

## Rye Bread

Henry L. Schmick, e-mail message to Michael Miller

On Sundays and special days we always had chicken noodle soup with butterballs and fresh rye bread. These recipes are from my mother, Rosie Frank Schmick.

Boil until tender 2 medium potatoes, diced. Mash potatoes and add warm water to make about 3 1/2 cups.

Dissolve 1 package of yeast in about 1/4 cup warm water to which about 5 tsp. sugar have been added.

In a large bowl, sift 1 1/2 cups of white flour and 2 1/2 cups of white flour and 2 1/2 cups of rye flour. Add yeast and potatoes water, enough to make a not too thin batter. Beat until smooth. Let rise until bubbly.

Add 1 tablespoon salt and enough white flour to make a stiff dough. (about 4 to 4 1/2 cups). Unbleached flour may be used in place of white flour. Knead until well mixed.

Let rise in well greased bowl until double in bulk. Work down and let rise again. Make into 2 loaves let rise for about 20 minutes.

Bake in 350 degree oven for about 45 minutes or until desired brownness.