

GRANDMA'S CORNER - BREAD

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GRANDMA'S HOME-MADE BREAD

Prepare two loaf pans by buttering them and adding sesame seeds (or other seeds) to bottom of pans.

In a large bowl, mix:

2 1/4 cups warm water

1 1/2 - 2 tsps salt

2 1/2 tsps dry yeast

1-2 tbsp sugar (molasses, syrup, brown sugar or honey)

Wait 5 min for yeast to work

Add 4-5 cups flour

(I used 1/4 c rolled oats, 1/2 c rye, 2 c whole wheat, and the rest, white flour.)

Add gradually and knead in between.

When mixed, knead for 5 more min.

adding butter to hands so flour doesn't stick. The batter should be elastic and feel like an earlobe when pinched.

Cover and let rise until doubled in size (about an hour and a half)



GRANDMA'S HOME-MADE BREAD CONTINUED...



When the dough has doubled in size, wet your hands, punch the dough down, split into two, shape into a loaf and put into pan. Allow the dough to rise again for about 30 min.



Preheat oven to 375 degrees

Now that the dough has risen again, bake at 375 degrees for 45-60 min. Bread should be a rich brown, and sound hollow when you tap it. The smell of the bread will be wafting through your kitchen. Take out of forms to cool and enjoy!



“All sorrows are less with bread. ”
— Miguel de Cervantes Saavedra

Save Money...Tips for using up your bread...

-By Susan Watson

-Put **grilled cheese sandwiches** on the menu - use any cheese you have on hand, or make it fancy with smoked Gouda, crispy bacon and blueberry jam



-**Bread crumbs!** Cut bread into 1/2” cubes, spread on a cookie sheet and allow to dry completely. Chop into bread crumbs in a food processor or blender, or a grinder if you have one.



-Make homemade **croutons**. Slice bread into cubes. Melt some butter in a large frying pan, add the bread cubes and fry on med-low heat, tossing occasionally until nicely toasted. These are great on a salad or added to a bowl of soup. Placed on a charcuterie board with cheese and cold cuts etc. would be a great use for these as well!



-Refresh bread by **slicing into ‘fingers’**. Fry both sides in a pan with butter. These are great served with a soup or salad, and kids love them! Again, think charcuterie board. Any type of bread would work here.



-For day old, or even three day old baguette, slice at an angle for longer slices, place in the toaster and **toast until nicely browned**. While still warm, rub with a clove of garlic and drizzle with olive oil. These are great as is, or make them into **bruschetta** by topping with a mixture of chopped tomatoes, basil, salt and olive oil. Why not add some cubes of fresh mozzarella? When fresh tomatoes are on hand from the garden, simply add a slice with a sprinkle of salt. Or get creative with your own topping ideas!



-Learn to make **bread pudding**. The possibilities here are truly endless! Toss some raisins and walnuts into the main mix. Sprinkle with another handful of nuts and a dusting of cinnamon sugar before baking.



-Everyone loves **French toast**! Stale bread is a great choice here, and white or wheat as well as baguette slices will work best. After placing in the pan, sprinkle cinnamon on slices before turning to cook second side (or use coconut to do the same). The finely cut unsweetened coconut you can buy at a health food store works best.



-A savoury **egg casserole called a strata** uses bread cubes as part of the mix. Filled with various kinds of veggies and cheese, mushrooms, sausage or bacon, it can be assembled the night before you want to serve it, and baked in the morning. It's a great stress free way to serve a hearty breakfast to friends and family.



-Make some **mini pizzas**. Toast slices of bread, spread slices with pizza sauce, then top with mozzarella. Place under broiler until cheese is melted. Add toppings of your choosing!

-If you don't have time to use your stale bread, simply slice it, bag it, and place in the freezer. It'll be there when you're inspired to use it.

