

# Marmee's Recipes



[www.MarmeeDear.com](http://www.MarmeeDear.com)

# Marmez's Potato French Bread

Place ingredients into BOSCH mixer bowl equipped with the dough hook in this order:

**3 cups hot water (115°)**

**4 cups unbleached bread flour**

**2 Tbsp. SAF™ yeast**

**1 Tbsp. sugar**

**1 Tbsp. olive oil**

**3/4 cup mashed potato flakes**

**1 scant Tbsp. sea salt**

Mix on speed #1 to combine ingredients. Add in:

**1 1/2 - 3 cups unbleached bread flour**

**1 cup freshly milled Prairie Gold™ wheat flour**

Knead 4 minutes on speed # 2. Let stand in the mixer bowl and rest for 30 minutes. Remove dough from bowl onto an oiled or lightly floured surface. Divide into 3 equal portions. Make out long skinny baguette loaves or free-form round loaves. Brush tops with an egg wash (1 egg beaten with 2 Tbsp. water). Dust loaves lightly with flour. Slash into loaves about 1/2" deep in a diagonal pattern. I use kitchen scissors to do this. Let rise until doubled in size. Bake at 400° on greased baking sheets or round baking pans (for round loaves) for 25 minutes or until a deep golden brown on the outside. Cool on wire racks. Slice thickly and dip in garlic butter.

# Greenø's Garlic Butter

- 1 stick butter, melted**
- 3 Tbsp. olive oil**
- 1 Tbsp. fresh minced garlic**
- 1/2 tsp. garlic salt**
- 1 Tbsp. parsley flakes**

Mix and stir to combine all ingredients. Serve in small bowls for dipping thick slices of Marmee's French Potato Bread.

## Ready-To-Use Garlic

You will need:

- 1 clean glass jar with a tight-fitting lid**
- Olive Oil**

**Dried/Dehydrated Minced Garlic** (I buy in bulk)

Next — this is ALL easy!

1 ~ Take a clean glass jar and fill it one third full of dried, minced garlic.

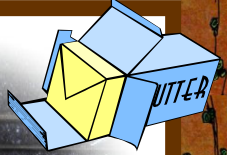
2 ~ Next add in 2 Tbsp. of olive oil for each pint-sized jar used (so if you are using a quart add in 4 Tbsp.)

3 ~ Fill the rest of the jar up with boiling water leaving about an half-inch at the top as it will swell.

4 ~ Screw on a tight lid and shake it all up.

5 ~ Place in the refrigerator.

**DONE!** Next time you are cooking and need some minced garlic cloves, open up the refrigerator, grab your jar and spoon it out. I use this in my garlic butter too!



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