

# Tim Farmer's Country Kitchen

## ROSEMARY PEPPER BEER BREAD

*¼ cup sugar*  
*1 ½ teaspoon salt*  
*2 packages of yeast*  
*2 cups flour*  
*2 tablespoons black pepper*  
*½ tablespoon rosemary*  
*½ teaspoon garlic powder*  
*1 teaspoon basil*



Mix together dry ingredients in large bowl.

*12 ounces beer*  
*½ cup water*  
*3 tablespoons oil*

Heat wet ingredients until very warm. Pour into dry ingredients and blend with electric mixture until smooth. Turn up speed and blend for 3 minutes.

*3 cups flour*

With wooden spoon, gradually add 3 cups of flour until dough is forming. Turn out onto floured cutting board and knead, adding additional flour as needing to make dough elastic. Oil a clean bowl and roll dough around inside until coated with oil. Cover with a towel and leave in a warm place for 1 hour.

Punch down dough and knead a few more times. Oil up Dutch oven, or baking dish, top with corn meal and place bread inside. Cover with towel for 45 minutes. Bake at 350 degrees for 30-40 minutes.

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