



# LEARN HOW TO MAKE *Sourdough Bread*

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Maintaining Your Starter

Every day you will need to discard half of the starter by dumping it into a container with a lid (store the discard in the fridge). There are many recipes you can use for this discard. Do NOT put discard down the drain.

On a daily basis you will need to feed it ¼ cup water + ½ cup flour (no chlorinated water) Cover the jar with a lid or a coffee filter. If your starter has a darker liquid on top that is called “hooch” pour the gray liquid off and feed. This means your starter is very hungry!

Bubbles are good and means time to bake bread. MANY recipes & resources found at:

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