Johnston

from page G4

Commeal for dusting bread pans

2-3 whole bulbs of fresh garlic (make sure they are firm and the skin is intact)

In a glass container, add the yeast to the warm water and let sit for 15 minutes.

Process the salami in a food processor using the steel S blade (until coarsely chopped).

Remove the salami from the processor bowl and place in a glass container with the grated cheese. Add the 2 tablespoons of flour and lightly mix with a rubber spatula until the ingredients seem well dusted.

To the yeast and water combination, add the oil and egg whites, stir just to mix.

In the food processor bowl, with the steel S blade in place, add the flour, peppercorn melange, and sail. Add the yeast mixture and process until the dough forms a ball on top of the blade. Add the salami and cheese mixture, process on pulse until the dough is

Remove the ball of dough to a floured board and knead by hand for several minutes.

Spray a good sized glass or porcelain bowl lightly with no stick cooking spray. Place the dough in the bowl and cover with plastic wrap. Place the bowl in a warm spot free of drafts. Let the dough rise until it has doubled in size (approximately 1-1/2 hours).

Lightly spray 2 bread pans with no stick

cooking spray and lightly dust with corn-

Remove the dough from the glass bowl and punch down, knead for a couple of minutes and divide into 2 equal loaves. Place each loaf in a bread pan and cover with plastic wrap. Let the dough rise again for 1 hour.

Preheat the oven to 425 degrees.

When the dough has risen again, slash each loaf 3 or 4 times across the top with a sharp knife. Place the loaves in the oven and spray each loaf every few minutes with a

water atomizer (like those used for spraying house plants) for the first 15 to 20 min-utes of baking. (The spraying reduces quick browning).

Reduce the heat to 400 degrees and continue to bake until the loaves are golden brown (approximately 45 minutes). During this process, make the roasted garlic.

Directions for the Roasted Garlic (to be used as a spread):

Spray any small ovenproof pan with no stick cooking spray. Also spray the garlic bulbs (before putting them on the pan) and place them in the oven. Bake them with the bread at 400 degrees for approximately 30 -40 minutes or until lightly brown and the cloves are soft.

Antique show, preview slated

The eighth annual St. James Antiques Show will take place 10 a.m. to 8 p.m. Friday, Jan. 17, and 10 a.m. to 5 p.m. Saturday, Jan. 18, at St. James Episcopal Church, 355 W. Maple in Birmingham.
The church is at the corner of Maple

and Chester. Parking is available in the Chester Street structure.

Admission is \$5. The St. James Cafe

will offer lunch, snacks and dinner. Call (810) 644-0820 for information.

A preview party, with a gift certificate drawing, is scheduled 6:30-9 p.m. Thurs-

day, Jan. 16. Admission is \$40 per person. Call (810) 646-3224 for reservations.

Among this year's 25 select rehibitors are Dede and Jim Taylor of Troy; Shelley Barr, Kitty Davenport, Antique Look Ltd. and Donna Ammer-man Antiques of Bloomfield Hills; Pauline Work Antique Jewelry of Farmington Hills; Marian Daggy, Edna Till-man and Leonard Berry, and Objects of Desire of Birmingham; and House of Memories Antiques of Rochester.





