

Green Chile Bread



6 1/2 cups of Hudson self rising flour

5 tablespoons of sugar

1 1/2 packs of yeast

1 1/2 tsp of salt

1 1/4 cup of 110 degree water

2 tblspn of melted butter

3/4 cup of warmed milk

8 in of peeled green chile's pureed

3/4 tsp of cayenne pepper

Mix all ingredients in a bowl and set aside to rise for two hours.

Put dough into pans and bake at 350 degrees until golden brown.

Mix the yeast and sugar in the warm water and milk for 5 -6 min till it starts to work then mix it all ingredients in the flour..n kneed for 6 or 7 min ..then let rise for a and a half..then punch dough down and roll into loaf put in greased pan and cover and let rise again for another hour and half..
Then bake for 40 min at 375