

NO KNEAD BEER BREAD

Ingredients:

1 1/2 teaspoons active dry yeast
4 1/2 cups all-purpose flour, divided
1/2 cup warm water (100 degrees F or 38 degrees C)
1 (12 fluid ounce) can or bottle beer
1 1/2 teaspoons fine salt
1/2 cup diced onion
1 Tablespoon dill
all-purpose flour for dusting
1 Tablespoon olive oil

Directions:

Stir together yeast, 1/2 cup flour and warm water in a large bowl. Cover with a towel soaked in hot water but press out the water so it does not drip into the mixture. Let sit in a warm spot for about 30 minutes (I like my oven with just the light turned on).

Stir beer, remaining flour, onions, dill, and salt into the bowl. Mix until all the flour is incorporated and forms a thick sticky dough that pulls away from the sides of the bowl. Cover with a towel soaked in hot water (press out the water same as above) and let rise in a warm spot for 2 hours, until doubled in size.

Scrape all the dough from the bowl with a rubber spatula, and place on a well-floured surface. Generously flour the top of the dough and form into a loaf shape.

Rub the entire inside of a cast iron pot with the olive oil. Transfer loaf to the cast iron and sprinkle the top with flour. Cover loosely with a dry towel and let rise for 30-40 minutes.

Preheat the oven to 400 degrees F.

Place a small loaf pan of warm water on a lower rack to humidify the oven.

Slash a long slit in the top of the loaf with a sharp knife or razor. Place on the rack above the pan of warm water in the oven. Bake for 55 minutes, until the loaf is golden brown.

Transfer to a cooling rack. Let cool completely before slicing and serving.

