

Red Wine Rosemary Bread

Ingredients:

- 3 cups of bread flour
- 1 ½ teaspoons kosher salt
- 2 tablespoons fresh rosemary, chopped fine
- 1 teaspoon freshly cracked black pepper
- ½ teaspoon active dry yeast
- 1 ¼ cups warm water
- ¼ cup red wine, warmed slightly (I used a cabernet but I'm sure any kind you prefer will taste great)

Directions:

Sift together flour, salt, rosemary and pepper in a large bowl. Dissolve yeast in warm wine, add water to wine and mix all of the liquid into the dry ingredients. Mix until it forms a shaggy ball (very shaggy, don't fret). Cover the bowl with a towel and put it in a warm place to rise for 16-20 hours (an oven, turned off, works great).



After 16-20 hours turn the dough out onto a lightly floured surface. The part of the dough that was flush with the bowl while rising will be the top of your loaf. Shape the loaf by tucking the bottom, ragged parts into the center of the loaf—it will look like a belly button. Turn the shaped loaf over, place it in a bowl, cover it and let it rise for 2 more hours—it should about double in size. When you have 30 minutes left of rise-time, place a heavy, lidded pot into the oven at 450 degrees. Let it heat up for 30 minutes, then place the bread into the pot, cover it and let it cook for 30 minutes. After 30 minutes uncover the pot and bake for an additional 15-20 minutes, or until the bread has a golden, crackly crust.