

ArmadilloPepper.com

Wild Onion Bread Recipe

Yield: 1 servings

- 1 1/2 oz Package onion soup mix
- 3/4 c Hot water
- 1 pk Dry yeast
- 2 T Sugar
- 2 T Warm water
- 1 x Egg
- 2 x Recipies Dry Baking Mix
- 1 c Sourdough Starter

Add soup mix to 3/4 cup hot water;let stand until lukewarm. In a separate container, soften yeast and sugar with 2 tablespoons warm water. Beat soup mixture and yeast mixture together with egg, 1 cup Dry Baking Mix and Sourdough Starter. Stir in remaining Dry Baking Mix to make a stiff dough. Place on a floured surface;knead until smooth and elastic. Place in a greased bowl, turning to grease top. Cover and let rise for 2 hrs. Shape into a round loaf. Place on a greased pan, cover and let rise 45 mins. Bake in a 375 Deg. oven for 35 mins.

Recipe via Meal-Master (tm) v8.05