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RECIPE NAME: Pr John's REAL Bread Recipe

From the kitchen of: Pr John

Prep time: Not long, but be patient

Cook time (not including prep time): Could take 30 minutes

Serves # of people: Depends on how many loaves you make

Ingredients (list in order of use)

- Water
- Yeast
- Salt
- Honey
- Oil

OPTIONAL

- Sour Cream
- Rolled Oats

Directions (be as specific as possible)

- Put some water in a bowl, not too much.
- Add some yeast, like about a quarter size in your palm.
- Let that work for a few minutes
- Add a good dollop of honey, maybe a bit more.
- Add a heaping teaspoon of salt to the mix.
- Pour about 3 glubs of cooking oil into the mix.
- If you want, you can toss in a hand full of rolled oats or even a spoonful of sour cream.
- Add enough flour to make a dough that you can't stir with a spoon, but can still kneed with your hands. Kneed it till it stays together real nice.
- Let it rise for a while.
- Shape it into a bread loaf - round, torpedo, bun, whatever you want.
- Let it rise for a couple hours. Bake it at 380 degrees for about 30 minutes, maybe more,,, make sure the top and bottom have a nice tan.
- Then take it out and enjoy it.
- Seriously, that's about all I can tell ya.

Notes: (list any prep hints, substitutions, baking hints etc)

- Have fun.
- Don't get too caught up in the details.
- Add or Subtract from my recipe and call it your own!