

This is a very simple cookbook. It discusses and gives recipes for the three basic methods for making no-knead beer bread... traditional no-knead bread (Dutch oven), no-knead “Turbo Bread” (newly released), and quick beer bread ( a favorite of ours). Many of you may not be familiar with “Turbo”. The “Turbo Method” was designed for those who want to make no-knead bread, but... don’t want to wait 8 to 24 hours. Those who want bread machine bread, but... don’t want to buy and store a bread machine. It’s for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. Some have said, no-knead “Turbo Bread” is bread machine bread... without the bread machine. I like to think of it as a way for the average family to have fresh from the oven bread in the convenience of their homes without special equipment or hassles. To watch a video demonstration of no-knead “Turbo” bread using the “hands-free” technique go to my YouTube channel (“AstisanBreadWithSteve”) and watch Ultimate Introduction to No-Knead “Turbo” Bread... ready to bake in 2-1/2 hours. Then come back and get the cookbook. Thanks – Steve

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