

# Country Rosemary Bread

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3 Tbs. LAND O LAKES butter  
½ cup coarsely chopped onion  
2 tsps. salt  
½ tsps. coarsely ground pepper  
1 Tbs. chopped fresh rosemary  
1 cup milk  
All-purpose flour

1 ( ¼ ounce) packaged active  
dry yeast  
1 cup warm water (105-115°F)  
2 Tbs. sugar  
½ cup yellow cornmeal  
3 ½ to 4 ½ cups all-purpose  
Flour

In 10-inch skillet melt butter until sizzling; add onion, salt, pepper and rosemary. Cook over medium heat, stirring occasionally, until onion is tender (5 to 7 minutes). Stir in milk. Cool to warm (105-115°F). In large bowl dissolve yeast in warm water; stir in sugar. Add butter mixture, cornmeal and 1 cup flour. Beat until smooth (1 to 2 minutes). Stir in enough remaining flour to make dough easy to handle. Turn dough onto light floured surface; knead until smooth and elastic (about 5 minutes). Place in greased bowl; turn greased side up. Cover; let rise in warm place until double in size (about 1 hour). Dough is ready if indentation remains when touched. Punch down dough; divide dough in half. Let stand 10 minutes. On lightly floured surface shape each half into 5-inch round loaf. Place on greased cookie sheet. Sprinkle with flour. Cover; let rise until double in size (about 45 minutes). Heat oven to 375°F. with serrated knife make 3 diagonal slashes across top of bread; make 3 additional diagonal slashes in opposite direction. Bake for 20 to 25 minutes or until golden brown. **YIELD:** 2 loaves (16 servings).