

neighbor bread

How to

- throw away [or repurpose] 1/2 of starter daily
- feed equal parts flour + warm water*
- mix well + add rubberband to track growth
- it is healthy + ready to bake when it is double in size + has lots of bubbles

*unbleached flour, wheat flour, or rye

Don't forget...

- your starter is alive!
- it's very hard to kill, if you forget about it, just bring it back to life by feeding it many days in a row before trying to bake again.
- feed and place in fridge when you won't be making bread or you go out of town.

FOURDOUGH STARTER RECIPE