

Nevada Basque Shepherders Bread

Phyllis Eriksen - Wells, NV

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Servings: 15

Yield: 1 very large loaf

*3 cups very hot water
1/2 cup butter or margarine
or shortening
1/2 cup sugar
2 1/2 teaspoons salt
2 packages (four
teaspoons) active dry yeast
9 1/2 cups (approx) flour
salad oil*

Preparation Time: 45 minutes

Bake Time: 45 minutes

In a saucepan, combine the hot water, butter, sugar and salt. Stir until the butter melts. Let cool until just warm (110 to 115 degrees). Transfer to a large mixing bowl. Stir in the yeast. Cover. Set in a warm place until bubbly, about 15 minutes.

Add five cups of flour. Beat with a heavy duty mixer or wooden spoon to form a thick batter. With a wooden spoon, stir in enough of the remaining flour (about 3-1/2 cups) to form a stiff dough.

Turn the dough out onto a floured board and knead it smooth (about 10 minutes). Add flour as needed to prevent sticking. Turn the dough into a greased bowl. Cover and let rise in a warm place until doubled (about 1-1/2 hours).

Punch down the dough and knead on a floured board to form a smooth ball.

Cut a circle of foil to cover the bottom of a Dutch oven. Grease the inside of the Dutch oven and the inside of the lid with salad oil. Place the dough in the pot and cover with the lid. Let rise in a warm place until the dough pushes up the lid 1/2 inch (about one hour). Watch closely.

Bake, covered with the lid, in a 375 degree oven for 12 minutes. Remove the lid and bake for 35 more minutes or until the loaf is golden brown and sounds hollow when tapped.

Remove from the oven and turn the loaf out (you will need help) onto a rack to cool.

(The Basque Shepherders cut a cross on top of the bread dough before baking it, and then always gave the first slice to their dog.)

Per Serving (excluding unknown items): 317 Calories; 1g Fat (2.4% calories from fat); 9g Protein; 67g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 357mg Sodium. Exchanges: 4 Grain(Starch); 0 Lean Meat; 1/2 Other Carbohydrates.