



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

NO-KNEAD BREAD - adapted from Jim Lahey, Sullivan Street Bakery

3 cups all-purpose flour
1 $\frac{3}{4}$ cups water
 $\frac{1}{4}$ teaspoon instant yeast
1 $\frac{1}{4}$ teaspoon salt
cornmeal (for dusting)

THE STEPS:

- Mix all of the dry ingredients in a medium bowl.
- Add water and mix together with a wooden spoon. *The dough will be sticky and lumpy.*
- Cover the bowl with plastic wrap and let the dough rest at least 12 hours at room temperature. *I left mine for 20 hours. The dough will have bubbles on the surface and be very tacky.*
- Sprinkle some cornmeal, making an eight" circle, onto a piece of waxed or parchment paper
- Using a rubber spatula, scrap the dough out of the bowl onto the cornmeal sprinkled circle
- Fold each side of the dough onto itself, making a smaller neater ball.
- Using another piece of baking paper, again sprinkle it with cornmeal
- Lift the parchment paper with the dough ball up and quickly invert so that the dough ball lands seam side down on second piece of parchment paper. *The top of your dough ball will be covered in cornmeal.*
- Cover the dough with a cotton towel - *don't use terry-cloth* and let rise 2 hours at room temperature, until more than doubled in size.
- Place a heavy 3-5 quart covered pot in oven and turn oven 500°F. *No need to put lid in oven. I used my Le Creuset 3 qt casserole.*
- When oven is ready, remove the pot from the oven and place the dough in the pot seam side up. *Using the parchment paper lets you lift the dough easily.*
- Cover with the lid, place pot back in oven and bake 30 minutes
- Then remove the lid and bake 15-30 minutes uncovered, until the loaf is nicely browned.
- Remove from oven and invert onto a cooling rack.

THE LOVE: The most important thing with this recipe is to give the yeast enough time to do it's thing and to use a good heavy pot with a secure lid.