

# What's Simmering ... With Chef Jack!



Greetings to all!

Well, by the time you get this, the Club will have re-opened. I would encourage all of you to stop in for a drink and/or a bite to eat and see the updates, new menus and familiar faces. Along with freshening up various parts of the member areas, we freshened up some of the other areas as well. Traci and Angela painted my office and the color was their choice ("Inspiration" since they provided the women power). We'll see how it looks and works. I have not seen it yet!

Be sure to check out all of the upcoming events; April is packed with many great events. Also, on Friday nights we will have live music and a special chocolate and mini sweets offering.

Take care,

Chef Jack

Here is a fun and easy recipe. It involves very little work, yet yields a great tasting loaf of bread. Be sure to read the recipe through once or twice and then enjoy!

## **Recipe: No-Knead Bread** - Published: November 8, 2006

Adapted from Jim Lahey, Sullivan Street Bakery

Time: About 1½ hours plus 14 to 20 hours rising

<b>Amt.</b>	<b>Unit</b>	<b>Ingredients</b>
3	cups	All-purpose or bread flour, more for dusting
1/4	tea.	Instant yeast
1 1/4	tea.	Salt
1 1/2 - 1 5/8	cups	Water

Cornmeal or wheat bran as needed.

1. In a large bowl combine flour, yeast and salt. Add 1 1/2 to 1 5/8 cups water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.
3. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.
4. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6 to 8 quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Yield: One 1½-pound loaf.