HOT ROLLS

INGREDIENTS

½ cup warm water

1 cake yeast

2 T sugar (plus ⅓ cup for bowl)

2 heaping T shortening

1 T salt

1 cup boiling water

2 eggs

3½ cups flour

METHOD

1. Mix yeast in cup with warm water and 2T sugar.
2. In bowl, dissolve shortening with salt, ⅓ cup sugar, and boiling water — let cool.
3. Combine mixtures, add beaten eggs and flour.
4. Let rise until doubled.
5. Don't knead.
6. Sprinkle flour on top, press down to remove air.
7. Best to refrigerate overnight.
8. Cut rounds, dip in melted butter, fold.
9. Let rise.
10. Bake at 400°.

Servings are not specified in the original family recipe.

AT THE TABLE A Prosecco

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