

CHEF SARA RHODES

BASIL TOMATO QUICK BREAD

1/3 cup onion, chopped
2 Tbsp. garlic, minced
1 tsp. dried basil
1 tsp. dried Mexican oregano
1/3 sundried tomatoes, in oil, drained and chopped
2 ½ cups all-purpose flour
2/3 cup grated parmesan
1 Tbsp. sugar
1 tsp. baking soda
½ tsp. salt
1 cup sour cream
1/3 cup milk
¼ cup butter, melted

Topping:

1 egg, whisked with a little bit of water
2 Tbsp. grated parmesan cheese

Heat oven to 350 degrees. Heat 1 Tbsp. of olive oil in a sauté pan. Add onion, garlic, sundried tomatoes, basil and oregano. Sauté for about 3 minutes or until onion is soft. Remove from the heat and set aside.

Combine flour, the 2/3 cup of parmesan, sugar, baking soda, and salt in a bowl. Stir in sautéed mixture, sour cream, milk and the melted butter. Stir until just moistened. Turn our dough onto lightly floured surface and knead until smooth. Divide dough in half. Pat each half into a 4 ½ inch round loaf.

Place loaves, 3 inches apart on greased baking sheet. Brush tops with the egg wash and sprinkle with the 2 Tbsp. of parmesan cheese. Cut an X about ½ inches deep into the top of each loaf. Bake for 30 to 35 minutes or until golden brown. Remove from the baking sheet and cool completely.

