

GREEN CHILE CHEESY BREAD

28 MAY, 2018-NEWMEXICANCONNECTION.COM

Ever had green chile bread? Looking for a new way to spice up your bread?

This is how you do it...cheesy bread with authentically grown New Mexico Green Chile - doesn't get too much better than that!

Serve it warm - or keep it for snacking for days to come (if it lasts that long)

This recipe is modified from My Turn for Us.

GREEN CHILE CHEESY BREAD

Ingredients

- 6 cups flour
- 2 Tbsp sugar
- 2 tsp. salt
- 2 Tbsp butter
- 2 cups of milk
- 2 pkgs yeast
- 1 bag of New Mexican Connection Green Chile (choose your spice)
- 2 cups of shredded cheddar cheese

Instructions

1. Dissolve yeast in 1/4 cups of warm water.
2. Add milk, butter, salt and sugar. Mix it up until well blended
3. Pour 3 cups of flour into this mixture, and stir until combined
4. Add the green chile and cheese, stir until combined.
5. Add remaining flour to make a soft dough.
6. Place dough in a greased bowl and let rise for 1 1/2 hours.
7. Remove from bowl and shape into round loafs or put into loaf pans
8. Cover and let rise in a warm place for about 45 minutes
9. Bake at 450 degrees for 18-20 minutes

This delicious, moist bread with a kick from the chile is sure to satisfy at your next gathering.

Give it a try and let us know what you think!