

## Herbed Garlic Knots

<http://userealbutter.com/2013/11/11/herbed-garlic-knots-recipe/>  
from *Bountiful* by *White On Rice Couple*

7 oz. (210 ml) warm water (approximately 115°F/46°C)  
1 oz. (30 ml) olive oil, plus more for brushing  
1/2 tsp kosher salt or sea salt  
1/2 tbsp sugar  
3/4 tbsp active dry yeast  
2 3/4 cups (340 g) all-purpose flour, plus more for rolling

### garlic-herb coating

1 oz. (30 ml) olive oil  
2 tbsps (30 g) unsalted butter  
3 medium cloves garlic, minced or grated  
scant 1/4 cup fresh flat-leaf parsley, finely chopped  
finishing salt (a nice flake salt is good)

**Make the dough:** In a large sealable container or bowl, mix the water, olive oil, kosher salt, sugar, and yeast until the yeast dissolves. Stir in the flour until combined. Cover the vessel and let rise in a warm place for 1-3 hours or until the dough has doubled in volume. Place the dough in the refrigerator until you are ready to make the knots – at least 1 hour and up to several days.

**Make the knots:** When you are ready to make the knots, set up two work surfaces (I used large cutting boards). Flour one board and lightly oil the second board with olive oil. Line two half sheet pans (18×13 inches) with parchment paper. Pinch off 1-ounce (30 g) pieces of dough and roll them or shape them into a ball. They will be roughly the size of a ping pong ball. Set them on the floured work surface. One at a time, dust off the extra flour from each dough ball and roll it between your hands to form a rope. Then finish rolling it back and forth on the oiled board (like a rolling pin) until it is 7 inches long. Tied the rope into a knot and place it on the baking sheet, allowing 1.5 inches between knots. Cover with a damp towel and place in a warm location to rise until doubled in size (about 30 minutes to an hour). Preheat the oven to 400°F. Brush each knot with olive oil and bake for 12-15 minutes or until golden brown.

**Make the garlic-herb coating:** Warm the olive oil, butter, and garlic over low heat in a small saucepan. Cook for 1-2 minutes. Remove from heat and stir in the parsley. Remove the knots from the oven and baste with the garlic-herb coating while the knots are still hot or toss together in a large bowl. Season with salt. Makes ~20.