



Spicy Tomato Honey Bread

Quick one-rise vegetable sandwich bread

- 3/4 cup spicy hot vegetable juice
- 1/4 cup water
- 1 (1/4 ounce) packet quick rise dry yeast
- 3 Tablespoons honey
- 2 Tablespoons olive oil
- 2 Tablespoons chopped chives
- 2 Tablespoons chopped cilantro
- 1 small garlic clove, minced
- 1 egg
- 1/2 cup cooked crisp bacon pieces
- 3 to 3-1/2 cups bread flour as needed
- 1-1/2 Tablespoons olive oil
- 1/2 Tablespoon honey
- 1 to 2 Tablespoons sunflower seeds

Warm vegetable juice and water to 120 to 130 degrees.

In small bowl, dissolve yeast in warm vegetable juice mixture; set aside until mixture is puffy.

In a mixing bowl, combine honey, olive oil, chives, cilantro, minced garlic, and puffy yeast mixture.

Mix in egg, bacon pieces and 1 cup flour; slowly add remaining flour until firm dough is formed and smooth. With mixer, knead dough adding flour only as needed to form a soft ball, beating about 5 minutes. Cover; set aside for 10 minutes.

Toss dough on lightly coated flour surface; roll into rectangle about 9x7 inches. Roll up like jelly roll style. Pinch seam and ends to seal; place in greased 9x5x3 inch loaf pan. Lightly brush top with combined oil and honey mixture; sprinkle with sunflower seeds. Cover; set in warm place to rise about 1 hour or until doubled in bulk.

Bake in preheated 375-degree F oven about 30 minutes or until sound hollow when tapped and crust is brown. Remove from pan; cool on wire racks. Makes 1 loaf.

Recipe Inspired by: National Honey Board – Sweetened with Honey The Natural Way.

Cook's Note: If you want to make it spicy hot, add some hot sauce to the basic dough recipe.

About the Recipe: This recipe is a great sandwich bread with a sweet tomato flavor and is lightly spiced. It's dotted with cilantro, bacon pieces, and onions. The bread is so easy to make in a mixer and needs only one rising. The golden bread is topped with sunflower seeds and perfect to use for those picnic lunches.