# COMMENT Sourdough starter is key to a good bread dough

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The recipe today is for cheesy onion bread. We think this recipe should have some fresh chopped chives, green onions or parsley sprinkled on, after baking, but just before serving.

However, we did not add it into the recipe, because we didn't have any of the above in the house when we took it out of the ovenand nobody was going to wait to eat it while someone went to the store to fetch!

I've been reading about sourdough starters lately. I've never done it myself, but I understand that an established sourdough starter is the key to really great sourdough bread. For those that don't bake bread, a sourdough starter is simply a mixture of flour, water and some established starter that is allowed to rest in a glass or ceramic container with a lid in a refrigerator. The starter will grow. As it grows,

#### **Cheesy Onion Bread** Makes 1 loaf INGREDIENTS

• 1 round sourdough loaf

- 1 1/2 cups grated old cheddar
- 1/2 red onion, minced fine
- 1/2 cup butter

#### **METHOD**

1. Slice bread, three quarters of the way through (leaving attached at the bottom) into 10 slices.

2. In a small fry pan, melt butter, add onions and sauté until onions are soft, only a couple of minutes.

3. Brush butter and onion mixture onto both sides of each slice.



this long fermentation, allows the naturally occurring yeast and bacteria to develop and will ultimately yield that slightly sour taste that we all love from a sourdough bread.

I was reading an article about a woman who has a sourdough starter that is about 125 years old. It was started the same year the Eiffel Tower was built. Imagine how many people have enjoyed bread, pancakes, biscuits from that one batch of starter, begun so long ago.

Not sure if there's anyone out there that has a well established starter, but if you do and you're willing to share a bit so that I can get one started, please let me know! You can email the address shown here.

In the meantime, have fun and keep cooking!



4. Sprinkle cheese in between each slice and over the top.

5. Bake uncovered at 350 degrees F. for approximately 20 minutes until cheese is melted and bread is hot.

6. Serve and enjoy!

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