* 1 cup warm water (105 deg F)
* 2 ¼ tsp yeast
* Sit few minutes
* Add ½ cup flour and tsp salt
* Fully mix
* Two more cups of flour (gradually)
* Knead into stiff ball
* Cover and rest for 15 minutes
* Knead on lightly floured surface for a few minutes til smooth and sticky
* Cover and rest for 1 hr in warm place (double in size)
* Punch, knead, cover for another hour (double again)
* Punch down, divide into quarters
* Roll into 4 long loaves
* Place on baking sheet, cover with damp cloth
* Let rise 45 min to hour to double
* Empty pan on bottom rack
* Oven to 450 deg F
* Remove cloth and score loaves
* Add 1 cup of water to pan in lower rack
* Spray tops of bread with water
* Bake 25 minutes
* Cool on a rack at least 30 minutes before slicing

Ingredients

* 1 cup warm water
* 2 ¼ tsp yeast
* 2 ½ cups flour
* 1 tsp salt