

Rosemary Garlic Bread

(Makes two long loaves)

1 ½ T active dry yeast (2 packets)

2 ½ cups warm water (110 to 120 deg)

2/3 cup granulated sugar

8 T butter – unsalted

1 T Kosher salt

¼ cup chopped rosemary (About 4 large sprigs)

Substitute 4 teaspoons dried rosemary if unable to get fresh

6-10 cloves fresh garlic minced fine

6- 7 cups all-purpose flour

Melt ¼ cup butter in microwave and set aside.

In the bowl of a stand mixer, add sugar and water. Sprinkle the yeast over the top and swirl with spoon to combine. Allow to sit for **about 10 mins**. Allow the yeast to bloom and becomes aromatic.

Add the melted butter (making sure it is not too hot) plus 4 cups of flour and salt. Mix on low using a dough hook until smooth. Add Rosemary and garlic to the mix. Add remaining flour..... 1 cup at a time , gradually until a soft dough ball forms.

Melt another tablespoon of butter in a large mixing bowl and let it cool a little then put your dough in the bowl, turning to coat with the butter.

Set aside to rise for one hour.

Punch down onto a floured bread board and shape into 2 loaves.

Place in greased 9x5 loaf pans

Cover and let rise in a warm spot until doubled for about 60 mins.

Preheat the oven to 350 deg F and place rack in center of oven

Bake for 30 – 35 mins or until golden brown.

Great served with pork roast dinner.