

Green Chili Cheese Bread

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Ontario

1st Place

¼ cup Sugar

1 tablespoon Salt

1 package active dry Yeast

4 ½ cups all-purpose Flour

1 ½ cups Milk

2 teaspoons Butter or Margarine

1 (7-ounce) can diced Green Chilies

1 cup grated Cheddar Cheese

1. Combine Sugar, Salt, Yeast and 1 ½ cups of Flour in a large bowl; set aside.
2. Heat Milk and Butter on Margarine in a saucepan over low heat until very warm, approximately 120 degrees fahrenheit.
3. Place dry ingredients in a mixing bowl. Gradually add liquid and beat just until blended; beat for 2 minutes on medium speed. Beat in ½ cup Flour to make a thick batter, beating for an additional 2 minutes, scraping bowl often. Using a wooden spoon, add another ½ cup Flour, Green Chilies and Cheddar Cheese.
4. Turn dough onto lightly floured surface. Shape dough into a rectangle; roll out to about ⅓-inch thick. Roll from short end to short end, jelly roll fashion, folding under ends. Place seam-side down in a loaf pan; allow to rise until doubled in size, about 1 hour.

Preheat oven to 400 degrees fahrenheit.

5. Bake in preheated oven for 25 to 30 minutes until golden. Remove from pan. Brush top with melted Butter; allow to cool.