

GRANDMA'S POTATO ROLLS

Recipe Contributed by @feltonangusbeef

It's not a holiday at the ranch without Grandma's potato rolls. This classic home-made bread recipe has been handed down by generations and is the most requested for every special occasion.



INGREDIENTS:

- 1/4 cup warm water
- 1 package (2 teaspoons) yeast
- 1 large potato
- 2/3 cup sugar
- 2 large eggs
- 1 1/2 teaspoon salt
- 2/3 cup butter, melted
- 7 cups flour

DIRECTIONS:

1. Wash, slice and boil potato in a sauce pan until tender. Be sure to use plenty of water but no salt!
2. Remove boiled potato and mash. Set aside 1 cup mashed potatoes.
3. Pour potato water into measuring cup. Set aside 1 1/2 cups potato water.
4. In a custard cup, dissolve 1/4 cup warm water and yeast. Mix until yeast is dissolved. Add a dash of sugar to test yeast. Set aside.
5. In a large mixing bowl, combine lukewarm potato water, sugar, salt and yeast mixture. Begin mixing with dough attachment on stand mixer.
6. Add lukewarm butter and eggs. Continue mixing.
7. Add lukewarm mashed potatoes and gradually add in 1 cup of flour.
8. Mix thoroughly adding remaining flour 1 cup at a time. Continue mixing between each cup of flour. Dough will begin forming a ball.
9. Knead dough in stand mixer or by hand for 5 -10 minutes.
10. Place dough in lightly greased bowl to rise. Lightly grease top of dough and cover with a towel.
11. Place dough in warm place and let rise for 2 hours. Punch down. Begin rise #2 or dough can be refrigerated overnight.
12. Remove from refrigerator and place dough in warm place. Rise for 2 hours.
13. 2 hours before baking, shape dough into desired rolls.
14. Place dough on greased cookie sheet. Cover and let rise in warm place until double in size.
15. Bake at 400 for 12-15 minutes.
16. Butter tops of each roll after baking to preserve soft crust.

Serve warm.



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