

BY JODÉ LEMMON

jode@everblossomfarm.com

OREGANO AND ONION BREAD

If, like me, you are not an experienced bread maker, please don't be intimidated by a little yeast. This recipe, from Bon Appétit, May 1995, uses the **oregano** in your box this week, and all those **scallions** we've been stocking up. I hope you'll find it to be an incredibly easy bread to make.

Oregano and Onion Bread

Makes 2 loaves

2 tablespoons olive oil
½ cup chopped onion or scallions
1 ½ cups warm water (105°F to 115°F.)
1 envelope dry yeast
1 teaspoon sugar
4 ½ cups (about) unbleached all purpose flour
2 ½ teaspoons salt
¼ cup chopped fresh oregano
1 egg, beaten with 1 tablespoon water

Heat oil in heavy small skillet over medium heat. Add chopped onion and sauté until translucent, about 5 minutes. Remove from heat. Cool.

Pour 1 ½ cups warm water into small bowl. Stir in yeast and sugar. Let stand until foamy, about 10 minutes.

Mix 4 cups flour and salt in large bowl. Stir in onion and any oil remaining in skillet. Add yeast mixture and oregano and mix well. Knead briefly in bowl just until dough comes together.

Turn out dough onto generously floured surface. Knead until dough is smooth and elastic, adding more flour by tablespoonfuls as necessary to keep dough from sticking, about 10 minutes.

Oil a large bowl. Add dough to bowl, turning to coat. Cover bowl with kitchen towel. Let dough rise in warm draft-free area until doubled in volume, about 1 hour.

Oil a heavy large baking sheet. Punch down dough. Turn out onto floured work surface and knead briefly. Divide into 2 equal pieces. Shape each piece into smooth 6-inch round loaf. Place loaves on prepared baking sheet. Cover with kitchen towel. Let rise in warm draft-free area until double in volume, about 45 minutes.

Preheat oven to 450°F. Brush each loaf with some of beaten egg. Bake 10 minutes. Reduce oven temperature to 350°F. Bake until bread is golden brown and sounds hollow when tapped on bottom, about 35 minutes. Transfer loaves to racks and cool. (Can be prepared 1 day ahead.

Wrap tightly in foil and store at room temperature.)

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.