

Jesus Feeds the 5,000 Recipes

Homemade Italian Bread (Mom's Italian Bread from Taste of Home)

Ingredients

- 1 package (1/4 ounce) active dry yeast
- 2 cups warm water (110° to 115°)
- 1 teaspoon sugar
- 2 teaspoons salt
- 5-1/2 cups all-purpose flour

Directions

- In a large bowl, dissolve yeast in warm water. Add the sugar, salt and 3 cups flour. Beat on medium speed for 3 minutes. Stir in remaining flour to form a soft dough.
- Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
- Punch dough down. Turn onto a floured surface; divide in half. Shape each portion into a loaf. Place each loaf seam side down on a greased baking sheet. Cover and let rise until doubled, about 30 minutes.
- Meanwhile, preheat oven to 400°. With a sharp knife, make four shallow slashes across top of each loaf. Bake 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.
- Deliver one loaf to a neighbor and keep the other to go with your dinner!

Cornflake Crusted Baked Cod (from thespruceeats.com)

Ingredients

- 1 tablespoon olive oil
- 1 pound cod fillets
- 1 cup crushed cornflakes
- 1 tablespoon melted butter
- 1 tablespoon Dijon mustard
- 1 egg
- Salt, to taste
- Freshly ground black pepper, to taste

Directions

- Pre-heat oven to 400 degrees
- Oil a baking sheet
- In one bowl, combine the cornflakes and melted butter. In another bowl, combine the mustard, egg, and salt and pepper, and mix it together thoroughly.
- Dip each cod filet in the egg mixture, shaking off the excess, and then into the cornflake and butter mixture, turning to ensure the whole filet is coated. Shake off any extra flakes and place on the prepared baking sheet.
- Bake 15 to 20 minutes, until the fish is opaque throughout and flakes easily with a fork. The baking time will depend on how thick the fillets are. Check at 15 minutes. If not done, continue baking, checking every 2 minutes until done.
- Serve with a vegetable and your loaf of bread!