

Sourdough Starter

2 large baking potatoes
(2 cups peeled & cup up)

3½ cups water

1 pkg active dry yeast

½ cup warm water

1 tbsp. Corn syrup

2 tsp salt

2 cups unbleached flour

Coak potatoes in water, mash potatoes & liquid together in a large bowl. Cool.

Dissolve yeast in ^{warm} water. Add to potatoes. Add syrup & salt grad. add flour stirring till smooth. Cover loosely & let stand

in a warm place overnight & until bubbly
 starts should have a distinct pour over aroma.

See before using.

Keep water in fridge in glass with
 a lid & leave room for 24 hours.

After you use the water feed it by

stirring in 1 cup flour & 1 cup water & leaving
 the container uncovered on the counter overnight.

dry food when you use it.

When you are going to use it
 leave it overnight out & stir.