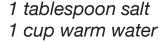
TIM FARMER'S COUNTRY KITCHEN

GREEK STREET BREAD

1 teaspoon sugar1 package active dry yeast1/2 cup warm water

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





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.