



RECIPES

Crusty Rye Bread

2 cups rye flour
2 TBSP. extra virgin olive oil
1 TBSP. dry yeast
2 TBSP. cider vinegar
1/2 cup warm water
1/2 cup unbleached white flour
1 tsp. salt

In a large deep bowl, put in the rye flour. Dissolve the yeast in the warm water and add to the bowl. Add oil, vinegar, and salt. Stir until well incorporated. Add the white flour. Knead until the dough is pliable. Form into a round. Use a brush to oil the surface of the dough and set in a large bowl. Cover with a kitchen towel and allow the dough to rise until it has doubled in size. Place the dough in a sprayed round or rectangular bread pan. Preheat oven to 350 degrees and bake for 1 hour 15 minutes. Allow bread to cool slightly before slicing.