

# Eureka Bread

Seasoned snack bread especially good with sausage and sharp cheddar cheese.

Makes an attractive contrast on a plate of assorted light and dark breads.

Excellent as toast.

5 to 5½ cups	all-purpose flour
4½ Tbsp	instant yeast (2 packages)
2 Tbsp	sugar
2 Tbsp	dried onion
1 Tbsp	salt
1 tsp	dried oregano
1 tsp	dried basil
1 Tbsp	caraway seeds
15 oz	tomato sauce
½ cup	water
2 Tbsp	butter
¼ to ½ cup	cornmeal

In large mixer bowl, combine 2 cups flour, yeast, sugar, onion, salt, oregano, basil, and caraway seed; mix well. In saucepan, heat tomato sauce, water, and butter until warm (120-130°; butter does not need to melt). Add to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a firm dough. Knead on floured surface 5 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until double, 1 to 1½ hours.

Punch down dough. Divide into 2 parts. On lightly floured surface, shape each half into a round loaf. Mix cornmeal with some flour and lightly coat bread peel; place loaf on peel. Cover with light towel; let rise in warm place until almost doubled, about 1 hour. Bake at 375° for 30 to 35 minutes until golden brown. Can also rise and bake on a large, greased cookie sheet if no peel and stone are available. Remove from cookie sheet or stone; cool.