



GRILLED SYRIAN FLATBREAD

MAKES 8

Good all-purpose bread that's easy to make, fun to cook, and great with just about anything piled on top. Great for freezing.

- ½ cup warm water
- 1 Tbsp. active dry yeast
- 1 tsp. sugar
- 3 cups all-purpose flour
- 2 tsp. salt
- ½ cup whole milk
- ¼ cup olive oil (for brushing)

In a large bowl add warm water, yeast, and sugar. Whisk to blend, then let stand until foamy (this may take up to 20 minutes). Add flour, salt, and milk and mix with a wooden spoon until combined, then turn out onto a floured surface. Knead briefly until dough comes together and is no longer shaggy; place in a well-oiled bowl. Cover with a dish towel and let rise in a warm place until doubled in size (1–2 hours).

While dough rises, preheat grill to medium-high. After dough has doubled, punch down, and turn out onto a floured surface. Knead for about 5 minutes or until dough is soft and silky. Shape dough into a circle and cut into 8 equal pieces. Roll out each piece to ¼-inch thickness and shape to fit on your grill (shape matters less than thickness). After each piece is shaped, transfer to a flat cookie sheet and cover with a dish towel. After all 8 are rolled, take 2 at a time to the grill, brush with olive oil, and place oil-side down on the grate; grill for 2–3 minutes. Oil the top of each bread while the bottom is crisping; flip when air pockets start to form and cook for 2–3 minutes more. Remove each flatbread to a platter as it's done; serve warm.

edible OHIO VALLEY®