

NEVADA BASQUE BREAD



RECIPE BY: **DEB BASQUEZ**

COOKING METHOD: DUTCH OVEN

Nevada Basque Bread is easy to prepare with a few simple ingredients. You can make a large loaf or small dinner rolls with this recipe.

INGREDIENTS

- 3 cups very hot water
- 1/2 cup sugar
- 1/2 cup (1/4 pound) butter or margarine, plus additional for the Dutch oven
- 2 1/2 teaspoons salt
- 2 packages active dry yeast
- 9 1/2 cups all-purpose flour

DIRECTIONS

1. In a large bowl, combine the hot water, butter, sugar, and salt. Stir until the butter is melted. Let cool to about 110 degrees F (45 degrees C).
2. Stir in the yeast; cover and set in a warm place until bubbly, about 15 minutes.
3. Beat in about 5 cups flour to make a thick batter. Stir in about 3 1/2 cups more flour to make a stiff dough. Scrape the dough onto a floured board. Knead until smooth and satiny, about 10 minutes, adding as little flour as possible to prevent sticking.
4. Place the dough in a greased bowl; turn over to grease the top. Cover and let rise in a warm place until doubled, about 1 1/2 hours.
5. Punch the dough down and knead briefly on a floured board to release the air. Shape into a smooth ball or into rolls.
6. Melt the additional butter in the bottom of the Dutch oven. Place the dough or rolls, rolled in butter, into Dutch oven and cover with the lid. Let rise in a warm place until the dough rises, about 30 minutes.
7. Bake, covered, with a lid in a 350 degree F (175 degree C) oven for 45 minutes or until the loaf or rolls sound hollow when tapped on the bottom.



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SMOKED PRIME RIB



RECIPE BY: **HOGTAIL**

COOKING METHOD: SMOKED

Prime rib is smoked whole then sliced to serve in a delightful way to cook this beautiful cut of beef.

INGREDIENTS

- Whole bone in prime rib
- 2 teaspoons salt
- 1 sprig rosemary
- 1 teaspoon cracked black pepper
- 1 sprigs thyme
- 1 stick (115g) salted butter, softened
- 1 sprig tarragon
- 2 cloves garlic, finely diced

DIRECTIONS

1. Review the prime rib and trim any surplus fat or similar.
2. Remove the leaves from the sprigs of rosemary, thyme, and tarragon. Finely dice or to your preferred size.
3. In a bowl combine the diced herbs, diced garlic, salt, pepper, and butter. Using your hands combine the butter and other ingredients well.
4. Smear the butter all over the prime rib then leave to rest for 12 hours in a refrigerator or cooler.
5. Light the smoker and bring to a temperature of between 200 and 250 degrees F (95 and 120 degrees C). When at temperature add a chunk of cherry wood.
6. Place the prime rib in the smoker and smoke for 8 hours. Check at 2 hours and add the second chunk of wood. Check at 4 hours and every hour after that, checking the temperature each time. For a medium rare result target 140 degrees F (60 degrees C)
7. When cooked, put the prime rib in a warm sheltered location to rest for 30 to 60 minutes. Slice and serve immediately.



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