

No-Knead Trail Bread

George Johnson
Silver Sage Sams

Ingredients:

5 cups flour
1 tbsp salt
1 pkg yeast
2¹/₃ cups warm water (110-115 degrees)

Preparation:

Mix all ingredients – you may add extra water if needed. Cover the bowl and let sit for 12 hours. Dump dough on a floured surface and let sit for 40 minutes. Heat dutch oven with rubbed Crisco on the sides, lid and bottom. Fold bread dough corners on top and place it into the warm dutch oven, folded corners up. Cook at 450 degrees for 40-45 minutes. Remove as soon as possible onto a wire rack.

