

# TIM FARMER'S COUNTRY KITCHEN

## GREEK STREET BREAD

*1 teaspoon sugar*  
*1 package active dry yeast*  
*1/2 cup warm water*

Mix together sugar, yeast and warm water and let sit for 10 minutes.

*1 tablespoon salt*  
*1 cup warm water*

Mix together salt and water until dissolved.

*4 cups flour*  
*1 cup warm water*

Add flour to bowl and stir in yeast mixture. Add salt and water mixture and start to knead the bread. Add more water (1/2 cup at a time) until dough starts to form. Knead into a ball for 10 minutes, cover with towel and let sit in warm spot for 2 hours.

After 2 hours, punch down dough, knead into ball and let sit another 30 minutes. Punch down dough again and separate into two round loaves. Place on greased baking sheet, slice top with three shallow knife cuts and bake at 375 degrees for 40 minutes.

