

- Chef Pablo's Restaurant Recipes - <http://restaurantrecipesbook.com> -

Outback Steakhouse Bushman Bread Recipe

Posted By [Chef Pablo](#) On December 31, 2008 @ 9:00 am In [Bread](#), [Outback Steakhouse](#) | [18 Comments](#)



This is one of the easier [restaurant recipes](#) to make. So easy, it's something you could probably do several times a week, regardless of what you're serving.

The real Outback Steakhouse Bushman Bread does NOT contain food coloring or instant coffee. If the recipe you've been using calls for these items, throw it away. You'll also notice this recipe uses real molasses and rye flour. That's what gives you that distinct rich flavor others are trying to recreate.

If you want to try this with your bread machine, simply add the ingredients in the order the manufacturer suggests. Put your bread machine on "dough" and when it's complete, form into loaves by hand and let rise. This goes very well with the [Outback Steakhouse Potato Soup](#) and the [Outback Steakhouse Chopped Blue Cheese Salad](#).

[Italy's Best Garlic Bread](#)

The most outrageously delicious garlic bread recipe on earth.



[Great Recipe Ideas](#)

Enjoy easy-to-make recipes for all occasions. Visit [Safeway.com](#).

Ads by Google

Ingredients

- 3 packages dry yeast
- 1/2 cup warm water
- 1 tablespoon sugar
- 1 cup warm water
- 1/2 cup dark molasses
- 1 tablespoon salt
- 2 tablespoons oil
- 2 cups rye flour
- 2 1/2 -3 cups bread flour

Directions

1. Preheat your oven to 375 degrees.
2. Soften yeast in 1/2 cup warm water.

3. Stir in the sugar and let stand 6 minutes or until it's bubbly.
4. In large mixing bowl combine the yeast/water combo above along with 1 cup warm water with molasses, salt, oil and rye flour.
5. Mix this until it makes a nice smooth batter.
6. Work in the bread flour until the dough is smooth and no longer sticky. It should be very pliable and elastic.
7. Knead the dough for a few minutes and then let it rise in a greased bowl until it's doubled.
8. Punch the dough down and shape into 2 large round loaves
9. Placed the loaves a few inches apart on a greased and cornmeal dusted cookie sheet. Sprinkle a bit of the cornmeal over the top of the loaves as well.
10. Let loaves rise in a warm place until doubled.
11. Bake loaves at 375 for about 30 minutes or until the crust makes hollow sound when tapped.
12. This bread is supposed to freeze very well.



Article printed from Chef Pablo's Restaurant Recipes: <http://restaurantrecipesbook.com>

URL to article: <http://restaurantrecipesbook.com/outback-steakhouse-bushman-bread-recipe/>

Copyright © 2008 Restaurant Recipes. All rights reserved.