

Turning Sourdough "Fails" into Wins

Don't throw away a single crumb! Almost any sourdough mishap can be rescued and transformed into something delicious. Here is how to save your dough:

The Overproofed Dough (Unbaked): If your dough has turned into a flat, sticky puddle that won't hold its shape, don't panic.

- Make **Focaccia**: Drizzle a generous amount of olive oil into a 9x13" pan. Gently spread the dough into the pan, dimple it with your fingers, and add your favorite toppings (rosemary, sea salt, garlic or raisins, cinnamon-sugar and nuts). Coat the top with a little more oil and bake at **450°F** for **20–30 minutes** until golden and crispy.
- Make **Flatbread**: Divide the dough into smaller pieces, stretch them out, and fry them in a hot, oiled skillet for a few minutes on each side.

The Underproofed or Underbaked Loaf (Gummy Middle): If you cut into your baked loaf and find it dense, heavy, or slightly gummy in the center, you can easily save individual slices.

- **Skillet Toast**: Melt a generous pat of butter or heat a good-quality oil in a skillet. Fry the slices on both sides until crispy and golden. The high heat cooks out the gummy texture. This is absolutely incredible for avocado toast!

The Ultimate Sourdough Salvage

Almost any sourdough mishap can be turned into one of these pantry staples.

Fresh Croutons

1. Cut the sourdough into cubes the size you want your croutons.
2. Coat the bottom of a skillet with a generous amount of olive oil or butter.
3. Toast: Once the pan is heated, add the bread cubes and toss to coat evenly. Toast until golden brown.
4. Season: Remove from heat and season immediately with salt, herbs, and garlic powder or as desired.

Sourdough Stuffing

1. Prep: Cube the bread and place it in a greased 9x13" pan. (Note: If the bread is fresh, dry it out in the oven at 350°F for about 15 minutes first).

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2. Mix: Sauté your choice of veggies (like onions, celery, and garlic) in butter and any desired seasonings (such as sage), then mix them into the pan with the bread.
3. Moisten: Pour over enough stock or broth to completely moisten the bread.
4. Bake: Cover and bake at 350°F for about 45 minutes

Crunchy Breadcrumbs

1. Dry: Bake sliced or cubed bread at 350°F for about 15 minutes until it is completely dry.
2. Blend: Let it cool, then pulse in a blender or food processor until you reach your desired consistency.
3. Store: Keep them in a mason jar in the fridge for 1 to 2 months, or freeze for up to 6 months (use straight from the freezer!). Note: Only add oil and seasonings right before cooking to ensure they stay fresh.
4. Use: To use as a delicious crunchy topping, moisten the crumbs with melted butter or a good-tasting oil, season with salt and herbs, and layer over pasta dishes or casseroles. These are also great for breading or used in any recipe that calls for regular breadcrumbs.

Want to mix it up? Search online for sourdough bread puddings, breakfast casseroles, or French toast recipes to use up your extra loaves!