

PILCHARD BREAD



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This is yummys.

1 x 400 g can Pilchards in Tomato Sauce OR Hot Chilli Sauce

500 g self-raising flour

1 tablespoon mixed herbs

2 cups buttermilk

$\frac{1}{4}$ cup cheddar cheese, grated

salt to taste

Cheddar cheese, for topping

Mix the flour and herbs in a bowl.

Mash the pilchards with their sauce and add to the flour and herb mixture.

Mix this together with the buttermilk and salt to taste.

Mix until all the ingredients are combined.

Place the mixture into a greased loaf pan.

Sprinkle with cheese and bake for 45 – 60 minutes at 180°C.

Serve hot with grated Cheddar cheese.

Optional: Serve with a herb and garlic butter made from 2 tablespoons freshly chopped mixed herbs and 2 crushed garlic cloves, mixed into 125 g softened butter.

Recipe posted by Jo-Ann Strauss-Jha