

Sourdough

Discard Crackers

With endless flavor options, these easy discard crackers are a great homemade snack for everyone!



Discard Crackers

Ingredients:

1 cup (227g) sourdough discard

4 Tbsp. unsalted butter, melted

3 tsp. seasoning of choice

½ tsp. salt

Dried herbs make for a great seasoning and give unlimited options for the flavor of the crackers!

Directions

STEP 1: Preheat oven to 325°F. Line a baking sheet with parchment paper.

STEP 2: In a medium bowl, add all the ingredients and mix until evenly combined.

STEP 3: Pour the batter on the lined baking sheet and use a rubber spatula to spread into a thin, even rectangle.

STEP 4: Bake the crackers for 15 minutes, then remove them and cut them into small

squares using a pizza cutter or knife. (Do not move or separate the crackers, just make the cuts.)

STEP 5: Place the baking sheet back into the oven and bake for another 30-45 minutes or until the crackers are golden brown and firm to the touch. Be sure to rotate the pan halfway through to ensure even baking.

STEP 6: Once cooled, store crackers in an airtight container and enjoy for weeks.



Sourdough Bread



There is nothing better than taking a bite into homemade bread from your own kitchen!

Ingredients:

113g (½ cup) active sourdough starter
297g (1 ¼ cups) lukewarm water
360g (3 cups) all-purpose flour

Directions:

STEP 1: In a large bowl, combine the active starter (starter at peak height and bubbiness) and water.

STEP 2: Mix in the flour, then add the salt. Combine until the dough becomes stiff.

STEP 3: Using your hands, shape the dough into a ball. Leave the dough in the bowl, cover with a tea towel and let sit for 30 minutes.

STEP 4: After 30 minutes, stretch and fold the dough inside the bowl. Gently lift one side of the dough and pull it up and over to reach the other side. Do this four times rotating the bowl a quarter turn each time, so it gets folded in four different directions.

STEP 5: Cover with a tea towel and let the dough rise in a warm place until it has doubled in size (at least 8 hours).

STEP 6: After it has doubled in size, remove from the bowl onto a large wooden kneading board or the counter. Fold it over itself a couple of times to tighten it into a ball then let sit for 15 minutes.



Directions Continued:

STEP 7: After the dough has rested, place it into a bowl lined with a well-floured tea towel. Cover and let sit for 2-3 hours or until the dough has again doubled in size.

STEP 8: Preheat the oven to 450°F.

STEP 9: Tip the dough out of the bowl onto a sheet of parchment paper. Lower the parchment paper into the Dutch oven.*

STEP 10: Score the top of the loaf with a sharp knife or lame.

STEP 11: Bake with the lid on for 20 minutes. Remove the lid and bake for an additional 30 minutes or until the loaf is crispy on top.

STEP 12: Allow the loaf to completely cool on a cooling rack before slicing into it.



Don't have a dutch oven? Follow these steps:

Materials:

Disposable aluminum baking tray

Baking sheet

Parchment paper

Ice cubes

Directions:

STEP 1: Place the baking tray into the oven and preheat to 450°F.

STEP 2: Place the loaf on a piece of parchment paper and score the surface with a sharp knife or lame.

STEP 3: Once the oven is preheated, remove the tray from oven and place the loaf on the tray. Place an ice cube under each side of the parchment paper then cover the loaf with the aluminum baking tray.

STEP 4: Place in the oven and bake for 35 minutes then remove the aluminum tray and let bake uncovered for 15 minutes or until the top of the loaf is crispy. Allow the loaf to cool completely before slicing.



Bacon Grilled Cheese on Sourdough

INGREDIENTS:

- 2 slices of sourdough bread, about ½" thick
- 2 Tbsp. butter or mayonnaise
- 3-4 slices of American cheese
- 2-4 slices of thick-cut bacon

STEP 1: Heat the skillet over low heat.

STEP 2: Spread 1 Tbsp. butter or mayonnaise onto one side of each slice of bread.

STEP 3: Place both slices of sourdough with the butter or mayonnaise side down in the skillet. Top each with 2 slices of cheese, and 2 pieces of thick-cut bacon.

STEP 4: Cover with a lid. Let cook until cheese is melted and bread is toasted to desired level, about 3-4 minutes.

STEP 5: Use a spatula to assemble the sandwich, remove from heat, and enjoy!

PRO-TIP:

If you want to try other cheeses, remember the most important thing for grilled cheese is meltability! We recommend trying Swiss, mozzarella, gouda, sharp cheddar, or Havarti.

Want to turn your grilled cheese into a heartier meal? Consider adding sliced deli ham or turkey, a few pieces of grilled chicken, or some shredded pork for a protein-packed entrée.



Upgrade Your Grilled Cheese

TRY THESE RECIPE SUGGESTIONS FOR A DELUXE EXPERIENCE!

BRUSCHETTA GRILLED CHEESE

- Substitute American cheese for half provolone and half mozzarella.
- Add slices of tomato while cooking.
- Remove from heat and add a mix of arugula and basil.
- Drizzle with balsamic glaze and enjoy!

BACON AND BLEU GRILLED CHEESE

- Substitute American cheese for sharp white cheddar.
- Add 2 slices of bacon and bleu cheese crumbles while cooking.
- Remove from heat and drizzle with hot honey. Enjoy!

FRENCH ONION GRILLED CHEESE

- Substitute American cheese for half provolone and half Swiss.
- In a separate skillet, sauté half of a sweet onion with butter and balsamic vinegar until onions are soft and caramelized.
- Remove grilled cheese from heat, add caramelized onions and enjoy!

APPLE AND BRIE GRILLED CHEESE

- Substitute American cheese for sharp cheddar and brie.
- Add your favorite jam or jelly to one slice of toast before adding cheese to sourdough bread. Hot pepper jelly adds a kick!
- Slice half of a Granny Smith apple into thin slices and layer on top of cheese while cooking.
- Remove from heat and enjoy!



Getting Started With Sourdough



Nothing beats the smell of freshly baked sourdough bread! Learn how to craft your own sourdough starter.

Ingredients:

113g (1 cup) whole wheat flour

113g (½ cup) lukewarm water

For more precise measurements weigh out the ingredients on a food scale.

Directions:

STEP 1: In a large glass, stainless steel, or food grade plastic container, combine the flour and water. Make sure to mix well so there is no dry flour. Cover loosely and leave on the counter at room temperature (at least 65-70°F) for 24 hours.

STEP 2: After 24 hours, begin the feeding process (see feeding directions on next page).

Discard from a beginning starter should be composted or thrown away until the starter – and the microorganisms that create the signature sourdough rise and flavor – is fully established.

STEP 3: After 7 to 10 days of feeding, the starter should be established and ready to use for baking. Signs of an established starter include bubbles (the more active the starter, the more bubbles) and volume (the starter will double in size within 4 to 5 hours of feeding). Discard from this mature starter is now safe to use in discard recipes. Maintain the mature starter by continuing to feed on a regular schedule.



Feeding Your Starter

STEP 1: Measure out 113g (½ cup) of starter. Discard the remaining starter, either by composing/disposing in the trash can or using in a discard recipe (remember: only use discard from an established starter in discard recipes).

STEP 2: Stir in 113g of lukewarm water until well mixed. Add 113g of flour and mix well, ensuring no dry flour remains. Loosely cover and let sit at room temperature for 24 hours.

STEP 3: Repeat the above steps every day around the same time to feed the starter.

NOTES:

A thin layer of liquid, or “hooch,” on the top of the starter means the starter is hungry. Simply feed the starter as usual and repeat for a few days to allow it to return to normal activity before using it to bake.

Planning to bake with the starter consistently? Feed it twice a day for a more active starter.

Planning on using the starter occasionally? Store it in the fridge and feed it weekly, allowing it to rest at room temperature for 2-4 hours after feeding before returning to the fridge. Before use, allow the starter to return to normal activity by moving to room temperature and feeding daily for at 2-3 days.

Sourdough Discard

STORING DISCARD

Don't plan on baking with the discard from the mature starter right away? Store it in a separate container in the fridge until needed. Multiple days of discard can be stored in the same container and used for baking in discard recipes.

USING DISCARD

Discard can be used to create a new starter, either to create multiple starters for a big baking day or to share with friends and family! Place fresh discard from the original starter in a new container and feed it the same way by adding flour and water. Since it came from an established starter, the new starter can be used to bake right away.

Discard can be used in a variety of different recipes for baking, from crackers to pancakes to cookies and more!

