Homemade Pita Pocket Bread

Soft homemade round breads with a pocket inside! Yield:

8 whole pita pockets (or 16 halves) Ingredients:

1 cup warm water (110-115 degrees)
1 tablespoon oil
1 teaspoon salt
2 teaspoons sugar
3 cups all-purpose flour
1 1/2 teaspoons dry yeast Instructions:

1. In a large bowl, combine first 4 ingredients. Add 1 cup of the flour, along with the yeast, and stir to mix. Add remaining flour and knead to make a soft dough. (Add additional flour if necessary during kneading.)

Alternately, if you have a bread machine, you can put the ingredients in the pan in the order listed and use the dough cycle. When the dough cycle is complete, then skip to step 3!

2. Put your dough into a bowl, lightly oil the top, and cover. Set in a warm place to rise, until almost double (about an hour). I like to turn my oven on for a minute or two, then turn it off, and let the dough rise in there, since our house is cool.

3. Punch dough down and turn onto a lightly floured surface. Using a sharp knife, cut dough into 8 equal pieces. Form each piece into a ball. On a lightly floured surface, roll each ball into a 6- or 7-inch circle.

4. As you roll the rounds, set them aside on a lightly floured countertop or table, and cover loosely with a towel. Let rise for about 25-35 minutes, until slightly puffy. (The rounds will still be thin though! :D)

5. Preheat oven to 500 degrees. Place 2 rounds, side-by-side, onto a wire rack, such as is used for cooling things. Place rack in the middle of the oven. Bake for 4-5 minutes, until puffy and just slightly browned. (If bread is too browned, it will be dry and not pliable.)

6. Remove rack from oven and immediately wrap/layer pita breads in a damp towel, to soften. Continue baking the remaining breads, layering them between damp towels as soon as they’re baked. Allow breads to completely cool.

7. Cut pita breads in half, or split the top edge, and fill as desired.

8. Store pitas in a plastic zipper bag in the fridge for a few days, or place in the freezer for longer storage. To re-warm pitas, wrap them in a damp towel and then wrap in foil. Place in a warm (200-250 degree) oven for about 20 minutes.



Homemade Pita Pocket Bread

This recipe is from Tammy’s Recipes.

Whole Wheat Pita Pockets

Soft whole wheat round breads with a pocket inside! Yield:

8 whole pita pockets (or 16 halves) Ingredients:

1 1/4 cup warm water (110-115 degrees)
1 tablespoon oil
1 teaspoon salt
2 teaspoons sugar
2 3/4 cups whole wheat flour
1/3 cup gluten*
1 1/2 teaspoons dry yeast Instructions:

1. In a large bowl, combine first 4 ingredients. Add the gluten and 1 cup of the flour, along with the yeast, and stir to mix. Add remaining flour and knead to make a soft dough. (Add additional flour if necessary during kneading.)

Alternately, if you have a bread machine, you can put the ingredients in the pan in the order listed and use the dough cycle. Skip to step 3 if using your bread machine!

2. Put your dough into a bowl, lightly oil the top, and cover. Set in a warm place to rise, until almost double (about an hour). I like to turn my oven on for a minute or two, then turn it off, and let the dough rise in there, since our house is cool.

3. Punch dough down and turn onto a lightly floured surface. Using a sharp knife, cut dough into 8 equal pieces. Form each piece into a ball. On a lightly floured surface, roll each ball into a 6- or 7-inch circle.

4. As you roll the rounds, set them aside on a lightly floured countertop or table, and cover loosely with a towel. Let rise for about 25-35 minutes, until slightly puffy. (The rounds will still be thin though! :D)

5. Preheat oven to 500 degrees. Place 2 rounds, side-by-side, onto a wire rack, such as is used for cooling things. Place rack in the middle of the oven. Bake for 4-5 minutes, until puffy and just slightly browned. (If bread is too browned, it will be dry and not pliable.)

6. Remove rack from oven and immediately wrap/layer pita breads in a damp towel, to soften. Continue baking the remaining breads, layering them between damp towels as soon as they're baked. Allow breads to completely cool.

7. Cut pita breads in half, or split the top edge, and fill as desired.

8. Store pitas in a plastic zipper bag in the fridge for a few days, or place in the freezer for longer storage. To re-warm pitas, wrap them in a damp towel and then wrap in foil. Place in a warm (200-250 degree) oven for about 20 minutes.



Whole Wheat Pita Pockets

This recipe is from Tammy's Recipes.

Overnight Challah French Toast

Chunks of challah tossed with egg and milk, topped with fruit and a crumb topping before being baked Yield:

16 servings Ingredients:

1/2 of a large loaf of challah, torn into large chunks (about one square inch) – this should make about 12 cups of torn chunks and should fill your 9×13-inch baking dish about 3/4 full.
5 eggs
3 tablespoons sugar
2 teaspoons vanilla
3 cups milk

3 cups of fresh or frozen berries, cut into bite-sized pieces (We have used cranberries and strawberries so far, and I'm sure blueberries would work, also.)

Crumb topping ingredients:

3/4 cup flour
1/2 cup brown sugar
3/4 cup quick oats
1 teaspoon cinnamon
1/2 cup (1 stick) butter, softened Instructions:

1. Grease a 9×13-inch baking dish. Place torn challah in a layer in the baking dish. (Dish should be at least 3/4 full.)

2. In a medium-sized mixing bowl, lightly beat the eggs, sugar and vanilla. Add the milk and mix. Pour over the bread. Cover dish and refrigerate overnight.

3. Combine crumb topping ingredients in a bowl and cut together until a coarse crumb mixture forms. Cover (or put

into a ziplock bag or container) and refrigerate or save until the morning. I also make sure the fruit is all ready for the morning, by chopping if needed.

4. In the morning, stir the bread mixture in the baking dish, and smooth out into a layer in the bottom again. Sprinkle fruit over the top and then sprinkle the crumb topping over the fruit.

5. Bake at 375 degrees (350 degrees if using a glass baking dish) for about 55-60 minutes, until the center is set. If you pulled the dish out of the fridge right before you bake it, then put the dish in the oven before you turn on the oven. If the dish has been out at room temperature for 30+ minutes you can pre-heat the oven if you wish.

6. Serve hot and enjoy! We also like the leftovers, cold.



Overnight Challah French Toast

This recipe is from Tammy’s Recipes.

Crusty Home-Style Bread Bowls

Ingredients:

1 cup warm water (110-115 degrees F)
1 tablespoon sugar
1 teaspoon salt
2 3/4 cups all-purpose flour
2 teaspoons dry yeast
1 egg yolk
1 tablespoon water
Instructions:

1. In mixing bowl, combine water, sugar, and salt.

2. Add flour and yeast (start with 2 cups of the flour). Stir and
then knead to make a smooth, slightly sticky dough. Knead for about 5
minutes. Cover and let rest for 10 minutes

3. Grease the outsides of eight 6-ounce glass custard cups (oven-safe). Place cups upside down on ungreased cookie sheets.

4. Divide dough into 8 equal pieces. Pat or roll each piece into a
5-6 inch circle, on a lightly floured surface (or oil your hands and
just form the dough in your hands). Shape dough over the outsides of the
greased cups. Allow dough to touch cookie sheet, but not to curl under
the edges of the cups.

5. Cover and let rise in a warm place for 20 minutes or until slightly puffy.

6. Pre-heat oven to 375 degrees F. Mix egg yolk and water; brush
gently over the bread bowls. Bake for 18-22 minutes, until bread is done
and bowls are golden brown. Remove from oven and immediately, carefully
remove bread from bowls. (I used oven mitts, since bowls and bread are
very hot.)

7. Cool bread bowls upright on wire rack. Serve with chili or soup of your choice!



Crusty Home-Style Bread Bowls

Spicy Chicken Chili

Ingredients:

2 red or green bell peppers, chopped
2 cloves garlic, minced
1 large onion, cjopped

2 tablespoons vegetable oil
2 cups diced tomatoes (if canned, do not drain)
1 1/2 cups chicken broth or water
1 can (15.5 ounces) kidney beans, rinsed and drained
2 cups salsa (choose heat intensity to suit your tastes)
1 cup frozen or canned/cooked corn
4 teaspoons chili powder
1 teaspoon freshly ground cumin
1/8 teaspoon cayenne pepper, optional (use only if you like hot chili!)
salt and pepper, to taste
2 cups cooked cubed chicken Instructions:

1.
Saute peppers, garlic, and onion in oil. Add tomatoes, chicken broth,
beans, salsa, and corn. Season with chili powder, cumin, and peppers.

2. Bring to a boil; reduce heat and simmer, uncovered, for about 40 minutes, until chili is thicker. Add chicken; simmer 10 minutes longer, adding additional water if needed. Season with salt to taste.



Spicy Chicken Chili

This recipe is from Tammy’s Recipes.

Spinach Tortillas

Ingredients:

9 ounces fresh spinach, chopped (about 4-5 cups of packed, chopped spinach)
1 tablespoon water
2+ cups flour
1/2 teaspoon salt or garlic salt
dash of pepper or seasoned pepper
1/4 cup oil
Instructions:

1.
In a large pan or skillet over medium to medium-low heat, cook spinach
in water. Cover, stirring occasionally, until spinach is wilted and
soft. This will probably take about 5 minutes after the pan is hot and
the spinach has started to cook.

2. In a mixing bowl, combine flour, salt, pepper, and oil. Stir until crumbly.

3. Add the (hot or warm) spinach mixture, including the water left in
the pan from cooking. Knead or stir, adding additional flour as needed
(may take a cup or more of extra flour) to make a smooth dough. Knead
dough for about 5 minutes, which will mix the spinach in better, and
give the dough an even consistency.

4. Divide dough into 8 parts (for 10 to 12-inch tortillas) or more (for smaller tortillas).

5. Pre-heat a griddle or large skillet over medium heat. If using a cast iron or non-stick griddle or pan, you won’t need oil (although you can use a little if you wish).



Spinach Tortillas

6. On a lightly floured surface, roll each dough portion into a thin circle (or other shape if desired).



Spinach Tortillas

7. Brown tortillas in pre-heated pan for about 5 minutes on each side, just until cooked. A few light brown spots should appear.



Spinach Tortillas

I usually start cooking the tortillas while I’m still rolling out the rest of the dough. Stack cooked tortillas on a plate or in a bowl with a clean towel around them, until all are cooked. Serve warm, filled with your favorite fillings!



Spinach Tortillas

This recipe is from Tammy’s Recipes.

Herb Cheese Dollars

Ingredients:

1/4 cup (1/2 stick) utter, softened

8 ounces (2 cups) shredded sharp cheddar cheese, at room temperature
4 ounces cream cheese, softened
1 1/4 cups flour
1/4 teaspoon basil
1/4 teaspoon graound sage
1/4 teaspoon cayenne pepper
2 tablespoons water
Instructions:

1.
In a medium-sized mixing bowl, combine butter and cheeses and mix with
an electric mixer. Beat at a high speed until blended thoroughly and no
lumps remain. Add remaining ingredients and mix well.

2. Form dough into a long roll, about 1.5 to 2 inches in diameter. Wrap in plastic wrap and chill until firm.

3. Unwrap from plastic, and use dental floss to slice dough into 1/8
to 1/4-inch slices. (Lay floss under dough, bring both ends up, and
cross over the top, pulling in opposite directions until slice is cut.)

4. Place slices an inch apart on lightly greased baking sheets. Bake for 12-15 minutes at 400 degrees. Place on wire rack to cool. Store in an airtight container or bag.



Herb Cheese Dollars

This recipe is from Tammy’s Recipes.

Cream Cheese with Green Onions and Chives

Ingredients:

8 ounces cream cheese, softened
2 tablespoons milk or sour cream
1 tablespoon (packed) fresh green onions, sliced thinly or minced*
1 tablespoon (packed) fresh chives, sliced thinly or minced
A sprinkle of garlic salt and a dash of pepper
Instructions:

1. Combine all ingredients in a mixing bowl. Beat with electric mixer until fluffy and well-mixed. Store in the refrigerator until ready to serve.



Cream Cheese with Green Onions and Chives

This recipe is from Tammy’s Recipes.

Broiled Stuffed Pepper Wedges

Ingredients:

1/2 cup chive-and-onion cream cheese spread
1 tablespoon chopped black olives
2 medium bell peppers (any color)
1/4 cup (2 ounces) shredded cheddar cheese
Instructions:

1. Cut each pepper into eight wedges.

2. Combine cream cheese and olives in a small bowl.

3. Spread about 2 teaspoons of mixture on each pepper wedge and sprinkle with chedder cheese.

4. Line a baking sheet with foil, and place wedges on top. (The foil
will prevent burned cheese that sticks to the baking sheet!)

5. Broil in oven for 6 to 8 minutes, or until cheese is melted and peppers begin to blacken slightly. Serve warm or cold.



Broiled Stuffed Pepper Wedges

This recipe is from Tammy’s Recipes.

Homemade Caramel Dip

Ingredients:

1/2 cup butter
1 1/2 cups brown sugar (we like dark brown sugar best!)
3/4 cup light corn syrup
1 can (14 ounces) sweetened condensed milk
1 teaspoon vanilla
1/4 teaspoon ground cinnamon
Instructions:

1. In a 2-quart saucepan, melt butter on low heat.

2. Add brown sugar, corn syrup, and milk, stirring to combine. Increase heat to medium (or perhaps just below medium).

3. Stir constantly until mixture comes to a boil.* Use a spoon

that won’t melt – the caramel gets pretty hot!

4. Remove from heat and whisk in the vanilla and cinnamon.

5. Serve warm or cold with apple slices, or drizzle over ice cream.



Homemade Caramel Dip

This recipe is from Tammy’s Recipes.