

SOURDOUGH GARLIC BUTTER BREADSTICKS

Ingredients:

The Night Before:

- ½ Cup Sourdough Starter (at any level)
- ¾ Cup Water
- 1 Teaspoon Salt
- ¼ Cup Melted Butter (or lard)
- 2 ½ Cups Flour

The Next Day:

- 2 Tablespoons Melted Butter
- 3 Teaspoons Garlic Salt



Note: If you would like a quicker rise and bake the same day add 1 Tablespoon of sugar to help feed it quicker.

Directions:

1. In a stand mixer add sourdough starter (at any level), water, salt and melted butter (or lard) and attach the dough hook and turn on low for 1 minute to mix slightly.
2. Slowly add in the flour and mix until the dough begins to pull away from the bottom and sides of the mixer. You may need to add a little more flour depending on your hydration level of the starter. Do not add too much flour. Knead on low for approx. 6-8 minutes.
3. You can leave the dough in the bowl and cover with a towel or saran wrap overnight. 8-12 hours.
4. The next morning turn out your dough onto a floured surface and roll to a 12x7 inch rectangle.
5. Using a bench scraper cut into 12 or 24 pieces, depending on your preference of length.
6. Transfer to a parchment lined baking pan, leaving space in between each breadstick.
7. Allow to rise for approx. 2 hours.
8. Preheat oven to 400° F, while preheating mix up the 2 tablespoons butter & 3 teaspoons garlic salt and have it melt while it's preheating.
9. Brush over all the breadsticks saving some to apply again after baking.
10. Bake at 400° F for 10-12 minutes. Brush again with the melted butter. Enjoy!

