**Tastes of the Season Siouxland: A Collection of Recipes and Stories**

**Recipe Title:** Truly Easy and Delicious Dinner Rolls

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**Recipe Season:** Holiday Meals

**Story**: This recipe was passed down to me by my mother, from her mother, from her mother-in-law who was the wife of a Mennonite preacher and reportedly as round as she was tall; that’s why all of the recipes I have from her are DELICIOUS! She passed away long before my time but, our family meals were always filled with her legacy of amazing baked goods. I looked forward to every gathering and the smell of these rolls baking when I walked into my grandmother’s home; I can evoke the sent as I write this.

There were about 30 of us in the immediate family. I am pretty sure grandma made over 100 of these rolls, never a scrap remained. We probably finished about 5 pounds of butter as we consumed the rolls and not a speck of gravy was left on a plate thanks to these little gems ☺

Don’t be intimidated by making homemade bread! I have included some tips and tricks to help you along the way! Enjoy!

**Ingredients:**

1 cup warm water (warm, not hot as hot will kill the yeast)

2 packets of rapid rise yeast

1 tsp sugar

½ cup melted unsalted sweet cream butter; cooled slightly

½ cup sugar

3 eggs, room temp

1 tsp salt

4 cups All Purpose Flour (you can use bread flour or a mix of bread flour, all purpose, wheat; whatever your prefer).

Plus additional melted butter for glazing baked rolls (1/2 to 1 whole stick sweet cream butter, can be salted or unsalted depends on your taste and preference).

*Helpful tools*: Flour towels or clean woven kitchen towels (want to make sure you don’t end up with lint on the rolls) and a basting brush to spread melted butter on baked rolls.

*TIP: Total time to make these rolls is about 1 ½ to 2 hours, so leave yourself time or make ahead and freeze before your holiday meal. If you freeze, bring them to room temp and then warm them for 2 to 5 minutes in an oven at a low temp before serving.*

**Directions:**

* Pour both yeast packets into a medium bowl with 1 tsp sugar. Add the warm water and stir briefly with a fork to activate the yeast and then set aside for 10 minutes. The mixture will begin to bubble and grow and you will smell the distinct yeasty bread scent. \*If the reaction does not happen, your water was too hot! You need to re-do this step because your dough will not rise!\*
* In your mixing bowl, with the paddle hook, combine the butter, ½ cup of sugar, and salt. Mix just to combine then add the eggs one at a time until combined.
* When the yeast mixture has developed pour it into the mixing bowl and combine with the other ingredients. Do not over mix, this will make your bread tough, mix on a low speed setting just to combine.
* Add flour ½ cup at a time, mixing to combine. After adding about half of the flour, switch your paddle out for the dough hook. Add remaining flour, again ½ cup at a time until combined. You will know the dough has enough flour when it pulls away from the side of the bowl but, is still slightly sticking to the bottom of the bowl.
* On your counter or large cutting board, dust the surface with flour and tip your bread dough out onto the surface. Knead the dough; pressing, turning over onto its self, and rotating for about 2 minutes; you will feel the dough become more elastic and soft in your hands. This is the gluten developing and means you are ready to begin making the dough into the small balls that will become your delicious rolls!
* Prepare a 9x13 baking pan or 2 9in pie or cake pans; greased with butter or baking spray. Evenly divide the dough into 24 balls, roll them slightly, with lightly floured hands, and place them into your prepared pan(s). Leave space between the rolls so they have room to grow!
* Cover the rolls with flour towels or very clean woven kitchen towel; you can slightly dampen or lightly dust the flour towels before covering the rolls to prevent it from sticking as they rise. Place the covered rolls in a warm, draft free area of your kitchen and allow to rise for 1 hour or until double in size.
* Pre-heat your oven to 375. When the rolls are ready, place them in the oven, on the middle rack and bake for 15 to 20 minutes; until just golden brown, ere on the side of a lower time and bake any additional time over 15 minutes in 2 minute increments to avoid burning.
* When rolls are done, remove from the oven and brush with melted butter!