

**Ingredients:**

3 cups all-purpose flour, sifted  
3 teaspoons baking powder  
1 teaspoon salt  
 $\frac{1}{4}$  cup sugar  
1 (12 ounce) can beer  
 $\frac{1}{4}$  cup melted butter  
Cooking spray  
 $\frac{1}{2}$  cup oil  
 $\frac{1}{2}$  cup chopped onion OR 2 cloves of minced garlic  
1 cup tomato ketchup  
2 Tbsps. prepared mustard  
 $\frac{1}{2}$  tsp. pepper  
 $\frac{1}{2}$  cup water  
 $\frac{1}{3}$  cup lemon juice  
3 Tbsps. brown sugar  
3 Tbsps. Worcestershire sauce

**Tools:**

Large bowl  
2 Wooden spoons  
Spatula  
2 Whisks  
Sieve/Strainer  
Microwaveable bowl  
Wet and dry measuring cups/spoons  
One large or two small loaf pans  
Non-stick 2 quart pan  
Garlic press  
Cutting board  
Sharp paring knife  
Lemon juicer

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## BEER BREAD

*Recipe by Gerald Norman*

3 cups flour, sifted	$\frac{1}{4}$ cup sugar
3 teaspoons baking powder	1 (12 ounce) can beer
1 teaspoon salt	$\frac{1}{4}$ cup melted butter

Preheat oven to 375 degrees. Mix dry ingredients and beer. Pour into 1 large or 2 small greased loaf pans. Pour melted butter over mixture.

Bake 1 hour, remove from pan and cool for at least 15 minutes.

UPDATED NOTES: This recipe makes a very hearty bread with a crunchy, buttery crust. If you prefer a softer crust (like a traditional bread) mix the butter into the batter instead of pouring it over the top.

***When a recipe calls for "1 cup sifted flour," the flour should be sifted before measuring; whereas "1 cup flour, sifted" should be sifted after measuring.***

Sifting flour for bread recipes is a must-do. Most people just scoop the 1 cup measure in the flour canister and level it off. That compacts the flour and will turn your bread into a "hard biscuit" as some have described. That's because they aren't sifting their flour! If you do not have a sifter, use a spoon to spoon the flour into the 1 cup measure. Try it once the "correct" way and you will see an amazing difference in the end product. The final result should be a thick, hearty and very tasteful bread, NOT A BRICK!

## JIFFY BARBEQUE SAUCE

1/2 cup oil	1/2 cup water
1/2 cup chopped onion OR 2 cloves of minced garlic	1/3 cup lemon juice
1 cup tomato ketchup	3 Tbsps. brown sugar
2 Tbsps. prepared mustard	3 Tbsps. Worcestershire sauce
1/2 tsp. pepper	

Cook onion until tender in hot Wesson oil, add rest of ingredients. Simmer 15 minutes. Makes enough to baste 2 chickens.