

Traditional Greek Pita Bread.

Ingredients

- 1 cup hot water, but not boiling
- 2 teaspoons active dry or instant yeast
- 2 1/2 - 3 cups all-purpose flour
- 2 teaspoons salt
- 1 tablespoon olive oil

Instructions:

1. Mix water and yeast together in a large bowl. Let sit for 5 mins until yeast is dissolved.
2. Add 2 ½ cups of flour, salt and olive oil. Mix until you have a smooth dough.
3. Use the last ½ cup of flour for kneading. Knead the dough for 10 minutes until the dough is smooth and elastic. Add more flour if needed.
4. Let the dough rest covered for 20 minutes.
5. Make tzaziki while dough is resting.
6. Divide the dough into 8 equal pieces and gently flatten each piece into a thick disk.
7. Using a floured rolling pin, roll one of the pieces into a circle 8-9 inches wide and about a quarter inch thick.
8. Warm a cast iron skillet over medium-high heat (you want a hot pan). Drizzle a little oil in the pan and wipe off the excess. Lay a rolled-out pita on the skillet and bake for 30 seconds, until you see bubbles starting to form. Flip and cook for 1-2 minutes on the other side, until large toasted spots appear on the underside. Flip again and cook another 1-2 minutes to toast the other side. The pita should start to puff up during this time; if it doesn't or if only small pockets form, try pressing the surface of the pita gently with a clean towel. Keep cooked pitas covered with a clean dishtowel while cooking any remaining pitas.