)

Alternate 1: 4 small pans at 325 degrees for 25-30 minutes.

Alternate 2: 2.9 oz rolls, 12 per pan, 325 degrees for 25 minutes or until tops are golden.

Brad's Notes: The fresher the better. This was my grandpa's recipe.