

Cheddar Chive Bread

We love to prepare some of our specialty bread for our Special Events Dinners. This Cheddar Chive Bread will be served at the Valentines Dinner, along with our “Beef Wellington” or “Chicken Cordon Bleu”. This bread is also the perfect accompaniment to a piping hot bowl of Chili. This wonder cheese bread can also be made into rolls or soft bread sticks.

- 2 packages (1/4 ounce each) active dry yeast
- 2 cups warm water (110-115 degrees)
- 5-3/4 to 6-1/4 cups all-purpose flour
- 3 cups (12 ounces) shredded cheddar cheese
- 1/2 cup chopped dried chives
- 1/4 cup butter, softened
- 1/4 cup sugar
- 1-1/2 teaspoons salt
- 1 teaspoon dried thyme

Directions:

In a large mixing bowl, dissolve yeast in warm water. Add 3 cups flour, cheese, chives, butter, sugar, salt and thyme; beat for 2 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and shape into two loaves. Rise till doubled. Bake at 350 degrees for 40-45 minutes.

Adena is putting on the final touches!
You can reserve
your copy to be one of the first
ones to receive
“A Confirmed Reservation”
when they arrive.

Name _____

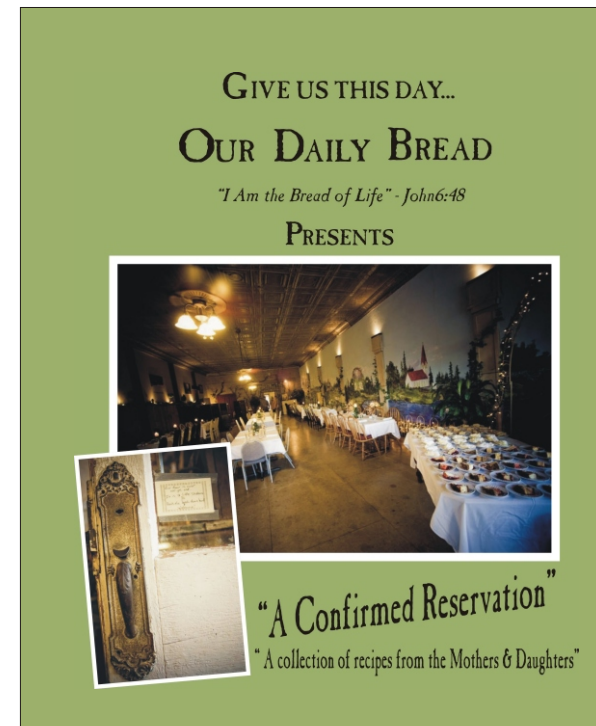
Address _____

City, State, Zip _____

Phone _____

email: _____

*A sneak peek recipe at our new cookbook!



Fold - Punch with a three ring punch and insert in "Our Father's Table Cookbook"