



## FRANKO'S FAVORITES

### Basic Sourdough Starter

Combine 2 cups warm water or milk, 2 cups bread flour or unbleached all-purpose flour, 2 ½ tsp. yeast and place in large bowl or crock with tight fitting lid and allow to sit in warm, draft-free location for 4 to 7 days.

Gently stir once a day. You may use starter after 4 days. To use starter, remove amount called for in recipe and add to the other ingredients.

Replace the amount removed from crock with equal amounts of water or milk and flour. After "feeding" your starter, leave on counter for 24 hours.

At the end of the period you may refrigerate. Don't use metal containers or utensils. Starter needs to be fed at least once every 7 days. If you don't use your starter once a week, take out one cup of starter, discard, and feed the remaining starter. Always bring the starter to room temperature and allow it to bubble before using.