

Chuckwagon

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Parker House Rolls

The original Boston hotel recipe

- 2-1/2 tspns dry yeast
- 1 cup milk
- 4 Tblspns unsalted butter (melted)
- 2 Tblspns sugar
- 2 eggs beaten
- 4-1/2 cups bread flour
- 2 tspns salt
- 2 Tblspns melted butter to glaze rolls and to grease bowl and baking sheet

Sprinkle the yeast into ½ cup of milk. Allow it to stand 5 minutes. Stir. Warm remaining milk with butter and sugar. When butter has melted, allow milk temperature to decrease to lukewarm. Next, beat in the eggs. Mix the flour with the salt in a large bowl then mix in butter-yeast mixture. Form a soft, sticky dough. Turn out the dough and knead it until it is smooth, shiny, and elastic, about 10 minutes. If the dough is too sticky, mix in extra flour, a tablespoon at a time.

Allow the dough to rise in a bowl (covered with a dish towel), until it has doubled in size (about 1-1/2 hours). Punch it down and allow it to rest 10 minutes.

Divide the dough into two pieces. Roll out each piece to form an 8 x 16-inch rectangle. Cut each lengthwise into four strips, each 2 inches wide. Cut each strip into four rectangles, each 4 inches long. Brush half of each rectangle with melted butter, then fold in half, leaving a ½ inch flap.

Place the rolls on a buttered baking sheet so that each roll overlaps slightly with the one next to it; cover with a dish towel. Proof until doubles in size, about 30 minutes.

Brush the tops with melted butter and bake in a preheated 425°F oven for 15 – 20 minutes, until golden.

Wow! Try your home-made pastrami with this bread. It will make yer' ears wiggle!



Best Wishes,
Chuckwagon