



Naan-Indian bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 tsps dry yeast
- 1/2 cup of warm water
- 3/4 tsps sugar
- 1 1/2 cups of flour
- 1/2 tsp salt
- 3 tbsps melted butter
- 1 1/2 tbsps yogurt

Instructions

Naan is so good - especially when paired with Curry. It often requires ghee (a sort of Indian butter). My recipe eliminates the ghee and uses more common (at least where I am) ingredients instead. While it may not be the most authentic naan, it is still quite scrumptious.

1.Mix all ingredients together. 2.Keep the dough in a warm place for 30 minutes.
3.Flatten the dough on a non-stick cookie sheet. 4.Bake at 400°F for 15 minutes, or until the bottom of the dough turns brown.