

Olive Bread

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Bon Appetit:

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 3 hours

Serving Ideas: Serve with a shallow bowl of olive oil and balsamic vinegar for dipping.

Yield: 1 Loaf

Cuisine: Italian

Thick bread with lots of black and green olives and olive oil.

8 large Green Olives (plus a Little of the Juice), sliced

1 can Black Olives-with Juice, sliced (1 oz.)

1/3 cup extra virgin olive oil

1/3 cup water

1/2 tsp salt

1 tsp balsamic vinegar

1 tbl. granulated white sugar

1/2 cup rye flour

2 1/2 cups bread flour

1 package active dry yeast

Place in bread machine. Start machine.

OR

Place all ingredients except olives and balsamic vinegar in bread machine. Set to dough setting. A few minutes before end of last kneading put in olives and vinegar. This will leave olives more intact. Vinegar inhibits gluten production so add it at the very end of last kneading.

When machine is done punch down dough and place in greased bread pan.

Let rise until doubled. Place in preheated 350-degree oven and bake for 40 minutes. I like to remove loaf from pan and let bake right on the rack for the last 5 minutes or so. This makes a more crispy crust.

Remove from oven and place on cooling rack (without baking pan). Allow to cool at least 10 minutes before cutting.

Per Serving (excluding unknown items): 207 Calories; 8g Fat (34.3% calories from fat); 5g Protein; 29g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 108mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat.