

JALAPENO BREAD submitted by Danny Meaux

15 Rhodes rolls (*frozen, unbaked*)

4 tbsp. butter (*melted*)

2 jalapeno (*seeded, 1 finely minced & 1 sliced*)

1/2 tsp garlic powder

2 cups shredded Cheddar cheese (*mixed Mexican works well*)

- Thaw the rolls for 30 min.
- Cut rolls in half.
- In a large bowl combine butter, minced jalapeno, 1 cup cheese and cut rolls. Mix well and transfer to 12 in, parchment lined Dutch oven. Cover and allow dough to rise to only double in size. 2 -3 1/2 hours depending on heat and humidity.
- When doubled in size, add remaining cheese and jalapenos on top of rolls.
- Bake for 25 min at 350° or until rolls are done in the middle of the pan.

NOTES: Do not use more than 15 rolls (*whole, uncut*).

Only allow to rise double in size. If you allow to rise more, dough will touch the pot's lid, making a cheesy mess.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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