

Dan Ralston's Kitchen

Pete Wright's English Muffin Bread

2 Loaves

2 cups milk
1/2 cup water
5 1/2-6 cups flour
2 pkgs. yeast
1 tbs. sugar
2 tsp. salt
1/4 tsp. baking soda
Corn meal for dusting

Probably the best left-over thanksgiving turkey sandwich I ever had was at Pete and Sally Wright's house in Rye, New York and was made with this bread. Toasted, it is a super breakfast treat.

Combine milk and water and heat to very warm (120-130 degrees). Combine 3 cups flour, yeast, sugar, salt, and baking soda. Add flour mixture to the liquid, beating constantly until the batter smooth. Add flour until the batter is stiff. Grease two 8 1/2 in. X 4 1/2 in. loaf pans and sprinkle with cornmeal. Pour equal portions of the batter into the loaf pans. Sprinkle the tops with cornmeal. Let rise in a warm place until doubled (1-2 hours). Preheat oven to 400 degrees. Bake the loaves for 25 minutes or until the tops are lightly browned.

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