

*The McCutchen House*  
O N I O N   B R E A D

**INGREDIENTS**

¼ oz.	active dry yeast (1 package)
2 Tbs.	sugar
1½ cups	warm water
2 tspn.	salt
2 Tbs.	vegetable shortening
1 Tbs.	onion, minced
1 tspn.	oregano
3½ cups	bread flour
½ each	onion, sliced
2 Tbs.	butter, melted

This recipe makes one loaf of bread.

**DIRECTIONS**

In a large mixing bowl, dissolve yeast and sugar in warm water. Allow to stand for ten minutes.

Into the yeast mixture, stir in the salt, shortening, minced onion, oregano, and three cups of flour. Turn the dough on to a floured board and knead for five minutes, or until elastic and smooth.

Place the dough back into the bowl, and cover. Allow the dough to double in size, about one hour.

Punch down the dough and place it in a greased 9x5 inch loaf pan. Cover the dough and allow it to again double in size, about 45 minutes.

Arrange the onion slices on top of the dough and pour the melted butter on top of the loaf. Bake the loaf at 375° F for 40 minutes, or until golden brown.