## SOURDOUGH GARLIC BUTTER BREADSTICKS

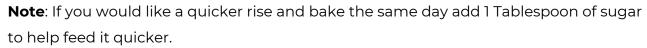
## **Ingredients:**

The Night Before:

- ½ Cup Sourdough Starter (at any level)
- ¾ Cup Water
- 1 Teaspoon Salt
- 1/4 Cup Melted Butter (or lard)
- 2½ Cups Flour

## The Next Day:

- 2 Tablespoons Melted Butter
- 3 Teaspoons Garlic Salt





- 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 to 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!

